Eurofins Central Analytical Laboratories

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Client Code: QA0006775
PO#: PO-0000307

ANALYTICAL REPORT

AR-26-QA-041423-01

Received On: 23Apr2026
Reported On: 06May2026
Order Code: 006-10547-2454495

Eurofins Sample Code:	468-2026-04230364	**Sample Registration Date:**	23Apr2026
Client Sample Code:	GBG Refined	**Condition Upon Receipt:**	acceptable, non-perishable
Sample Description:	39925, 14.10.2028	**Sample Reference:**	

QA030 - Fatty Acid Profile (relative area %)	**Reference**	**Accreditation**	**Completed**
	AOCS Ce 2-66 mod., AOCS Ce 1h-05 mod.	ISO/IEC 17025:2017 A2LA 2993.01	30Apr2026

Parameter	**Result**
C 06:0 (Caproic acid)	<0.10 %
C 08:0 (Caprylic acid)	<0.10 %
C 09:0 (Nonanoic acid)	<0.10 %
C 10:0 (Capric acid)	<0.10 %
C 11:0 (Undecanoic acid)	<0.10 %
C 12:0 (Lauric acid)	<0.10 %
C 13:0 (Tridecanoic acid)	<0.10 %
C 14:0 (Myristic acid)	<0.10 %
C 14:1 (Myristoleic acid)	<0.10 %
C 15:0 (Pentadecanoic acid)	<0.10 %
C 15:1 (Pentadecenoic acid)	<0.10 %
C 16:0 (Palmitic acid)	18.72 %
C 16:1 (Palmitoleic acid)	8.17 %
C 17:0 (Margaric acid)	<0.10 %
C 17:1 (Margaroleic acid)	<0.10 %
C 18:0 (Stearic acid)	0.59 %
C 18:1n7 (Vaccenic acid)	5.67 %
C 18:1n9 (Oleic acid)	56.17 %
C 18:1n9t (Elaidic acid)	<0.10 %
C 18:2n6 (Linoleic acid)	9.07 %
C 18:3n3 (alpha-Linolenic acid)	0.49 %
C 18:3n6 (gamma-Linolenic)	<0.10 %
C 19:0 (Nonadecanoic acid)	<0.10 %
C 20:0 (Arachidic acid)	<0.10 %
C 20:1 (Eicosenoic acid)	0.19 %
C 20:2n6 (Eicosadienoic acid)	<0.10 %

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QA030 - Fatty Acid Profile (relative area %)

Reference: AOCS Ce 2-66 mod., AOCS Ce 1h-05 mod.
Accreditation: ISO/IEC 17025:2017 A2LA 2993.01
Completed: 30Apr2026

Parameter	Result
C 20:3n3 (Eicosatrienoic acid)	<0.10 %
C 20:3n6 (homo-gamma-Linolenic acid)	<0.10 %
C 20:4n6 (Arachidonic acid)	<0.10 %
C 20:5n3 (Eicosapentaenoic acid)	<0.10 %
C 21:0 (Heneicosanoic acid)	<0.10 %
C 22:0 (Behenic acid)	<0.10 %
C 22:1 (Erucic acid)	<0.10 %
C 22:2n6 (Docosadienoic acid)	<0.10 %
C 22:5n3 (Docosapentaenoic acid)	<0.10 %
C 22:6n3 (Docosahexaenoic acid)	<0.10 %
C 23:0 (Tricosanoic acid)	<0.10 %
C 24:0 (Lignoceric acid)	<0.10 %
C 24:1 (Nervonic acid)	<0.10 %
Unknown Components	0.40 %
C18:1 sum all identified isomers	61.84 %
C18:2 sum all identified isomers	9.07 %
C18:3 sum all identified isomers	0.49 %

QA20V - Specific Extinction, Ultraviolet Absorption

Reference: AOCS Ch 5-91
Accreditation: ISO/IEC 17025:2017 A2LA 2993.01
Completed: 30Apr2026

Parameter	Result
K 225	2.938
K 232	2.350
K 270	0.296
Delta K	0.0044

QA21S - Sterol Composition (GC-FID)

Reference: COI/T.20/Doc No 26
Accreditation: ISO/IEC 17025:2017 A2LA 2993.01
Completed: 30Apr2026

Parameter	Result
Total sterol	4,420 mg/kg fat
Apparent Beta-Sitosterol (%tot. sterols)	92.78 %
Cholesterol (% total sterols)	0.08 %
Brassicasterol (% total sterols)	0.06 %
Campesterol (% total sterols)	6.02 %

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QA21S - Sterol Composition (GC-FID)

