

Product name:

Product code:

Batch:

Best before date:

Sweet Almond Oil, Refined

OL430

22693

11/2028

General identification data	
Parameter	Value
Botanical source	Prunus amygdalus dulcis (Mill.) D.A.Webb
Product color	Yellow
HS code	15159099
INCI	Prunus Amygdalus Dulcis Oil
Country of origin	Spain
Grade	Cosmetic Grade, Food Grade
Processing method	Filtration, Cold Pressing, Refining
Storage conditions	Protect from direct sunlight, Protect from heat, Store in a cool place, Store in the original container, Keep container tightly closed
Odour	Odourless
Appearance	Oil solution

Analytical parameters		
Parameter	Value	Range
Acid value (mg KOH/g)	0.1	< 2.0
Colour (Gardner)	7.1 Y, 1.1 R	<= 25y, 2.5r
Refractive index at 20 °C	1.4713	1.470 - 1.473
Iodine value (g I2/100 g)	101.6	95 - 102
Peroxide value (meq O2/kg)	0.6	< 10.0
Saponification value (mg KOH/g)	189.0	188.00 - 196.00
Specific density at 20 °C (g/cm3)	0.915	0.910 - 0.915
Free fatty acids (%)	0.06	< 1.0

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Fatty acid profile		
Parameter	Value	Range
Behenic acid C22:0	0.7	<= 0.9
Linoleic acid C18:2	28.3	20.0 - 30.0
Margaric acid C17:0	0.0	<= 0.1
Oleic acid C18:1	61.3	60.0 - 75.0
Palmitoleic acid C16:1	0.2	<= 0.6
Palmitic acid C16:0	5.5	4.0 - 9.0
Stearic acid C18:0	3.2	<= 4.0

All data and facts above are taken from the certificate provided by the manufacturer. This certificate confirms that the product meets all specified quality parameters and regulatory requirements.

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