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Product Specifications

AVOCADO OIL, REFINED

CAS 8024-32-6

INCI: *Persea Gratissima* Oil

**Origin and
Production:**

Avocado Oil is obtained by mechanically pressing the pulp of the ripe Avocado pear (*Persea Americana*, resp. *Persea Gratissima*). The pressed oil is of green to reddish-brown color. Subsequent refining considerably reduces the free fatty acids and a light yellow, nearly odorless oil is obtained. Cold filtration (winterization) can improve cold stability (turbidity). The main cultivation areas of the avocado tree are California, Mexico, South Africa and Israel. Avocado trees are also grown in Central Africa and in South America.

<i>Test</i>	<i>Specification</i>	
	<u>min</u>	<u>max</u>
Sp. Gr. (20 °C)	0.912	0.923
RI, η_D^{20}	1.468	1.476
Acid value		1.0
Iodine value	75	95
Saponification value	187	197
Unsaponifiable Matter		2.0
<u>Fatty Acid composition</u>		
C (<16:0)		2.00%
Palmitic Acid, C (16:0)	5.00	25.00%
Palmitoleic Acid, C (16:1)	1.00	12.00%
Stearic Acid, C (18:0)		3.00%
Oleic Acid C, (18:1)	50.00	74.00%
Linoleic Acid, C (18:2)	6.00	20.00%
Linolenic Acid, C (18:3)		3.00%
Other		1.00%

- cont'd-

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

Usage: The unsaponifiable matter is composed of linear hydrocarbons, squalene, and phytosterols that are useful in cosmetic applications (e.g. great spreadability). Mild and skin softening, Avocado Oil is one of the major bases for many cosmetic skin and body care products (bath lotions, skin moisturizers, creams, soaps etc.)