TDS Rev. 5, 10/2020 (mod. MR 13 21)

TECHNICAL DATA SHEET

TRADE NAME PARYOL 480 MR

DESCRIPTION SWEET ALMOND OIL - COSMETIC GRADE

INCI NAME (UE) PRUNUS AMYGDALUS DULCIS OIL INCI NAME (US) PRUNUS AMYGDALUS DULCIS

(SWEET ALMOND) OIL

CAS NUMBER 8007-69-0

EC NUMBER

	U.M.	Test methods	Range
Physical status at 25°C Acid value Iodine value Saponification value Peroxide value at drumming* Peroxide value during shelf life Colour Unsaponifiable matter Density at 20°C Cloud point Pour point	mgKOH/g gI ₂ /100g mgKOH/g meqO ₂ /kg meqO ₂ /kg Yellow/Red % g/cc °C	Visual AOCS Cd 3d-63 AOCS Cd 1-25 AOCS Cd 3-25 AOCS Cd 8-53 AOCS Cd 8-53 Lovibond cell 5"1/4 AOCS Ca 6b-53 ASTM D1298-85 AOCS Cc 6-25 ASTM D97-87	Liquid ≤ 2.0 95.0 − 105.0 190.0 − 200.0 ≤ 5.0 ≤ 10.0 ≤ 40.0 Y/4.0R ≤ 1.0 abt. 0.916 \leq -10 \leq -15
t our point		ASTW D9/-0/	<u>> -13</u>

^{*}guaranteed at direct arrival in customer's warehouse

Fatty acids composition %(GLC):

Myristic acid & Lower Palmitic acid Palmitoleic acid Margaric acid Margaroleic acid Stearic acid	≤ C14:0 C16:0 C16:1 C17:0 C17:1 C18:0	≤ 0.1 $3.0 - 9.0$ ≤ 2.0 ≤ 0.1 ≤ 0.1 $0.5 - 3.0$
Oleic acid Linoleic acid Alpha-Linolenic acid Arachidic acid Eicosenoic acid Behenic acid Erucic acid	C18:1 C18:2 C18:3 C20:0 C20:1 C22:0 C22:1	$60.0 - 75.0$ $20.0 - 30.0$ ≤ 0.4 ≤ 0.2 ≤ 0.2 ≤ 0.2 ≤ 0.1

Note: **Product obtained from unsorted sweet almond flours** that may contain other seed and / or nuts residues. Sterol profile is not guaranteed. Not suitable for human consumption.

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.