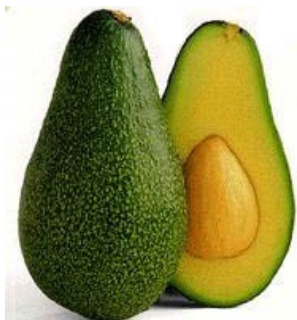


# AVOCADO OIL, ORGANIC

## PRODUCT DATA SHEET



**ORGANIC AVOCADO OIL** is a highly therapeutic oil which is rich in vitamins A, B1, B2, vitamins D and E, pantothenic acid, and essential fatty acids.

**ORGANIC AVOCADO OIL** is obtained by pure cold mechanical pressing from the fruit pulp of the ripe Avocado pear.

**ORGANIC AVOCADO OIL** exhibits higher stability over time compared to others oils due to the low Iodine Index.

**ORGANIC AVOCADO OIL** applies easily, offers deep penetration and significant moisture retention together with high nourishing properties. **ORGANIC AVOCADO OIL** restores dry, dehydrated, and mature skin. It is a rich, heavy oil that is best blended with other oils. Skin problems, especially eczema and psoriasis, respond to its high content of vitamins A and E.

## TECHNICAL DATA

<b>Appearance:</b>	Oily liquid, yellow - greenish, typical taste and odor
<b>Acidity index:</b>	≤ 10.0 mg KOH/g oil
<b>Peroxide value:</b>	≤ 10.0 meq O <sub>2</sub> /Kg oil
<b>Relative density (20°C):</b>	0.912 - 0.923 g/ml
<b>Iodine Index:</b>	75 - 95

Fatty Acid	Composition
Palmitic acid	5 - 25 %
Palmitoleic acid	1 - 10%
Oleic acid	50 - 74 %
Linoleic acid	6 - 20 %
Linolenic acid	0 - 3 %

# AVOCADO OIL, ORGANIC

## APPLICATION



**ORGANIC AVOCADO OIL** is suitable for all kinds of cosmetic products from rinse-off to leave-on. Its high content in unsaponifiable fraction makes it an excellent component for soap.

**ORGANIC AVOCADO OIL** may be directly applied to the skin and hair. It may also be easily incorporated as an active ingredient or an excellent carrier in skin and hair care products. Its recommended dosage is between 3 to 10%.

**ORGANIC AVOCADO OIL** is highly recommended to those with sensitive skin, problem skin and other irritations that require a vitamin rich oil. Also appreciated for hair care formulations due to its natural content of pantothenic acid.

**ORGANIC AVOCADO OIL** can also be used directly as massage oil. It should be kept in a cool place or refrigerated, tightly closed and away from light exposure.

**INCI Name:** Persea Gratissima (Avocado) Oil.  
**CAS No:** 8024-32-6  
**EINECS No:** 232-428-0



**AVOCADO OIL ORGANIC****CODE** 008223      **SPECIFICATION**      **Nº** 00822304

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<b>PARAMETERS</b>	<b>SPECIFICATIONS</b>	<b>EDITION - 20/03/2008</b>
Appearance	Yellow - greenish, typical taste and odour.	
Peroxide value	max. 10.0 meq O <sub>2</sub> /Kg oil	
Acid value	max. 10 mg KOH/g oil	
Relative density (20°C)	0.910 - 0.920	
<b>CHROMATOGRAPHY</b>	<b>FATTY ACID FRACTION</b>	
Palmitic	5 - 25 %	
Palmitoleic	1 - 10 %	
Stearic	0 - 3 %	
Oleic	50 - 74 %	
Linoleic	6 - 20 %	
Linolenic	0 - 3 %	

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**PACKING****REMARKS**KEEP FULL AND WELL CLOSED IN A DRY PLACE AND AWAY FROM LIGHT.

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