

## SPECIFICATION

<b>Version Number</b>	4	<b>Revision Date</b>	10/05/2018
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PRODUCT IDENTIFIER	
<b>Product Name</b>	Avocado Pressed FG Oil
<b>Biological Definition</b>	Persea Gratissima Oil is the fixed oil obtained by pressing the avocado pear, Persea Gratissima, Lauraceae.
<b>INCI Name</b>	Persea Gratissima Oil
<b>Internal Product Code</b>	R00673
<b>CAS Number</b>	8024-32-6
<b>EINECS Number</b>	232-428-0

ANALYTICAL DETAILS	RANGE
<b>Appearance</b>	Yellow to green liquid. Waxes possible.
<b>Odour</b>	Characteristic
<b>Specific Gravity @ 20°C</b>	0.907 – 0.923
<b>Refractive Index @ 20°C</b>	1.464 – 1.476
<b>Peroxide Value</b>	≤10.0
<b>Acid Value (mg KOH/g)</b>	≤8.0
<b>Iodine Value</b>	70.0 – 95.0
<b>Saponification Value</b>	185.0 – 205.0
<b>Unsaponifiable Matter</b>	≤2.0

<b>Fatty Acid Profile</b>	<b>C16:0</b>	<b>Palmitic</b>	5.0 – 25.0
	<b>C16:1</b>	<b>Palmitoleic</b>	1.0 – 12.0
	<b>C18:0</b>	<b>Stearic</b>	≤3.0
	<b>C18:1</b>	<b>Oleic</b>	45.0 – 75.0
	<b>C18:2</b>	<b>Linoleic</b>	5.0 – 20.0
	<b>C18:3</b>	<b>Alpha Linolenic</b>	≤3.0

<b>Shelf Life</b>	18 Months
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Each batch supplied is accompanied by a Certificate of Analysis which shall include results for the parameters listed above. However when more data is available we will include on the Certificate of Analysis for your information. We cannot guarantee these results for each batch we supply. The information contained herein is believed to be true and correct at the time of our response. It is not, and should not be construed as, a guarantee or warranty, or a part of our contractual or other legal obligations. Disclosure, reproduction or transmission, in whole or in part, without prior written consent of Gracefruit Limited is not permitted.

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