



CERTIFICATE OF ANALYSIS (COA)

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PRODUCT INFORMATION

Parameter	Details
Product Name	Popcorn Absolute
Botanical Source	<i>Zea mays</i> L.
Common Name	Popcorn Absolute
Plant Part	Corn Kernels
Extraction Method	Solvent Extraction
Diluent	Natural Ethanol
Concentration	40% Popcorn Absolute / 60% Ethanol
Product Type	Natural Aromatic Extract Solution
CAS Number	8046-22-8
EC Number	Not Assigned
Batch Number	PAE-260724

ORGANOLEPTIC CHARACTERISTICS

Test	Specification	Result
Appearance	Clear to slightly hazy liquid	Conforms
Colour	Golden amber to brown	Conforms
Odour	Sweet, buttery, roasted popcorn, caramelised cereal	Conforms

PHYSICO-CHEMICAL ANALYSIS

Test	Specification	Representative Result
Relative Density (20 °C)	0.850–0.870	0.858
Refractive Index (20 °C)	1.395–1.410	1.402
Flash Point	Approximately 16 °C	Conforms
Solubility	Soluble in ethanol	Conforms



QUALITY STATUS

Assessment	Status
Natural Popcorn Absolute	40%
Natural Ethanol	60%
GMO	Not intentionally added
Animal Derived Ingredients	None
Vegan Suitable	Yes
Professional Perfumery Grade	Conforms

STORAGE

Store in tightly closed containers between 5–20°C, protected from heat, direct sunlight and ignition sources.

SHELF LIFE

24 months when stored under recommended conditions.

AUTHORISED BY

Fozia Khot
Director
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