Reference: COI/T.20/Doc No 26

Accreditation: ISO/IEC 17025:2017 A2LA 2993.01

Completed: 30Apr2026

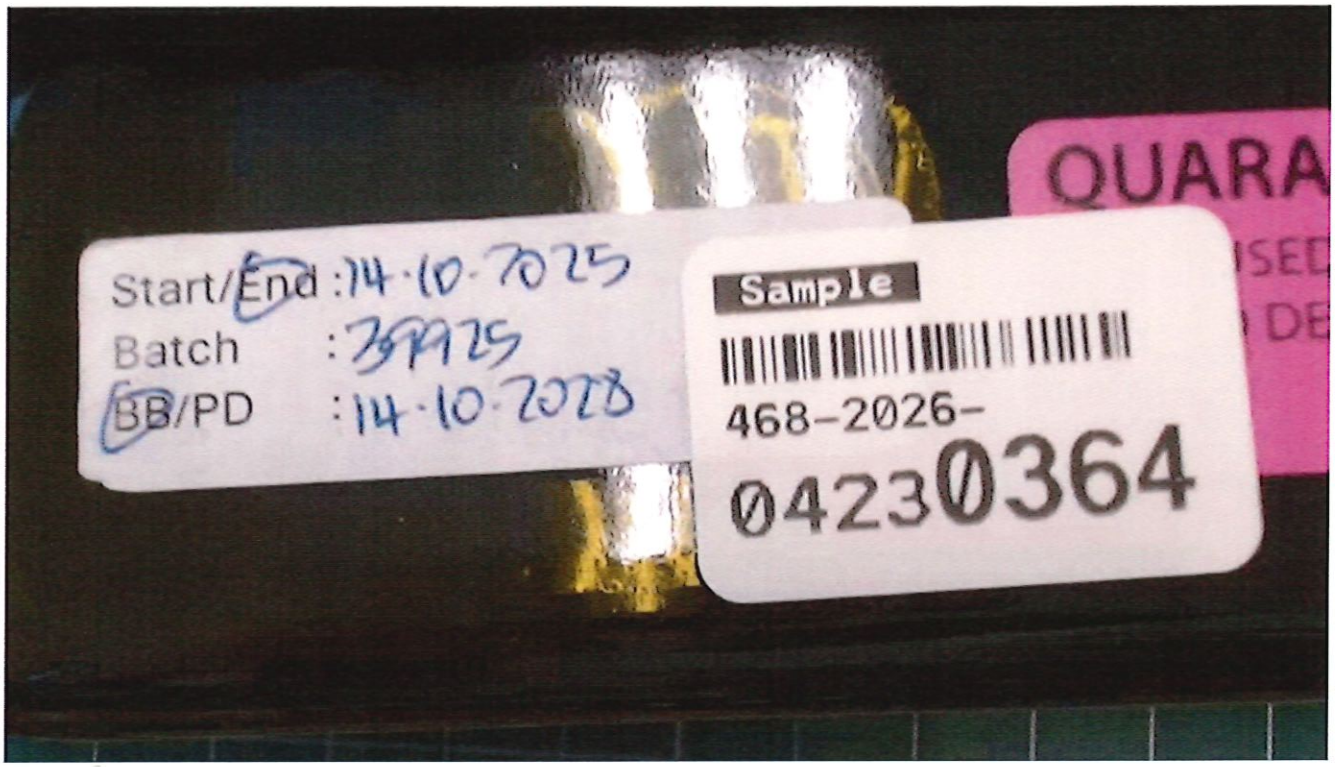
Parameter	Result
Campestanol (% total sterols)	0.04 %
Stigmasterol (% total sterols)	0.28 %
delta-7-Campesterol (% total sterols)	0.16 %
Delta-5,23-stigmastadienol (% total ster.)	0.93 %
Clerosterol (% total sterols)	1.55 %
Beta-Sitosterol "real" (% total sterols)	85.30 %
Sitostanol (% total sterols)	0.42 %
Delta-5-avenasterol (% total sterols)	2.81 %
Delta-5,24-stigmastadienol (% total sterols)	1.77 %
Delta-7-stigmastenol (% total sterols)	0.09 %
Delta-7-avenasterol (% total sterols)	0.10 %
24-Methylene-cholesterol (% tot. sterol)	0.39 %

