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BRAZIL NUT OIL **MATERIAL SPECIFICATIONS**

PRODUCT DESCRIPTION: The Brazil Nut tree (*Bertholletia excelsa*) is native to the swamp areas of the Amazon river system. The nuts are consumed in human foods worldwide. They contain about 55% fatty oil which is obtained by mechanical pressing of the shell free nuts, filtration and subsequent refining (deacidification, bleaching, deodorization), leaving in general a transparent fatty oil, albeit also partly cloudy due to the high wax content. The oil is of pale yellow to light colour and has a mild and slightly nutty taste.

PROPERTIES

Density (20° C)
Refractive index (20° C)
Acid value
Iodine value
Saponification value
Colour Gardner

TYPICAL ANALYSIS

0.913 - 0,922
1,465 - 1,480
max. 1,0
95 - 106
187 - 197
max. 3

FATTY ACID COMPOSITION

Myristic acid	C 16:0	max. 2 %
Palmitic acid	C 16:1	12 - 17 %
Palmitoleic acid	C 18:0	max. 1,5 %
Stearic acid	C 18:1	6 - 11 %
Oleic acid	C 18:2	30 - 45 %
Linoleic acid	C 18:3	35 - 45 %
Linolenic acid	C 20:0	max. 0,5 %
Arachidic acid	C 20:0	max. 1,0 %
Gadoleic acid		max. 1,0 %
Others		max. 2,0 %

SHELF LIFE: Not available

STORAGE: Protect from direct sunlight; not above room temperature; in tightly sealed containers nitrogen blanketed).

USAGE: Brazil Nut Oil belongs to the exotic oils in the cosmetic industry. It has a well balanced fatty acid composition (high content of mono- and polyunsaturated fatty acids) and a very good stability. It is also valued as a highgrade salad oil due to its pleasant taste and easy digestibility.

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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