

TECHNICAL DATA SHEET

TRADE NAME	PARYOL 165 OL/R
DESCRIPTION	REFINED OLIVE OIL – COSMETIC GRADE
INCI NAME (UE)	OLEA EUROPAEA FRUIT OIL
INCI NAME (US)	OLEA EUROPAEA (OLIVE) FRUIT OIL
CAS NUMBER	8001-25-0
EC NUMBER	232-277-0

	U.M.	Test methods	Range
Physical status at 25°C		Visual	Liquid
Acid value	mgKOH/g	AOCS Cd 3d-63	≤ 1.0
Iodine value	gI ₂ /100g	AOCS Cd 1-25	80.0 – 90.0
Saponification value	mgKOH/g	AOCS Cd 3-25	185.0 – 195.0
Peroxide value at drumming*	meqO ₂ /Kg	AOCS Cd 8-53	≤ 5.0
Peroxide value during shelf life	meqO ₂ /kg	AOCS Cd 8-53	≤ 10.0
Colour	Yellow/Red	Lovibond cell 5"¼	≤ 40.0Y/4.0R
Unsaponifiable matter	%	AOCS Ca 6b-53	≤ 2.0
Density at 20°C	g/cc	ASTM D1298-85	0.907 – 0.930
Cloud point	°C	AOCS Cc 6-25	≤ +5
Pour point	°C	ASTM D97-87	≤ 0

*guaranteed at direct arrival in customer's warehouse

Fatty acids composition %(GLC):

Myristic acid	C14:0	≤ 0.1
Palmitic acid	C16:0	8.0 – 12.0
Palmitoleic acid	C16:1	≤ 2.5
Margaric acid	C17:0	≤ 0.1
Margaroleic acid	C17:1	≤ 0.1
Stearic acid	C18:0	≤ 3.5
Oleic acid	C18:1	65.0 – 80.0
Linoleic acid	C18:2	6.0 – 14.0
Alpha-Linolenic acid	C18:3	≤ 1.0
Arachidic acid	C20:0	≤ 0.6
Eicosenoic acid	C20:1	≤ 0.5
Behenic acid	C22:0	≤ 0.2
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.