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HAZELNUT OIL

MATERIAL SPECIFICATIONS

PRODUCT DESCRIPTION: Hazelnut Oil is derived from the shell-free nuts of the hazelnut shrub. These are processed by sole mechanical pressing, followed by a filtration. The pressed oil (Atr. No. 693) is of golden-yellow color and typical odor and taste of the fruit. Subsequent gentle refining results in a lighter color, less free fatty acids, softer taste and better stability (1/

PROPERTIES

Density (20°C)
Refractive Index at (20°C)
Acid value, pressed
 refined
Iodine value
Saponification value

SPECIFICATIONS

0,912 - 0,917
1,467 -1,474
max. 4
max. 0,6
85 - 97
188 - 195

FATTY ACID COMPOSITIONS:

Palmitic acid	C16:0	5 - 9%
Palmitoleic acid	C16:1	max. 0,5%
Stearic acid	C18:0	1 - 4%
Oleic acid	C18:1	66 - 83%
Linoleic acid	C18:2	8 - 25%
Linolenic acid	C18:3	max. 0,6%
Other acids		max. 2%

SHELF: 15 MONTHS

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

USAGE: Hazelnut Oil is appreciated as a valuable edible oil for health food. At the same time it belongs to the non-drying oils with an excellent stability and is used in the cosmetic industry as well as in the production of oleic acid (average oleic acid value: 80%)

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: HAZELNUT

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