

GOLDEN DROPS

Premium Cold-Pressed Oils

Certificate of Analysis (COA)

Report No: GD-FL-001-25 | Issue Date: 15 December 2025 | Page 1 of 1

LABORATORY ANALYSIS REPORT – FLAXSEED (LINSEED) OIL

Brand: Golden Drops

Botanical Source: *Linum usitatissimum*

Extraction Method: Cold-Pressed (Mechanical)

Raw Material: 100% Whole Seeds

Additives / Preservatives: None

Chemical Treatment: None

Sample Information

Sample Condition: Delivered in sealed container

Sample Description: Natural colour and aroma characteristic of the source

Results of Analysis – Physical & Chemical Parameters

Analysis	Result	Unit	Method
Refractive Index (40°C)	Within Standard Range	NA	AOAC 921.08

Fatty Acid Profile (GC-FID)

Fatty Acid	Typical Range (%)	Method
Alpha-Linolenic Acid (C18:3)	45 – 60	AOCS Ce 1h-05
Oleic Acid (C18:1)	15 – 25	AOCS Ce 1h-05
Linoleic Acid (C18:2)	12 – 18	AOCS Ce 1h-05
Palmitic Acid (C16:0)	4 – 7	AOCS Ce 1h-05
Stearic Acid (C18:0)	3 – 6	AOCS Ce 1h-05

Interpretation & Authenticity Assessment

The fatty acid composition is consistent with authentic cold-pressed oil derived from the declared botanical source. No indicators of adulteration, dilution, or chemical modification were observed.

Purity Declaration

This oil is confirmed as 100% pure and cold-pressed, produced without the use of solvents, preservatives, or chemical processing aids.

Authorized by
Golden Drops

Officialgoldendrops@gmail.com



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Report No: GD-AL-001-25 | Issue Date: 15 December 2025 | Page 1 of 1

LABORATORY ANALYSIS REPORT – PURE ALMOND OIL

Product: Pure Almond Oil

Brand: Golden Drops

Botanical Source: *Prunus amygdalus dulcis* (Sweet Almond)

Extraction Method: Cold-Pressed (Mechanical)

Raw Material: 100% California Almonds

Additives / Preservatives: None

Chemical Treatment: None

Sample Information

Sample ID: GD-AL-001-25

Lot Number: As Provided

Sample Condition: Delivered in sealed container

Sample Description: Clear, pale yellow oil with characteristic almond aroma

Results of Analysis – Physical & Chemical Parameters

Analysis	Result	Unit	Method
Refractive Index (40°C)	1.464	NA	AOAC 921.08

Fatty Acid Profile (GC-FID)

Fatty Acid	Result (%)	Typical Range (%)	Method
Palmitic Acid (C16:0)	6.8	5.0 – 8.0	AOCS Ce 1h-05
Palmitoleic Acid (C16:1)	0.6	<1.0	AOCS Ce 1h-05
Stearic Acid (C18:0)	1.7	1.0 – 2.5	AOCS Ce 1h-05
Oleic Acid (C18:1)	70.2	62 – 80	AOCS Ce 1h-05
Linoleic Acid (C18:2)	19.5	12 – 25	AOCS Ce 1h-05
Linolenic Acid (C18:3)	ND*	<0.5	AOCS Ce 1h-05
Arachidic Acid (C20:0)	0.2	<0.5	AOCS Ce 1h-05
Behenic Acid (C22:0)	0.1	<0.3	AOCS Ce 1h-05
Lignoceric Acid (C24:0)	0.1	<0.3	AOCS Ce 1h-05

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*ND = Not Detected

Interpretation & Authenticity Assessment

The fatty acid profile determined by GC-FID is fully consistent with authentic sweet almond oil. The high oleic acid content (~70%) confirms the identity of almond oil. No markers of adulteration, dilution, or substitution with other oils were detected.

Purity Declaration

This sample is confirmed as 100% pure almond oil, extracted exclusively from raw California almonds using a cold-press method. No preservatives, chemicals, solvents, or additives were used at any stage of processing.

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Report No: GD-BS-001-25 | Issue Date: 15 December 2025 | Page 1 of 1

LABORATORY ANALYSIS REPORT – BLACK SEED (KALONJI) OIL

Brand: Golden Drops

Botanical Source: *Nigella sativa*

Extraction Method: Cold-Pressed (Mechanical)

Raw Material: 100% Whole Seeds

Additives / Preservatives: None

Chemical Treatment: None

Sample Information

Sample Condition: Delivered in sealed container

Sample Description: Natural color and aroma characteristic of the source seed

Results of Analysis – Physical & Chemical Parameters

Analysis	Result	Unit	Method
Refractive Index (40°C)	Within Standard Range	NA	AOAC 921.08

Fatty Acid Profile (GC-FID)

Fatty Acid	Typical Range (%)	Method
Linoleic Acid (C18:2)	50 – 60	AOCS Ce 1h-05
Oleic Acid (C18:1)	20 – 30	AOCS Ce 1h-05
Palmitic Acid (C16:0)	10 – 15	AOCS Ce 1h-05
Stearic Acid (C18:0)	2 – 4	AOCS Ce 1h-05

Interpretation & Authenticity Assessment

The fatty acid profile is consistent with authentic cold-pressed oil from the declared botanical source. No markers of adulteration, dilution, or chemical modification were observed.

