

## **SPECIFICATION SHEET**

VERSION 2,00	VERSION DATE 24/05/21	PRINT DATE	20/04/24
PRODUCT APPLICATIONS IUPAC NAME PLANT OF ORIGIN PART OF THE PLANT SYNONYMS	SWEET ALMOND OIL, REFINED Industrial raw material not intended for direct use. SWEET ALMOND OIL, REFINED Prunus amygdalus dulcis SEEDS		
CAS CAS 2 EINECS EINECS 2 FEMA TARIFF NUMBER KOSHER CERTIFICATE	90320-37-9 8007-69-0 291-063-5 616-913-8 2046 1515909999 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	
ODOUR	NEARLY ODORLESS	
TASTE		
DENSITY AT 20°C (g / ml)	0,910 - 0,920	
DENSITY 25/25	-	
<b>REFRACTIVE INDEX nD20</b>	1,4650 - 1,4750	
<b>REFRACTIVE INDEX nD25</b>	-	
OPTICAL ROTATION (°)	/	
BOILING POINT (°C)	-	
MELTING POINT (°C)	-	
FLASH POINT (°C)	261,00	
ASSAY (% GC)	OLEIC ACID > 58% (AS TRIGLYCERIDE)	
ACID VALUE (mg KOH/g)	-	
SOLUBILITY	INSOLUBLE IN WATER	
VAPOUR PRESSURE	NOT DETERMINED	
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL	

OTHER TECHNICAL DATA

MAJOR FATTY ACID: PALMITIC: 4-11% - PALMITOLEIC <2% - STEARIC <3% - OLEIC >58% - LINOLEIC <30% - LINOLENIC <2%

## **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.