

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 22/12/24

PRODUCT MACADAMIA NUT OIL, REFINED

APPLICATIONS Industrial raw material not intended for direct use.

ALMONDS

IUPAC NAME MACADAMIA NUT OIL, REFINED

PLANT OF ORIGIN Macadamia integrifolia

PART OF THE PLANT

SYNONYMS

CAS 129811-19-4 CAS 2 128497-20-1

TARIFF NUMBER 1515909999

KOSHER CERTIFICATE AVAILABLE ON REQUEST

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 YELLOW-ORANGE

PALE TELLOW TO TELLOW-ORANGE

ODOUR NEARLY ODORLESS

TASTE

DENSITY AT 20°C (g / ml) 0,905 - 0,920

DENSITY 25/25

REFRACTIVE INDEX nD20 1,4600 - 1,4700

REFRACTIVE INDEX nD25
OPTICAL ROTATION (°)

BOILING POINT (°C)
MELTING POINT (°C)

FLASH POINT (°C) 340,00

ASSAY (% GC) OLEIC ACID: 55-65% - PALMITOLEIC ACID: 15-30%

ACID VALUE (mg KOH/g) < 5

SOLUBILITYINSOLUBLE IN WATERVAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA MAJOR FATTY ACID: PALMITIC: 5-11% - PALMITOLEIC: 15-30% - STEARIC:

2-4,5% - OLEIC: 55-65% - LINOLEIC: 1-8%

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.