T.C.

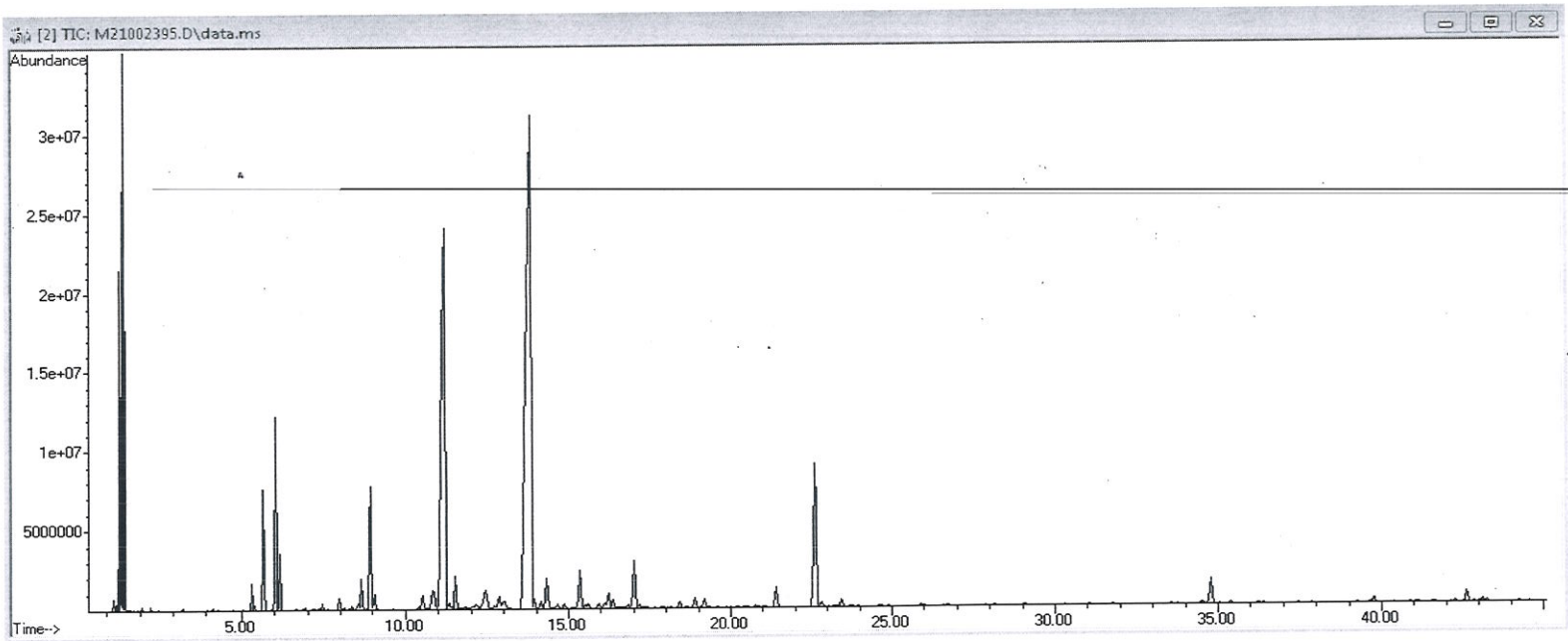
MUĞLA SITKI KOÇMAN UNIVERSITY

FOOD ANALYSIS APPLICATION and RESEARCH CENTER

ANALYSIS REPORT

Analyzed by	:	**Dr.Ibrahim KIVRAK**
Date of Analysis	:	**28-12-21**
Sample Type	:	**Essential Oil**
Sample Name	:	***Lavandula stoaches***
Producer Name	:	**GOYA BOTANICALS**
Instument Used	:	**Agilent 7890 GC-5975 MSD**
Sample No	:	**M21002395**

Chromatogram *Lavandula stoaches*



Peak Report TIC

R. Time	Name	Peak Area %
2.574	Hexanal	0.027
5.321	Tricyclene	0.508
5.667	α-Pinene	2.331
6.035	Camphene	4.177
6.160	Verbenene	1.133
6.929	β-pinene	0.111
7.448	1,3,8-p-Menthatriene	0.152
8.647	o-Cymene	0.823
8.922	Eucalyptol (1,8-Cineole)	3.349
9.051	D-Limonene	0.386
11.191	Fenchone	23.428
12.857	Endofenchol	0.574
13.857	Camphor	46.537
13.949	trans-pinocarveol	0.288
14.332	cis-verbenal	1.187
14.675	Pinocarvone	0.194
15.358	Borneol	1.523
16.233	p-Cymen-8-ol	0.588
16.377	Myrtenal	0.324
17.019	Verbenone	1.842
18.418	cis-carveol	0.246
18.891	Fenchyl acetate	0.395
19.190	Carvone	0.407
21.412	Linalyl acetate	0.830
22.625	Bornyl acetate	6.390
23.442	Lavandulol acetate	0.317
34.521	β-selinene	0.124
34.783	Eremophilene	1.108
36.223	Germacrene-D	0.070
37.441	α-Calacorene	0.041
39.262	Caryophyllene oxide	0.056
42.627	α-Cadinol	0.448
43.247	Cadalene	0.086
	TOTAL %	100.000

Comments:
Analysis of this *Lavandula stoaches* batch sample meets the expected chemical profile for authentic essential oil of *Lavandula stoaches*. No contamination or adulteration was detected.

Assoc.Prof.Dr.İbrahim KIVRAK
Deputy Manager