Respectfully Submitted,

D. Walkenhorst

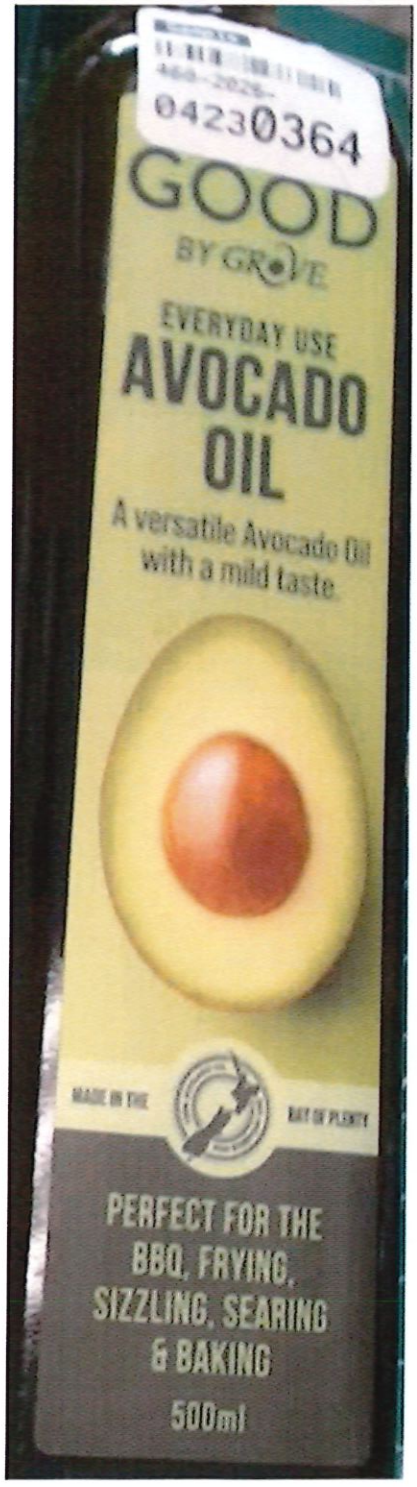
Dana Walkenhorst
Analytical Services Manager

Results shown in this report relate solely to the item submitted for analysis. | Any opinions/interpretations expressed on this report are given independent of the laboratory's scope of accreditation. | All results are reported on an "As Received" basis unless otherwise stated. | Reports shall not be reproduced except in full without written permission of Eurofins Scientific, Inc. | All work done in accordance with Eurofins General Terms and Conditions of Sale: www.eurofinsus.com/terms_and_conditions.pdf | A number or a √ Indicates a subcontract test to a different lab. Lab(s) are listed at end of the report. For further details about the performing labs please contact your customer service contact at Eurofins. Measurement uncertainty can be obtained upon request.


Start/End :14·10·2025
Batch :35925
BB/PD :14·10·2028
Sample
468-2026-
04230364


QUARANTINED MATERIAL
INCINERATE
04230364
GOOD
BY GROVE
EVERYDAY USE
AVOCADO
OIL
A versatile Avocado Oil
with a mild taste.
PERFECT FOR THE
BBQ, FRYING,
SIZZLING, SEARING
& BAKING
500ml


468-2026-
04230364
Using our finest Hass Avocados, Good by Grove Avocado Oil is a smooth, mild cooking oil with a light buttery taste.
SCAN HERE TO LEARN MORE
A healthy, every day choice making it the perfect base for all of your high heat cooking creations including pan searing, BBQ grilling and shallow frying. Good by Grove, perfect every day.
Nutritional Information
Servings per package: 33
Serving Size: 15ml
Avg Quantity: Per Serving Per 100ml
Energy 514kJ (123Cal) 3429kJ (810Cal)
Protein 0g 0g
Fat, total 13.6g 91g
Saturated 1.9g 13g
Trans 0g 0g
Polyunsaturated 1.4g 9g
Monounsaturated 10.3g 69g
Carbohydrate 0g 0g
Sugars 0g 0g
Sodium 0mg 0mg
'Natural cloudiness in the oil is normal'
Ingredients: Refined Avocado Oil.
Storage Instructions: Store at room temperature, away from direct sunlight, in an upright position.
For delicious recipes and ways to use Avocado Oil visit our website:
groveavocadooil.co.nz
Avocado Oil New Zealand Ltd:
1 Armstrong Road,
Te Puna, Tauranga.
Bottled in New Zealand
Batch and Best Before:
3995 14.10.2028 20:45
9 421906 106084 7


468-2026-
04230364
GOOD
BY GROVE
EVERYDAY USE
AVOCADO
OIL
A versatile Avocado Oil with a mild taste.
PERFECT FOR THE BBQ, FRYING, SIZZLING, SEARING & BAKING
500ml


3995
14.10.2028
OILS
468-2026-
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QUARANTINED MATERIAL
INCINERATE