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## AVOCADO OIL, PRESSED MATERIAL SPECIFICATIONS

**PRODUCT DESCRIPTION:** The fatty Avocado Oil is obtained by pure mechanical pressing from the fruit pulp of the ripe Avocado pear (*Persea Americana*, resp. *Persea Gratissima*). The pressed oil is of green to reddish-brown color. The main cultivation areas of the avocado tree are California, Mexico South Africa and Israel. But today it is also grown in Central Africa and in South America.

### PROPERTIES

Density at 20°C  
Refractive Index at 20° C  
Acid value  
Iodine value  
Saponification value  
Unsaponifiable Matte

### TYPICAL ANALYSIS

0,912 - 0,923  
1,468 - 1,476  
max. 1  
80 - 95  
187 - 195  
max. 2,0%

### FATTY ACID COMPOSITION

Saturated fatty acids	<	C16:0	max.2%
Palmitic acid		C16:0	5 - 25%
Palmitoleic acid		C16:1	1 -11%
Stearic acid		C18:0	max.3%
Oleic		C18:1	50 - 74%
Linoleic acid		C18:2	6 -20%
Linolenic acid		C18:3	max. 3%
Other fatty acids			max. 1%

**Shelf Life:** 18 Months

**Storage:** Best stored in full containers, nitrogen blanketed, light protected and not above room temperature. Once open, to be stored at a cool place, nitrogen blanketed and to be used within 3 to 8 weeks, depending o the quality needed.

**Usage:** The unsaponifiable matter is composed of linear hydrocarbones, squalene, and phytoserols said to have cosmetic effects (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 moisteners, creams, soaps etc.). Also used as a gourmet cooking oil.

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.

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