



TDS Technical Data Sheet

A0702.02.00



CODE	0019
PRODUCT NAME (UE)	ORGANIC SWEET ALMOND OIL VIRGIN
PRODUCT NAME (ITA)	OLIO DI MANDORLE DOLCI VERGINE BIOLOGICO
INCI NAME (UE)	PRUNUS AMYGDALUS DULCIS OIL
INCI NAME (US)	PRUNUS AMYGDALUS DULCIS (Sweet almond) OIL
CAS NUMBER	8007-69-0
EINECS NUMBER	291-063-5

DESCRIPTION: Virgin Sweet almond is obtained from the kernel of *Prunus amygdalus dulcis*. 100% of the ingredients is organic sweet almond oil, no additives or other ingredients are added into the oil. The production is made by mechanical press without solvent, product is crude unrefined and filtered before drumming. Produced under the rules of REG. CEE 834/07 for organic farming. Origin of the almonds: 100% Italy.

	U.M.	TEST METHODS	RANGE
Physical status at 25 °C	/	Visual	Liquid
Density at 20 °C	g/cc	ASTM D1298-85	0.910 – 0.918
Acid value	mg KOH/g	AOCS Cd3d - 63	≤ 2.0
Peroxide value	meq O ₂ /Kg	AOCS Cd8 - 53	≤ 10
Absorbance	/	PE2.5.25	<0.2
Colour	/	Visual	Pale yellow
Unsataponifiable	%	AOCS Ca6b - 53	≤ 0.9

Fatty acids composition % (GLC):

Lowers fatty acids	≤ C14	≤ 0.1
Palmitic acid	C16:0	4.0 – 9.0
Palmitoleic acid	C16:1	≤ 0.6
Margaric acid	C17:0	≤ 0.2
Stearic acid	C18:0	≤ 3.0
Oleic acid	C18:1	62.0 – 86.0
Linoleic acid	C18:2	20.0 – 30.0
Alpha-Linolenic acid	C18:3	≤ 0.4
Arachidic acid	C20:0	≤ 0.2
Eicosenoic acid	C20:1	≤ 0.3
Behenic acid	C22:0	≤ 0.2
Erucic acid	C22:1	≤ 0.1



NUTRITIONAL VALUES

per 100ml

3700 kJ / 900 kcal

ENERGY

1.850 kJ (45kcal)

FAT Total:

100

SATURATES

9

MONO-UNSATURATES

70

POLYUNSATURATES

17

CARBOHYDRATE

0

SUGAR

0

PROTEIN

0

SALT

0

Storage and packing: The product must be kept into the original packages, protected from light, moisture, properly closed. Storage temperature between 10°C to max 22°C.

Best before date: between 12 and 24 months from the date of production, stored in the original packing and in the recommended conditions. It's possible to extend the validity of the oil by reanalyzing some parameters.