



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

SWEET ALMOND OIL

Almond Oil is the fixed oil obtained by expression from the kernels of varieties of *Prunus amygdalus* Batch (Fam. Rosaceae).

TEST	A.O.C.S. METHOD	RANGE
Specific gravity @ 25°C	Cc 10a-25	0.910-0.915
Iodine value	Cd 1-25	95 - 105
Saponification value	Cd 3-25	190 – 200
Free fatty acids	Ca 5a-40	0.15% max
Gardner Color	Td 1a-64	4 max.
Appearance		Pale yellow, bright & clear, oily liquid
Odor		Bland, odorless

TYPICAL FATTY ACID COMPOSITION

C16:0	4 - 13
C18:0	2 - 10
C18:1	43 - 60
C18:2	20 - 34

Because of natural variations in oilseed crops, chemical and physical constants cannot be guaranteed at all times.

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