

AVOCADO OIL REFINED

PRODUCT DATA SHEET



AVOCADO OIL, REFINED is expeller pressed and then refined, resulting in minimal colour level and a virtually odourless vegetable oil. It is a highly therapeutic oil which is rich in vitamins A, B1, B2, vitamins D and E, lecithin, pantothenic acid, and essential fatty acids.

AVOCADO OIL REFINED exhibits higher stability over time compared to others oils due its low content of poly-unsaturated fatty acids.

AVOCADO OIL REFINED applies easily, offers deep penetration and significant moisture retention together with high nourishing properties. **AVOCADO OIL REFINED** 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.

AVOCADO OIL REFINED 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.

TECHNICAL DATA

Appearance:	Clear, bright, pale yellow oily liquid
Acidity index:	≤ 1.0 mg KOH/g oil
Peroxide value:	≤ 5.0 meq O ₂ /Kg oil
Iodine Value:	75 - 100
Relative density:	0.910 - 0.925 g/ml

Fatty Acid	Composition
Palmitic acid	2 - 25 %
Oleic acid	50 - 80 %
Linoleic acid	6 - 20 %
Linolenic acid	0 - 3 %

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APPLICATION



AVOCADO OIL REFINED may be directly applied as 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%. Highly recommended to those with sensitive skin, problem skin and other irritations that require a vitamin rich oil.

AVOCADO OIL REFINED is appreciated for hair care due to its natural content of pantothenic acid.

AVOCADO OIL REFINED 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.

OIL STABILITY INDEX (OSI)

The Oil Stability Index (OSI) was determined using a Rancimat instrument. The rapidity of oxidation of an oil depends on the degree of unsaturation, the presence of antioxidants, and prior storage conditions. In the OSI analysis, the rate of oxidation is slow until resistance to oxidation is overcome. This time is known as the oxidation induction period and it is a tool to determine the useful life of the oil.

AVOCADO OIL REFINED OSI: 44.0 hours (100 °C)

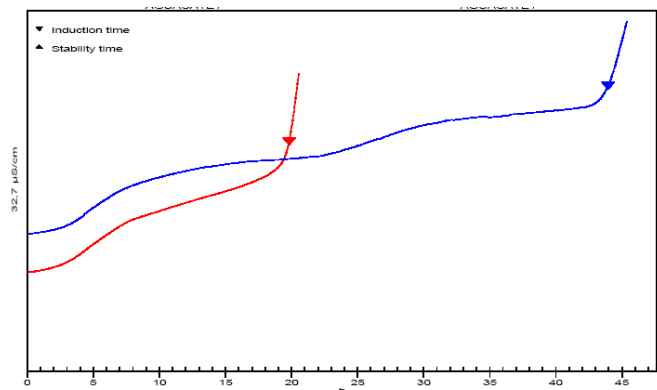
ISO 6886 (1996)
Animal and vegetable fats and oils
Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g
Temperature $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$
Gas flow 20 L/h
Vessel: 50 mL distilled water
Evaluation Conductivity
Induction time (tangent method)

Blue: determination at 100 °C

Red: determination at 110 °C



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

AVOCADO OIL REFINED**CODE** 008222 **SPECIFICATION** **Nº** 00822212

PARAMETERS	SPECIFICATIONS	EDITION - 26/06/2008
Appearance	Clear bright yellow oily liquid.	
Peroxide value	max. 5.0 meq O ₂ /Kg oil	
Acid value	max. 1.0 mg KOH/g oil	
Iodine value	75 - 100	
Saponification value	175 - 200	
Refractive index (20°C)	1.468 - 1.476	
Relative density (20°C)	0.910 - 0.925	
CHROMATOGRAPHY	FATTY ACID FRACTION	
Palmitic	2 - 25 %	
Palmitoleic	0 - 12 %	
Stearic	0 - 10 %	
Oleic	50 - 80 %	
Linoleic	6 - 20 %	
Linolenic	0 - 3 %	
Colour Gardner	max.3	

PACKING**REMARKS**

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