

# Product - Specification

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Reg-No.: Sp204131b

Rev-No.: b

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Product / Trading-Name: **Avocado oil refined organic DE-ÖKO-001**

**Description:** Avocado oil organic 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.

**Product No.:** 204131

**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><u>Physical and Chemical Characteristics</u></b>			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 1,0
peroxide value	Ph. Eur. [2.5.5]	meq O2/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 (Gardner)	EN 1557		max. 4,0
alkaline impurities	Ph. Eur. [2.4.19]		complies with
iodine value	Ph. Eur. [2.5.4]	g I2/100g	75,0 - 95,0
saponification value	Ph. Eur. [2.5.6]	mg KOH/g	187,0 - 197,0
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	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.

### **Residual Solvents:**

It complies with the guideline CPMP/ICH/283/95 and CPMP/ICH/1940/00 corr. (residual solvents)

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