







Oil production is our passion

## TDS Technical Data Sheet



PRODUCT NAME (UE) BRONTE'S PISTACHIO NUT ORGANIC OIL COLD PRESSED
PRODUCT NAME (ITA) OLIO DI PISTACCHIO DI BRONTE BIOLOGICO SPREMUTO A

**FREDDO** 

INCI NAME (UE) PISTACIA VERA SEED OIL

INCI NAME (US) PISTACIA VERA (Pistachio) SEED OIL

CAS NUMBER 129871-01-8

EINECS NUMBER -

**Description:** Pistachio crude oil is is the fixed oil obtained by cold pressing seeds of the pistachio, Pistacia vera L., Anacardiaceae. It consist primarily of the glycerides of the fatty acids. 100% of the ingredients is organic pistachio seeds from Bronte (CT – Italy), no additivies or other ingredients are added into the oil. The production is made by mechanical press without solvent, product is crude unrefined and filtered before drumming. Produced under the rules of REG. CEE 834/07 for organic farming.

	U.M.	TEST METHODS	RANGE
Physical status at 25 °C	/	Visual	Liquid
Acid value	mg KOH/g	AOCS Cd3d-63	≤ 8.0
Iodine value	$gl_2/100$	AOCS Tg2a-64	85 – 105
Saponification value	mg KOH/g	AOCS Cd3-25	180 - 200
Peroxide value	meq O₂/Kg	AOCS Cd8-53	≤ 15.0
Unsaponifiable matter	%	AOCS Ca6b-53	≤ 1.5
Colour	/	Visual	Yellow to green
Density at 20 °C	g/cc	ASTM D1298-85	0.905 - 0.925
M.I.U.	%	Internal method	≤ 1.0

## Fatty acids composition % (GLC):

C16:0	8.0 - 15.0
C16:1	≤ 3.0
C17:0	≤ 0.1
C17:1	≤ 0.1
C18:0	≤ 3.0
C18:1	55.0 – 75.0
C18:2	15.0 - 35.0
C18:3	≤ 2.0
C20:0	≤ 0.5
C20:1	≤ 0.5
	≤ 1.0
	C16:1 C17:0 C17:1 C18:0 C18:1 C18:2 C18:3 C20:0

Special advise for storage conditions: The product must kept into the original packages, protected from moisture, properly closed under cover. Storage temperature between 10 to max 22°C. The min shelf life is 12 month and the max shelf life is 24 month Effect of temperature <10°C partially solidification of the saturated fatty acids and of the natural fraction that are added into the product. Effect of temperature >40°C possible autoxidation and peroxide value increases.

Rev. 02 Apr 2015 - Page 1/1