



KERFOOT

Avril GROUP

SPECIFICATION

Version Number	2	Revision Date	21/06/2019
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PRODUCT IDENTIFIER	
Product Name	Avocado Refined Kosher Oil
Biological Definition	Persea Gratissima Oil is the fixed oil obtained by pressing the dehydrated sliced flesh of the avocado pear, Persea Gratissima, Lauraceae. It consists principally of the glycerides of fatty acids.
INCI Name	Persea Gratissima Oil
Internal Product Code	R01257
CAS Number	8024-32-6
EINECS Number	232-428-0

ANALYTICAL DETAILS	RANGE
Appearance	Transparent light yellow to yellowish green mobile liquid
Odour	Characteristic
Relative Density @ 20°C	0.912 – 0.923
Refractive Index @ 20°C	1.468 – 1.476
Acid Value mg KOH/g	≤1.0
Iodine Value	75.0 – 95.0
Saponification Value	187.0 – 197.0
Unsaponifiable Matter	≤2.0
Peroxide Value	≤10.0

Fatty Acid Profile	C16:0	Palmitic	5.0 – 25.0
	C16:1	Palmitoleic	≤12.0
	C18:0	Stearic	≤3.0
	C18:1	Oleic	50.0 – 74.0
	C18:2	Linoleic	6.0 – 20.0
	C18:3	Alpha Linolenic	≤3.0

Shelf Life	24 Months
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Each batch supplied is accompanied by a Certificate of Analysis which shall include results for the parameters listed above. However when more data is available we will include on the Certificate of Analysis for your information. We cannot guarantee these results for each batch we supply. The information contained herein is believed to be true and correct at the time of our response. It is not, and should not be construed as, a guarantee or warranty, or a part of our contractual or other legal obligations. Disclosure, reproduction or transmission, in whole or in part, without prior written consent of Kerfoot, Avril Group is not permitted.

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