



TECHNICAL DATA

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SWEET ALMOND OIL

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 |

| | | |
|---------------|---|-------|
| 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.