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ALMOND OIL, SWEET (PRESSED) **MATERIAL SPECIFICATIONS**

PRODUCT DESCRIPTION: Pressed Almond oil is obtained from the ripe, shell-free seeds of the almond tree (Prunus amygdalus L.) by mechanical pressing of selected kernels and subsequent filtration. The kernels contain 40 - 50 % fatty oil. Pressed Almond Oil is a yellow clear, viscous liquid of characteristic mild odour and taste. Main cultivating countries of the almond tree are the USA (California) and to a minor extent Sp:

<u>PROPERTIES</u>	<u>TYPICAL ANALYSIS</u>
Density (20° C)	0.911 - 0.920
Refractive index (20°	1.467 - 1.473
Acid value	max. 4.0
Iodine value	93 - 105
Saponification value	185 - 195

FATTY ACID COMPOSITION

Fatty acids	<C	16:0	max. 0.1 %
Palmitic acid	C	16:0	4.0 - 9.0 %
Palmitoleic acid	C	16:1	max. 0.6 %
Heptadecanoic acid	C	17:0	max. 0.2 %
Stearic acid	C	18:0	max. 3.0 %
Oleic acid	C	18:1	62.0 - 86.0 %
Linoleic acid	C	18:2	20.0 - 30.0 %
Linolenic acid	C	18:3	max. 0.4 %
Arachidic acid	C	20:0	max. 0.2 %
Eicosenic acid	C	20:1	max. 0.3 %
Behenic acid	C	22:0	max. 0.2 %
Erucic acid	C	22:1	max. 0.1 %

SHELF LIFE: 15 MONTHS

STORAGE: Light protected, at constant temperature, not above room temperature, in tightly sealed container (nitrogen blanketed).

USAGE: Even in ancient times, Sweet Almond Oil was considered a valuable gift of nature, valued as a non-irritable, soothing skin oil. Almond Oil pressed can be used in pharmaceutical applications and parallel as a gourmet cooking oil (highly heatable).

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.

Product: ALMOND OIL, PRESSED