



TECHNICAL DATA SHEET

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APRICOT KERNEL OIL REFINED

SECTION 1: Identification of the substance/mixture and of the company/undertaking

EXAFLOR
5 rue des Pyrénées
P.O. Box CP 30561
94653 Rungis Cedex - France
T +33 (0)1 41 73 23 10 - F +33 (0)1 41 73 23 19
exaflor@orange.fr - www.exaflor.fr

Name : APRICOT KERNEL OIL REFINED
Product code : ABRHV01
Origin : Europe, Morocco, Middle East

SECTION 2: PRODUCTION PROCESS

Manufacture : Fatty oil obtained from the almonds of apricots kernels of *Prunus armeniaca* by cold pressure, followed by a refining

SECTION 3: REGULATORY SITUATION

Identification of the product : Vegetable oil
Botanical name : *Prunus armeniaca* L.
INCI Name : PRUNUS ARMENIACA KERNEL OIL
Synonyms : CAS TSCA No 72869-69-3
CAS-No. : 68650-44-2
EC-No. : 272-046-1

SECTION 4: Physical and chemical properties

Physical state : Liquid.
Appearance : Liquid, oily.
Colour : Yellow.
Odour : characteristic.
Flash point : > 300 °C
Boiling point : > 350 °C
Relative density : 0,91 - 0,93
Refractive index : 1,47 - 1,473
Optical rotation : N.A. °
Solubility : Soluble in oil. Insoluble in water. Soluble in. Ethers.

Acid value (mg KOH / g): max 4
Peroxide value (mEq O₂ / kg): max 15
Iodine value (g I₂ / 100g): 90 - 115
Saponification value: 185 - 195

Composition : C16:0 Palmitic acid : 3 - 10 %
C16:1 Palmitoleic acid : max 2 %
C18:0 Stearic acid : 0,5 - 4 %
C18:1 Oleic acid : 55 - 76 %
C18:2 Linoleic acid : 20 - 35 %
C18:3 Linolenic acid : max 1 %

SECTION 5: Handling and storage

Precautions for safe handling : Wash hands and other exposed areas with mild soap and water before eating, drinking or smoking and when leaving work. Provide good ventilation in process area to prevent formation of vapour.
Storage conditions : Keep only in the original container in a cool, well ventilated place away from : Heat sources, Direct sunlight. Keep container closed when not in use.
Incompatible products : Strong bases. Strong acids.
Incompatible materials : Sources of ignition. Direct sunlight.
Maximum storage period : 18 months At the best before date, the oil preserves all its characteristics. Its manufacturing process, its conditioning, as well as the applied storage are studied to allow, if necessary, a possible extent of its validity by reanalyzing of its characteristics.
Storage temperature : ≤ 18 °C

Exaflor Technical Data Sheet

This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product