

Product Specification

PRODUCT	TSK-OIL075 - Avocado Oil, Cold Pressed, Unrefined				
CODE	TSK-OIL075	DATE	15/09/222	REVISION	1

DESCRIPTION	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				
CAS NUMBER	8024-32-6	EC NUMBER	232-428-0		

CHARACTERISTICS	
APPEARANCE AT ROOM TEMPERATURE	Liquid
COLOUR	Yellow – Green
ODOUR	Characteristic

ANALYSIS	
SPECIFIC GRAVITY (g/ml)	0.912 – 0.923
REFRACTIVE INDEX	1.460 – 1.476
ACID VALUE (mg KOH/g)	≤10.0
IODINE VALUE (mg/g)	75.00 – 105.0
SAPONIFICATION VALUE (mg KOH/g)	175.0 – 200.0
UNSAPONIFIABLE MATTER (%)	≤4.00

FATTY ACID PROFILE (%)		
C16:0	PALMITIC ACID	5.00 – 25.0
C16:1	PALMITOLEIC ACID	1.00 – 12.0
C18:0	STEARIC ACID	≤3.0
C18:1	OLEIC ACID	50.0 – 80.0
C18:2	LINOLEIC ACID	6.00 – 20.0
C18:3	ALPHA LINOLENIC ACID	≤3.0

DISCLAIMER: This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use. Please note as this is a wholly natural material some parameters, in particular, appearance, colour and odour, may change due to natural variation and climate change. This in no way affects the quality and efficacy of the product. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.