

01/2016

TECHNICAL DATA SHEET

TRADE NAME

CHEMICAL NAME

REFINED OLIVE OIL

INCI NAME (EU)

INCI NAME (US)

CAS NUMBER

EINECS NUMBER

PARYOL 165 OL/R – cosmetic grade –

REFINED OLIVE OIL

OLEA EUROPAEA FRUIT OIL

OLEA EUROPAEA (OLIVE) FRUIT OIL

232-277-0

	U.M.	Test methods	Range
Physical status at 25C°		Visual	Liquid
Acid value	mgKOH/g	AOCS Cd3d-63	≤ 1.0
Iodine value	gI2/100	AOCS Tg2a-64	80.0 - 90.0
Saponification value	mgKOH/g	AOCS Cd3 -25	185.0 - 195.0
Peroxide value	meq O2/Kg	AOCS Cd8 -53	≤ 5.0
Colour	Yellow/Red	Lovibond cell 5"1/4	$\leq 40.0 Y/4.0 R$
Unsaponifiable matter	%	AOCS Ca6b-53	≤ 2.0
Density at 20C°	g/cc	ASTM D1298-85	0.907 - 0.930
Cloud point	°C	AOCS Cc 6-25	\leq +5
Pour point	°C	ASTM D97-87	≤ 0

Fatty acids composition %(GLC):

C14:0	≤ 0.1
C16:0	8.0 - 12.0
C16:1	≤ 2.5
C17:0	≤ 0.1
C17:1	≤ 0.1
C18:0	≤ 3.5
C18:1	65.0 - 80.0
C18:2	6.0 - 14.0
C18:3	≤ 1.0
C20:0	≤ 0.6
C20:1	≤ 0.5
C22:0	≤ 0.2
C22:1	Tr.
	C16:0 C16:1 C17:0 C17:1 C18:0 C18:1 C18:2 C18:3 C20:0 C20:1

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.