



# TECHNICAL DATA

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## SWEET ALMOND OIL N.F.

### GENERAL SPECIFICATIONS

Almond Oil is the fixed oil obtained by expression from the kernels of varieties of *Prunus amygdalus* Batsch(Fam. Rosaceae)

<u>TEST</u>	<u>METHOD</u>	<u>RANGE</u>
Specific gravity @ 25°C	USP	0.910-0.915
Iodine value	USP	95 - 105
Saponification value	USP	190 - 200
Free fatty acids	USP	< 5.0 mL of 0.10 N NaOH
Cottonseed oil	USP	absent
Sesame oil	USP	absent
Mineral oil and other foreign fatty oils	USP	absent
Foreign oils	USP	absent
Foreign kernel oils	USP	absent

Color Gardner	AOCS Td la-64	4 max
Appearance	Pale yellow, bright & clear oily liquid	
Odor	Bland, odorless	

### TYPICAL FATTY ACID COMPOSITION (%)

C14:0	1.5 max	C18:1	60 - 78
C16:0	3 - 9	C18:2	10 - 30
C16:1	2.0 max	C18:3	2.0 max
C18:0	3.0 max		

Because of natural variations in oilseed crops, chemical and physical constants cannot be guaranteed at all times. However, oil sold as NF is guaranteed to meet the NF monograph.

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