



# TECHNICAL DATA

(Not a Specification)

Product Name: **Almond Oil**  
 Source: Nut of the Sweet Almond Tree (*Prunus amygdalus*)  
 Manufacturing: Expeller Pressed, refined, bleached, winterized, deodorized  
 Ingredients: Refined Almond Oil, derived from the nut of the Almond tree

Almond oil is used in many cosmetic applications ranging from creams and lotions to scrubbing preparations and hair conditioners.

<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Appearance	Clear	Observation
Organoleptic	Bland Oil	Sensory Evaluation
Color (Lovibond)	≤15 Y, 2.0 R	AOCS Cc 13b-45, 5¼ cell
Moisture	≤0.1%	AOCS Ca 2e-84
Specific Gravity	0.900 to 0.920	AOCS Cc 10c-95 @ 20°C
Free Fatty Acid	≤0.2%	AOCS Ca 5a-40, as Oleic Acid
Peroxide Value Initial	≤3.0 meq/kg	AOCS Cd 8-53
Iodine Value	99 to 105	AOCS Cd 1d-92
Saponification Value	188 to 200	AOCS Cd 3-25

### Typical Fatty Acid Profile (%) AOCS Ce 1e-91

C16:0	Palmitic	5 to 8
C18:0	Stearic	≤2
C18:1	Oleic	58 to 70
C18:2	Linoleic	20 to 30
C18:3	Linolenic	≤1

**Packaging and Storage:** Store in a cool dry place (50 to 68 degrees F optimum) away from direct sources of sunlight, heat and other oxidizers. Properly stored unopened containers have an expected shelf life of 24 months from the date of manufacture.

<u>Item Number</u>	<u>Size</u>	<u>Container Description</u>
120510	420 lb	Closed head food grade steel drum, top openings are 2" and ¾" National Coarse Thread, no side bung.

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