

SPECIFICATION

Version Number	3	Revision Date	13/06/2018
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PRODUCT IDENTIFIER	
Product Name	Avocado Organic Pressed FG Oil
Biological Definition	Persea Gratissima Oil is the fixed oil obtained by pressing the dehydrated sliced flesh of the avocado pear, Persea Gratissima, Lauraceae. It consists principally of the glycerides of fatty acids
INCI Name	Persea Gratissima Oil (<i>Syn: Persea Americana</i>)
Internal Product Code	R01312
CAS Number	8024-32-6
EINECS Number	232-428-0

ANALYTICAL DETAILS	RANGE
Appearance	Yellow to golden green viscous liquid. Haze possible at lower temperatures
Odour	Characteristic, free from rancid odour
Refractive Index @ 20°C	1.455 – 1.480
Acid Value	≤10.0
FFA (% as oleic acid)	≤5.0
Peroxide Value	≤15.0
Iodine Value	64.0 – 95.0
Saponification Value	175.0 – 205.0

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

Shelf Life	12 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.
