



TECHNICAL DATA

Welch, Holme & Clark Co., Inc., 7 Avenue L, Newark, NJ 07105
Tel: 973-465-1200 • Fax: 973-465-7332 • www.welch-holme-clark.com

REFINED AVOCADO OIL

GENERAL SPECIFICATIONS

Avocado Oil is the oil expressed from the fleshy portion of the avocado fruit from the tree *Persea americana*.

TEST	METHOD	RANGE
Specific Gravity @ 25°C	USP	0.910-0.916
Iodine Value	USP	71 - 95
Saponification Value	USP	177 - 199
Free Fatty Acids	USP	< 2.0 mL of 0.02 N NaOH

Color Gardner	AOCS Td 1a-64	4 max
Appearance	Greenish-yellow, bright & clear oily liquid	
Flavor/odor	Bland, odorless	

TYPICAL FATTY ACID COMPOSITION (%)

C16:0	7.5 - 25	C18:1	42 - 81
C16:1	0.0 - 8.3	C18:2	6 - 18.5
C18:0	0.6 - 1.3	C18:3	2.0 max

Because of natural variations in oilseed crops, chemical and physical constants cannot be guaranteed at all times.

Revised 1/03