

## SPECIFICATION SHEET

**VERSION** 2,00 **VERSION DATE** 24/05/21 **PRINT DATE** 02/01/25

**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

**SYNONYMS** 

FRUITS

**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

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