

# Product - Specification

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Product / Trading-Name: **Avocado oil refined DAC**

**Description:** Avocado oil is fatty oil obtained from the fruits of the *Persea americana* Miller (Lauraceae) by expression or any other suitable mechanical process. It is then refined. A suitable antioxidant may be added.

**Product No.:** 204031

**CAS No.:** 8024-32-6

**EINECS No.:** 232-428-0

**INCI Name:** *Persea Gratissima* Oil

**Properties:** A clear yellow to yellow-green oil with a low viscosity. Turbidity may occur even at temperatures only slightly below room temperature.

Parameter	Method	Unit	Value
<b>Physical and Chemical Characteristics</b>			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 1,0
peroxide value	Ph. Eur. [2.5.5]	meq O <sub>2</sub> /kg	max. 15,0
refractive index (20 °C)	Ph. Eur. [2.2.6]		ca. 1,469
relative density (20 °C)	Ph. Eur. [2.2.5]		ca. 0,916
colour (Ph. Eur.)	Ph. Eur.		lighter than G2
alkaline impurities	Ph. Eur. [2.4.19]		complies with
iodine value	Ph. Eur. [2.5.4]	g I <sub>2</sub> /100g	75,0 - 95,0
unsaponifiable matter	DAB [N 2.5.1]	%	max. 2,0

## **Fatty Acid Composition (GC of FAMES)**

< C 16	Ph. Eur. [2.4.22]	%	max. 2,0
16:0 palmitic acid	Ph. Eur. [2.4.22]	%	5,0 - 25,0
16:1 palmitoleic acid	Ph. Eur. [2.4.22]	%	1,0 - 12,0
18:0 stearic acid	Ph. Eur. [2.4.22]	%	max. 3,0
18:1 oleic acid and isomer	Ph. Eur. [2.4.22]	%	50,0 - 74,0
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	6,0 - 20,0
18:3 linolenic acid	Ph. Eur. [2.4.22]	%	max. 3,0
other fatty acids	Ph. Eur. [2.4.22]	%	max. 1,0

## **Storage:**

**Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.**

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