



TECHNICAL DATA

A division of Spectrum Organic Products, Inc

Product Name: **Avocado Oil, Non GMO**
 Source: Fruit of the Avocado tree (*Persea americana*)
 Manufacturing: Expeller Pressed, refined, bleached, winterized, deodorized

Avocado oil is used as gourmet culinary oil and also used in a wide variety of highly functional cosmetic formulations.

<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Appearance	Clear	Observation
Organoleptic	Typically Bland	Sensory Evaluation
Color (Lovibond)	≤15.0 Y to 1.5 R	AOCS Cc 13b-45, 5¼ cell
Moisture	≤ 0.1%	AOCS Ca 2e-84
Specific Gravity	0.910 to 0.920	AOCS Cc 10a-25 @ 20°C
Free Fatty Acid	≤ 0.1	AOCS Ca 5a-40, as % Oleic Acid
Peroxide Value Initial	≤ 3.0	AOCS Cd 8-53, as meq/kg
Iodine Value	85 to 95	AOCS Cd 1d-92
Saponification Value	177 to 198	AOCS Cd 3-25
Cold Test	Pass - 12 hours	AOCS Cc 11-53

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

C16:0	Palmitic	10 to 16
C18:0	Stearic	≤ 2
C18:1	Oleic	60 to 70
C18:2	Linoleic	10 to 15
C18:3	Linolenic	≤ 1
C16:1	Pamitoleic	3 to 9

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

<u>Item Number</u>	<u>Size</u>	<u>Container Description</u>
120530	420 lb	Closed head food grade lined steel drum; top openings are 2" and ¾" National Coarse Thread, no side bung.

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