

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 24/05/21 **PRINT DATE** 26/04/24

PRODUCT	OLIVE POMACE OIL, REFINED
APPLICATIONS	Industrial raw material not intended for direct use.
IUPAC NAME	OLIVE OIL
PLANT OF ORIGIN	Olea europea sativa Hoffm.
PART OF THE PLANT	FRUITS
SYNONYMS	
CAS	8001-25-0
CAS 2	--
EINECS	232-277-0
EINECS 2	--
TARIFF NUMBER	1515909999

REACH REGISTRATION NO. Exempt from registration (according to Annex V to REACH)

SPECIFICATIONS

ASPECT AT 20°C	SLIGHT VISCOUS CLEAR LIQUID
COLOUR	PALE YELLOW TO GREEN
ODOUR	NEARLY ODORLESS
TASTE	
DENSITY AT 20°C (g / ml)	0,910 - 0,930
DENSITY 25/25	-
REFRACTIVE INDEX nD20	1,4600 - 1,4800
REFRACTIVE INDEX nD25	-
OPTICAL ROTATION (°)	/
BOILING POINT (°C)	-
MELTING POINT (°C)	-
FLASH POINT (°C)	320,00
ASSAY (% GC)	OLEIC ACID: 55-83% - PALMITIC ACID: 7,5-20%
ACID VALUE (mg KOH/g)	< 1
SOLUBILITY	INSOLUBLE IN WATER
VAPOUR PRESSURE	NOT DETERMINED
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA ENERGY VALUE: 900 Kcal/3700 KJ per 100g - MAJOR FATTY ACID: PALMITIC: 7,5-20% - PALMITOLEIC: 0,3-3,5% - STEARIC: 0,5-5% - OLEIC: 55-83% - LINOLEIC: 2,5-21%

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

PURGE HEADSPACE WITH NITROGEN.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.