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Product Specifications

ALMOND OIL, REFINED

CAS 8007-69-0

INCI: *Prunus Amygdalus Dulcis* Oil

Origin and Production:

Refined Almond Oil is obtained from the ripe, shell-free seeds of the almond tree *Prunus dulcis* [Mill.] D. A. Webb. (var. *dulcis* oder var. *amara* [DC.] Buchheim) or a mixture of both, by mechanical pressing of selected kernels and subsequent filtration. The kernels contain 40-50% fatty oil. Main cultivating countries beside the USA (California) are China and to a lesser extent Spain and other countries.

<i>Test</i>	<i>Specification</i>	
	<u>Min</u>	<u>Max</u>
Specific gravity (20 degree C)	0.911	0.920
Refractive index (20 degree C))	1.467	1.473
Acid value	0.5	
Iodine value	93	105
Saponification value	185	195
<u>Fatty Acid Composition</u>		
C (< 16:0)		0.10%
Palmitic Acid, C (16:0)	4.00	9.00%
Palmitoleic Acid, C (16:1)		0.80%
Margaric Acid, C (17:0)		0.20%
Stearic Acid, C (18:0)		3.00%
Oleic Acid, C (18:1)	62.00	86.00%
Linoleic Acid, C (18:2)	20.00	30.00%
Linolenic Acid, C (18:3)		0.40%
Arachidic Acid, C (20:0)		0.20%
Eicosenoic Acid, C (20:1)		0.30%
Behenic Acid, C (22:0)		0.20%

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Erucic Acid, C (22:1)		0.10%
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Sterols (%)

Cholesterol		0.7%
Campesterol		5.0%
Stigmasterol		4.0%
β-Sitosterol	73.0	87.0%
Δ-5-Avenasterol		5.0%
Δ-7-Avenasterol		3.0%
Δ-7-Stigmastenol		3.0%
Brassicasterol		0.3%

Storage: Protect from light. Maintain at or below room temperature, in tightly sealed containers (nitrogen blanketed). Once open product should be used immediately.

Usage: Since ancient times, Sweet Almond Oil has been valued as a non-irritable, soothing skin oil. Refined Almond Oil can be used in pharmaceutical applications as well as a gourmet cooking oil (low temp).