



*A. & A. Fratelli Parodi s.p.a.*

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Rev.01

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## TECHNICAL DATA SHEET

<b>TRADE NAME</b>	<b>PARYOL 243 AV/R</b>
<b>CHEMICAL NAME</b>	<b>REFINED AVOCADO OIL</b>
<b>INCI NAME (EU)</b>	<b>PERSEA GRATISSIMA OIL</b>
<b>INCI NAME (US)</b>	<b>PERSEA GRATISSIMA (Avocado) OIL</b>
<b>CAS NUMBER</b>	<b>8024-32-6</b>
<b>EINECS NUMBER</b>	<b>232-428-0</b>

	U.M.	Test methods	Range
Physical status at 25C°		Visual	Liquid
Acid value	mgKOH/g	AOCS Cd3d-63	≤ 0.5
Iodine value	gI <sub>2</sub> /100	AOCS Tg2a-64	75 – 95
Saponification value	mgKOH/g	AOCS Cd3-25	180 – 190
Peroxide value*	meq O <sub>2</sub> /Kg	AOCS Cd8-53	≤ 2
Colour	Yellow/Red	AOCS Cc13j-97	≤ 60.0Y/6.0R
Unsaponifiable matter	%	AOCS Ca6b-53	≤ 3
Density at 20C°	g/cc	ASTM D1298-85	0.910 – 0.925
Refractive index		AOCS Tp1a-69	1.455 – 1.475
Cloud point	°C	AOCS Cc 6-25	≤ +10
Pour point	°C	ASTM D97-87	≤ 0

\*Guaranteed at drumming

### Fatty acids composition %(GLC):

Lauric acid	C12:0	≤ 1.0
Myristic acid	C14:0	≤ 1.5
Palmitic acid	C16:0	12.0 – 25.0
Palmitoleic acid	C16:1	3.0 – 10.0
Margaric acid	C17:0	≤ 0.1
Margaroleic acid	C17:1	≤ 0.1
Stearic acid	C18:0	0.5 – 2.0
Oleic acid	C18:1	45.0 – 75.0
Linoleic acid	C18:2	5.0 – 15.0
Alpha-Linolenic acid	C18:3	0.5 – 3.0
Arachidic acid	C20:0	≤ 1.0
Eicosenoic acid	C20:1	≤ 0.5
Behenic acid	C22:0	≤ 0.5
Erucic acid	C22:1	Tr.

Shelf life: 12 months minimum in cool conditions in unopened container

**Note:** the reported shelf life is referred to the product stored at room temperature, possibly in the original packaging and away from direct sunlight and heat sources. A&A Fratelli Parodi Spa shall not be held liable for a shelf life reduction (e.g. for unexpected increase in peroxides content) if the above conditions are not respected.