

**TECHNICAL DATA SHEET**

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**REFINED SWEET ALMOND
ORGANIC OIL**

Version: 1.3

Supersedes version of:
01/03/2021**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
exaflor@orange.fr - www.exaflor.co

Name : REFINED SWEET ALMOND ORGANIC OIL
Product code : BAMDHV01
Origin : Europe, Spain, Italy, USA

SECTION 2: PRODUCTION PROCESS

Manufacture : Fatty oil obtained from the almond of kernels of *Prunus amygdalus dulcis* by pressure followed by refining.

SECTION 3: REGULATORY SITUATION

Botanical name : *Prunus amygdalus dulcis*
INCI Name : PRUNUS AMYGDALUS DULCIS OIL
Synonyms : CAS N° : 8007-69-0
CAS-No. : 90320-37-9
EC-No. : 291-063-5

SECTION 4: Physical and chemical properties

Physical state : Liquid.
Colour : Yellow.
Odour : characteristic.
Flash point : > 300 °C
Relative density : 0,91 – 0,92
Refractive index : 1,46 – 1,48
Optical rotation :
Solubility : Soluble in oil. Soluble in. Ethers.

Acid value (mg KOH / g): max 2
Peroxide value (mEq O₂ / kg): max 10
Iodine value(g I₂ / 100g): 95 - 109
Saponification value: 190 - 200

Composition : C16:0 Palmitic acid : 3 - 10 %
C16:1 Palmitoleic acid : Max1 %
C18:0 Stearic acid : Max 3 %
C18:1 Oleic acid : 62 - 86 %
C18:2 Linoleic acid : 20 - 30 %
C218:3 Linolenic acid: Max 1 %

SECTION 5: Handling and storage

Storage conditions : Keep container tightly closed. Protect from 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 (5 – 25) °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.