

**APRICOT KERNEL VIRGIN OIL** 

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

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Name	: APRICOT KERNEL VIRGIN OIL
Product code	: ABRHV02
Origin	: Africa,North America
SECTION 2: PRODUCTION PROCESS	
Manufacture	: Fatty oil obtained from the almonds of apricots kernels of Prunus armeniaca by cold pressure.
SECTION 3: REGULATORY SITUATION	JN
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 p	ronerties
Physical state	· Liquid.
Appearance	· Liquid. oily.
Colour	: Yellow.
Odour	: characteristic.
Flash point	: > 240 °C
Relative density	÷ 0,91 - 0,93
Refractive index	÷ 1,47 - 1,473
Optical rotation	<sup>÷</sup> 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
	lodine 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 : Max 4 %
	C18:1 Oleic acid : 54 - 74 %
	C18:2 Linoleic acid : 12 - 35 %
	C18:3 Linolenic acid : max 1 %
SECTION 5: Handling and storage	
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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 s	specific property of the product.