

## SPECIFICATION SHEET

<b>PRODUCT</b>	ALMOND OIL, VIRGIN BIO
<b>APPLICATIONS</b>	Industrial raw material not intended for direct use.
<b>IUPAC NAME</b>	ALMOND OIL, VIRGIN
<b>PLANT OF ORIGIN</b>	Prunus amygdalus
<b>PART OF THE PLANT</b>	SEEDS
<b>CAS</b>	90320-37-9
<b>CAS 2</b>	8007-69-0
<b>EINECS</b>	291-063-5
<b>EINECS 2</b>	616-913-8
<b>FEMA</b>	2046
<b>TARIFF NUMBER</b>	1515909999
<b>KOSHER CERTIFICATE</b>	AVAILABLE ON REQUEST

## SPECIFICATIONS

<b>VERSION</b>	2	<b>VERSION DATE</b>	24/05/21
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<b>ASPECT AT 20°C</b>	SLIGHT VISCOUS CLEAR LIQUID
<b>COLOUR</b>	YELLOW
<b>ODOUR</b>	NEARLY ODORLESS
<b>DENSITY AT 20°C (g / ml)</b>	0,910-0,930
<b>DENSITY 25/25</b>	-
<b>REFRACTIVE INDEX nD20</b>	-
<b>REFRACTIVE INDEX nD25</b>	-
<b>OPTICAL ROTATION (°)</b>	/
<b>BOILING POINT (°C)</b>	-
<b>MELTING POINT (°C)</b>	-
<b>FLASH POINT (°C)</b>	261
<b>ASSAY (% GC)</b>	OLEIC ACID: 60-75% (BONDED AS TRIGLYCERIDE)
<b>ACID VALUE (mg KOH/g)</b>	< 4
<b>SOLUBILITY</b>	INSOLUBLE IN WATER
<b>VAPOUR PRESSURE</b>	NOT DETERMINED
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL
<b>OTHER TECHNICAL DATA</b>	MAJOR FATTY ACID: PALMITIC: 3-9% - PALMITOLEIC <1,2% - STEARIC: 1-5% - OLEIC: 60-75% - LINOLEIC: 15-30%

## 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.

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 TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.