



The Source  
for Imported &  
Domestic  
Vegetable Oils

## **TECHNICAL DATA**

### **REFINED AVOCADO OIL**

<b>TEST</b>	<b>A.O.C.S. METHOD</b>	<b>RANGE</b>
Appearance	Clear yellow to yellow-green oily liquid	
Free Fatty Acids (as Oleic)	Ca 5a – 40	1.0% Max
Specific Gravity @ 20°C	Cc 10a – 25	0.912-0.918
Color Gardner	Td 1a – 64	2 - 4
Iodine Value	Cd 1 – 25	70 – 95
Saponification Value	Cd 3 – 25	185-230
Unsaponifiable Matter	Ca 6a – 40	2% Max

### **FATTY ACID PROFILE, %**

Palmitic	C16:0	15-23
Palmitoleic	C16:1	4-12
Stearic	C18:0	3 Max
Oleic	C18:1	55-72
Linoleic	C18:2	6-16
Linolenic	C18:3	3 Max

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