

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 24/05/21 **PRINT DATE** 27/01/23

PRODUCT SWEET ALMOND OIL, REFINED
APPLICATIONS Industrial raw material not intended for direct use.
IUPAC NAME SWEET ALMOND OIL, REFINED
PLANT OF ORIGIN Prunus amygdalus dulcis
PART OF THE PLANT SEEDS
SYNONYMS

CAS 90320-37-9
CAS 2 8007-69-0
EINECS 291-063-5
EINECS 2 616-913-8
FEMA 2046
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
ODOUR NEARLY ODORLESS
TASTE
DENSITY AT 20°C (g / ml) 0,910 - 0,920
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4650 - 1,4750
REFRACTIVE INDEX nD25 -
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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.