

SWEET ALMOND OIL, TX008002

PRODUCT DATA SHEET



SWEET ALMOND OIL is a Refined Vegetable Oil obtained from the dried kernels of the almond tree (*Prunus Amygdalus Dulcis*). Almonds contain folic acid, alpha tocopherol and zinc, which are useful for the treatment of skin disorders. It has been used for centuries both medicinally and cosmetically as a muscle-relaxer, cleanser and moisturizer to name just a few of its applications.

SWEET ALMOND OIL is high in mono and polyunsaturated fatty acids, minerals and glycosides. Fatty acids are necessary along with glycerol for the cell to function normally.

SWEET ALMOND OIL also contains vitamins A, B1, B2, B6 with small amounts of Vitamin E and D. Due to the presence of Vitamin E the oil has antioxidant capability. Antioxidants protect vital cell structures by neutralizing free radicals. Topical vitamin E has shown to have a wide variety of skin benefits. Many studies have shown that it can help decrease the effects of psoriasis, erythema, and may help in reducing the risk of skin cancer. Vitamin E also helps in the reduction of scarring from wounds and on the appearance of stretch marks on the skin.

TECHNICAL DATA

Appearance: Clear pale yellow, oily liquid with minimum odour
Acidity index: ≤ 0.50 mg KOH/g oil
Peroxide value: ≤ 5.0 meq O₂/Kg oil
Specific gravity: 0.911 - 0.920 g/ml

Fatty Acid	Composition
Oleic acid	62 - 86 %
Linoleic acid	20 - 30 %
Palmitic acid	4 - 9 %
Stearic acid	Max. 3 %

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SWEET ALMOND OIL contains up to 30% of Linoleic Acid, an Omega 6 essential fatty acid. Studies have indicated that it is this high Linoleic Acid content that contributes to reduce the TEWL (Trans-Epidermal Water Loss), resulting in better moisture retention, which is the key to maintain a healthy skin.

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.

SWEET ALMOND OIL, TX008002 OSI: 25.0 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

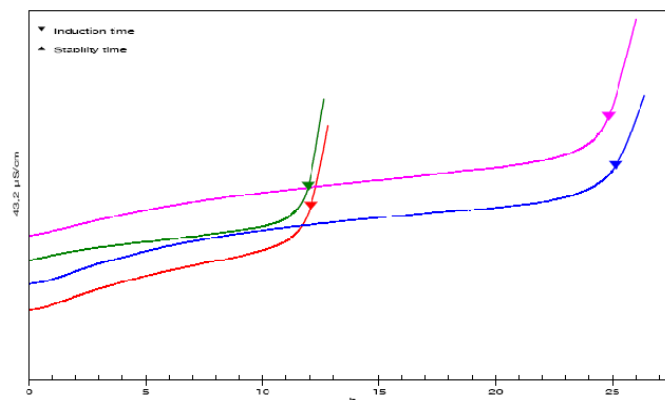
Vessel: 50 mL distilled water

Evaluation Conductivity

Induction time (tangent method)

Blue, pink: determination at 100°C

Red, green: determination at 110°C



APPLICATION



SWEET ALMOND OIL applies easily, offers deep penetration and significant moisture retention together with high nourishing properties.

SWEET ALMOND OIL is designed for all kinds of cosmetic products from rinse-off to leave-on, showing a great compatibility with all cosmetic ingredients.

SWEET ALMOND OIL may be applied directly 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. Recommended dosage is between 3 and 10%. **SWEET**

INCI Name: Prunus Amygdalus Dulcis (Sweet Almond) Oil.

TEXTRON s SWEET ALMOND OIL, TX008002 is obtained by cold-press and refined. The oil conforms to the standards of the European Pharmacopoeia 5.0

SWEET ALMOND OIL REFINED

CODE 008002 **SPECIFICATION** **Nº** 00800201 **PHARMAPOEIA - EUROPEAN PHARMA.**

PARAMETERS	SPECIFICATIONS	EDITION - 06/05/2002
Description	Clear pale yellow oily liquid, almost odourless and characteristic bland taste.	
Identification	Complies with the standard	
Relative density	0.911 - 0.920	
Absorbance	0.2 - 6.0	
Acid value	Max. 0.5 mg KOH/g	
Peroxide value	Max. 5	
Unsaponifiable matter	Max. 0.7 %	
Water (injectable)	Max. 0.1 %	
Foreign fatty oils (apricot&peach kernel oils)	Negative	
Sesame oil	Negative	
CHROMATOGRAPHY:	FATTY ACID FRACTION:	
Saturated fatty acids of chain length less than C16	Max. 0.1 %	
Palmitic acid	4.0 - 9.0 %	
Palmitoleic acid	Max. 0.6 %	
Margaric acid	Max. 0.2 %	
Stearic acid	Max. 3.0 %	
Oleic acid	62.0 - 86.0%	
Linoleic acid	20 - 30%	
Linolenic acid	Max. 0.4 %	
Arachidic acid	Max. 0.2 %	
Gadoleic acid	Max. 0.3 %	
Behenic acid	Max. 0.2 %	
Erucic acid	Max. 0.1 %	
STEROLS:	STEROL FRACTION:	
Cholesterol	Max. 0.7 %	
Campesterol	Max. 5.0 %	
Stigmasterol	Max. 4.0 %	
Beta-sitosterol	73.0 - 87.0 %	
Delta 5-avenasterol	Min. 5.0 %	
Delta 7-avenasterol	Max. 3.0 %	
Delta 7-stigmasterol	Max. 3.0 %	
Brassicasterol	Max. 0.3 %	



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PACKING

REMARKS

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