**TDS** Rev. 4, 11/2018 (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* Colour Unsaponifiable matter Density at 20°C Cloud point Pour point *Guaranteed at drumming	mgKOH/g gI <sub>2</sub> /100g mgKOH/g meqO2/Kg Yellow/Red % g/cc °C °C	Visual AOCS Cd 3d-63 AOCS Cd 1-25 AOCS Cd 3-25 AOCS Cd 8 -53 Lovibond cell 5" <sup>1</sup> / <sub>4</sub> AOCS Ca 6b-53 ASTM D1298-85 AOCS Cc 6-25 ASTM D97-87	Liquid $\leq 2.0$ 95.0 - 105.0 190.0 - 200.0 $\leq 5.0$ $\leq 40.0$ Y/4.0R $\leq 1.0$ abt. 0.916 $\leq -10$ $\leq -15$
*Guaranteed at drumming			

## Fatty acids composition %(GLC):

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

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.



**TDS** Rev. 4, 11/2018 (mod. MR 13 21)

## TECHNICAL DATA SHEET