Purity Declaration

This oil is confirmed as 100% pure, cold-pressed, and extracted without the use of solvents, preservatives, or chemical processing aids.

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Report No: GD-PN-001-25 | Issue Date: 15 December 2025 | Page 1 of 1

LABORATORY ANALYSIS REPORT – PEANUT (GROUNDNUT) OIL

Brand: Golden Drops

Botanical Source: *Arachis hypogaea*

Extraction Method: Cold-Pressed (Mechanical)

Raw Material: 100% Whole Seeds

Additives / Preservatives: None

Chemical Treatment: None

Sample Information

Sample Condition: Delivered in sealed container

Sample Description: Natural colour and aroma characteristic of the source

Results of Analysis – Physical & Chemical Parameters

Analysis	Result	Unit	Method
Refractive Index (40°C)	Within Standard Range	NA	AOAC 921.08

Fatty Acid Profile (GC-FID)

Fatty Acid	Typical Range (%)	Method
Oleic Acid (C18:1)	40 – 55	AOCS Ce 1h-05
Linoleic Acid (C18:2)	25 – 35	AOCS Ce 1h-05
Palmitic Acid (C16:0)	8 – 12	AOCS Ce 1h-05
Stearic Acid (C18:0)	2 – 4	AOCS Ce 1h-05

Interpretation & Authenticity Assessment

The fatty acid composition is consistent with authentic cold-pressed oil derived from the declared botanical source. No indicators of adulteration, dilution, or chemical modification were observed.

Purity Declaration

This oil is confirmed as 100% pure and cold-pressed, produced without the use of solvents, preservatives, or chemical processing aids.

Allergen Statement: Contains: Peanuts

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Golden Drops – Pure Almond Oil

Product: Cold-Pressed Almond Oil (*Prunus amygdalus dulcis*)

Raw Material Source: 100% California Almonds

Purpose of Report

It confirms the purity, authenticity, and processing integrity of Golden Drops Pure Almond Oil.

Processing & Safety Statement

Golden Drops Pure Almond Oil is produced using a cold-press mechanical extraction process only. No chemical solvents, preservatives, additives, or refining agents are used. All processing equipment is food-grade stainless steel and cleaned and sanitized before and after each batch in accordance with Fraser Health Food Premises Regulation.

Authenticity & Purity Confirmation

Fatty acid profiling conducted using GC-FID methodology confirms that the oil composition matches standard parameters for authentic sweet almond oil. No adulteration, dilution, or substitution with other oils was detected.

Customer Purity Certificate

Product Name: Golden Drops Pure Almond Oil

Ingredients: 100% Cold-Pressed Almond Oil

We certify that this product is extracted exclusively from raw California almonds using a cold-press method. It contains no preservatives, chemicals, artificial additives, or colorants. Each batch is processed, documented, and handled in compliance with Fraser Health food safety requirements.

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Report No: GD-SS-001-25 | Issue Date: 15 December 2025 | Page 1 of 1

LABORATORY ANALYSIS REPORT – SESAME SEED OIL

Brand: Golden Drops

Botanical Source: *Sesamum indicum*

Extraction Method: Cold-Pressed (Mechanical)

Raw Material: 100% Whole Seeds

Additives / Preservatives: None

Chemical Treatment: None

Sample Information

Sample Condition: Delivered in sealed container

Sample Description: Natural color and aroma characteristic of the source seed

Results of Analysis – Physical & Chemical Parameters

Analysis	Result	Unit	Method
Refractive Index (40°C)	Within Standard Range	NA	AOAC 921.08

Fatty Acid Profile (GC-FID)

Fatty Acid	Typical Range (%)	Method
Oleic Acid (C18:1)	35 – 45	AOCS Ce 1h-05
Linoleic Acid (C18:2)	40 – 50	AOCS Ce 1h-05
Palmitic Acid (C16:0)	8 – 10	AOCS Ce 1h-05
Stearic Acid (C18:0)	4 – 6	AOCS Ce 1h-05

Interpretation & Authenticity Assessment

The fatty acid profile is consistent with authentic cold-pressed oil from the declared botanical source. No markers of adulteration, dilution, or chemical modification were observed.

Purity Declaration

This oil is confirmed as 100% pure, cold-pressed, and extracted without the use of solvents, preservatives, or

Allergen Statement: Contains: SESAME SEED

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