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PEACH KERNEL OIL, refined

PRODUCTION DESCRIPTION: Peach kernels (*Prunus persica*) contain about 40% fatty oil which is gained by mechanical pressing and filtration. A subsequent full-refining step produces refined Peach Kernel Oil. The viscous clear oil is of a light-yellow to ochre color with a typical mild odor and taste.

PROPERTIES:

Density (20°C)	0,914 -0,918
Refractive index (20°C)	1,469 – 1,473
Acid value	max. 1,0
Saponification value	188 – 194
Iodine value	99 - 109

Fatty Acid Composition:

Palmitic acid	C 16:0	5 - 8 %
Palmitoleic acid	C 16:1	max. 1%
Stearic acid	C 18:0	max. 3%
Oleic acid	C 18:1	55 - 67 %
Linoleic acid	C 18:2	15 - 35 %
Linolenic acid	C 18:3	max. 1 %
Arachidic acid	C 20:0	max. 0,5 %
Others		max. 2 %

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

Usage: Peach Kernel Oil is used in the cosmetic industry as a base oil for skin oils and creams. It offers very stable characteristics (low rancidity). Likewise, Peach Kernel Oil is used in pharmaceutical preparations and as a delicate edible oil.

PRODUCT: PEACH KERNEL OIL, REFINED