



CERTIFICATE OF ANALYSIS (COA)

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PRODUCT INFORMATION

Item	Details
Product Name	Green Cognac Essential Oil
Alternative Names	Cognac Oil Green; Wine Lees Oil; Wine Yeast Oil; Lie de Vin Oil
Botanical Source	<i>Vitis vinifera</i> L.
INCI Name	Vitis Vinifera Fruit Extract / Vitis Vinifera Oil
CAS Number	8016-21-5
EC Number	232-403-4
Alternative EC Number	284-511-6
FEMA Number	2331
Source Material	Fermented wine lees and grape-derived residues
Extraction Method	Steam distillation
Product Type	Natural essential oil / Natural Complex Substance
Issue Date	17 July 2026
Recommended Retest Period	24 months from production date

The FDA lists Green Cognac Oil under CAS 8016-21-5 and FEMA 2331, with Wine Yeast Oil, Wine Lees Oil and Lie de Vin Oil among its alternative names.

ORGANOLEPTIC AND PHYSICAL SPECIFICATIONS

Parameter	Specification	Representative Result	Status
Appearance	Clear to slightly hazy mobile liquid	Clear mobile liquid	Pass
Colour	Pale yellow to greenish-yellow	Pale greenish-yellow	Pass
Odour	Powerful, dry, wine-like, fruity, green, fatty and fermented	Characteristic	Pass
Relative Density	0.855–0.890	0.867	Pass



at 20°C

Refractive Index at 20°C	1.4150–1.4500	1.4282	Pass
Optical Rotation	Batch dependent	Conforms to reference sample	Pass
Flash Point	Approximately 40–65 °C	42 °C	Pass
Solubility in Water	Insoluble	Complies	Pass
Solubility in Alcohol	Soluble or dispersible	Complies	Pass
Acid Value	Maximum 10.0 mg KOH/g	3.4 mg KOH/g	Pass
Peroxide Value	Maximum 20 meq O ₂ /kg	4.7 meq O ₂ /kg	Pass
Residual Water	Maximum 1.0%	0.3%	Pass
Added Carrier Oil	Not permitted unless declared	Not detected	Pass
Added Synthetic Fragrance	Not permitted	Not detected	Pass
Foreign Matter	Free from visible contamination	None observed	Pass

The characteristic commercial odour is described as dry, wine-like, green-fruity and fatty, with green apple and fermented nuances.

REPRESENTATIVE COMPOSITIONAL PROFILE

Green Cognac Essential Oil is a variable fermentation-derived natural distillate rather than a single chemical substance.

Constituent or Component Group	Representative Status
Ethyl esters of fatty acids	Characteristic components
Ethyl Hexanoate	May be present
Ethyl Octanoate	May be present
Ethyl Decanoate	May be present
Ethyl Dodecanoate	May be present
Higher Alcohols	Naturally occurring
Isoamyl Alcohol	Batch dependent
Fatty Acids	Naturally occurring
Acetaldehyde and related aldehydes	Trace or batch dependent
Furfural	Trace or batch dependent
Fermentation-derived aroma compounds	Present
Natural waxes and non-volatile matter	Trace or low level
Other naturally occurring constituents	Balance



PURITY DECLARATION

The material is declared to be:

- Obtained from fermented wine lees or related grape-derived residues.
- Produced by steam distillation.
- Free from intentionally added synthetic aroma chemicals.
- Free from intentionally added carrier oils or diluents unless declared.
- Free from visible foreign matter.
- Intended for professional perfumery and fragrance formulation.
- Not intended for smoking, vaping or internal consumption as supplied.

STORAGE

Store:

- In the original tightly sealed container.
- In a cool, dry and well-ventilated location.
- Protected from heat, direct sunlight and ignition sources.
- With minimal headspace to reduce oxidation and evaporation.
- Away from strong oxidising agents.

CONCLUSION

THE REPRESENTATIVE MATERIAL COMPLIES WITH THE ABOVE SPECIFICATIONS

The figures shown in this certificate are representative technical specifications and must not be presented as actual batch results unless supported by batch-specific laboratory analysis.

Authorised by:

Fozia Khot
Director