

## **Material Specification Almond Oil Organic**

**Material Supplier:** Statfold Seed Oil Ltd

Address: The Grain Store, Statfold Barn Farm, Ashby Road, Tamworth, Staffs, B79 0BU

**Fax:** +44 (0) 1827 830875 Tel: +44 (0) 1827 830871 Email: sales@statfold-oils.co.uk

Prunus Amygdalus Dulcis **Trade Name:** Almond Oil Organic Inci Name:

(Almond) Oil

Cas No: 8007-69-0 / 90320-37-9 **Einecs No:** 291-063-5

**Country of Origin:** EU &/or USA **Country of Manufacture:** EU Shelf Life: 24 months, unopened **Organic Licence No:** P6017

## **Description:**

The fixed oil obtained by mechanically cold pressing the ripe seed kernel of the Sweet Almond Tree, Prunus amygdalus var. dulcis, Rosaceae. The oil is then filtered and fully refined. This product is suitable for food use.

Produced from seeds from one or more of the above countries.

| ANALYTICAL DETAILS      | UNITS                 | RANGE                    | TYPICAL RESULT |
|-------------------------|-----------------------|--------------------------|----------------|
| Appearance              | Organoleptic          | Mobile oily clear liquid | Conforms       |
| Colour                  | Organoleptic          | Pale yellow              | Conforms       |
| Odour                   | Organoleptic          | Characteristic           | Conforms       |
| Relative Density @ 20°C | g/ml                  | 0.910 - 0.920            | Conforms       |
| Acid Value              | mgKOH/g               | ≤ 1.0                    | Conforms       |
| Peroxide Value          | meqO <sub>2</sub> /kg | ≤ 5.0                    | Conforms       |
| Saponification Value    | mgKOH/g               | 180 – 200                | Conforms       |
| Unsaponifiable Matter   | %                     | ≤ 1.0                    | Conforms       |
| Absorbance              | K 264-276nm           | 0.2 – 6.0                | Conforms       |

| TYPE  | Acid NAME       | UNITS | RANGE   | TYPICAL RESULT |
|-------|-----------------|-------|---------|----------------|
| C16:0 | Palmitic        | %     | 4 – 9   | Conforms       |
| C16:1 | Palmitoleic     | %     | ≤ 0.8   | Conforms       |
| C17:0 | Margaric        | %     | ≤ 0.2   | Conforms       |
| C18:0 | Stearic         | %     | ≤ 3.0   | Conforms       |
| C18:1 | Oleic           | %     | 62 – 86 | Conforms       |
| C18:2 | Linoleic        | %     | 20 – 30 | Conforms       |
| C18:3 | Alpha linolenic | %     | ≤ 0.5   | Conforms       |
| C20:0 | Arachidic       | %     | ≤ 0.2   | Conforms       |
| C20:1 | Icosenoic       | %     | ≤ 0.3   | Conforms       |
| C22:0 | Behenic         | %     | ≤ 0.2   | Conforms       |
| C22:1 | Erucic          | %     | ≤ 0.1   | Conforms       |

Storage: Store in tightly closed original container in a dry, cool and well-ventilated place. Keep

away from heat, sparks and open flame. Protect from freezing and direct sunlight.

Shelf Life: The shelf life is two years if unopened. Once opened the shelf life of the oil is limited by

temperature, light and oxygen exposure. Any remaining oil should be blanketed with

nitrogen and used as soon as possible.