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Product Specifications

APRICOT KERNEL OIL, REFINED

CAS 72869-69-3

INCI: *Prunus Armeniaca* Kernel Oil

Origin and

Production:

Apricot Kernel Oil is produced from the Apricot kernels (*Prunus armeniaca*). These kernels contain about 40-50% fatty oil which is extracted by mechanical pressing of selected kernels and filtration. A full-refining step produces refined Apricot Kernel Oil. The viscous clear oil is light-yellow to ochre in color with a typically mild odor and taste.

<i>Test</i>	<i>Specification</i>	
	<u>Min</u>	<u>Max</u>
RI, η_D^{20}	1.469	1.475
Sp. Gr. (20 °C)	0.910	0.923
Acid value		0.6
Iodine value	90	115
Saponification value	185	195
<u>Fatty Acid Composition:</u>		
Palmitic Acid C (16:0)	4.00	7.50%
Palmitoleic Acid C (16:1)	0.10	1.50%
Stearic Acid C (18:0)	0.50	3.00%
Oleic Acid C (18:1)	54.00	70.00%
Linoleic Acid C (18:2)	12.00	35.00%
Linolenic Acid C (18:3)		1.00%
Arachidic Acid C (20:0)		0.50%
Eicosenoic Acid C (20:1)		0.50%
Behenic Acid C (22:0)		0.50%

Storage: Protect from light. Maintain at or below room temperature, in tightly sealed containers (nitrogen blanketed)

Usage: In cosmetics as a base for skin oils and creams due to its stability (low rancidity). Apricot Kernel Oil is also used in pharmaceuticals and as a cooking oil.