



Chemistry Connection
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Almond Oil (Sweet) - Cosmetic Grade

TYPICAL ANALYSIS

ANALYSIS	RESULT	SPECIFICATIONS	METHOD
Appearance	Pass	Clear light yellow oil at room temperature. May cloud when chilled	Visual
Relative density (25°C)	0.914	0.910 – 0.915	EP 5 (2.2. 5.)
Refractive index (20°C)	Pass	1.465 – 1.473	AOCS Cc 11-53
Moisture	Pass	Max. 0.5	EP 5 (2.2.12.)
Cold test (5°C/5,5 hrs)	Clear	Clear	NGD C24 - 1979
Chemical features:			
Acid value	0.2mg KOH/g	Not more than 1.0 mg KOH/g	AOCS Ca 5a-40
Iodine value	104	95 - 105	EP 5 (2.5. 4.)
Peroxide value	1.7	Max. 10	AOCS Cd 8b-90
Saponification value	190	190 - 200	EP 5 (2.5. 6.)
Unsaponifiable matter	< 1.0	Max. 1.0	EP 5 (2.5. 7.)
Fatty acids composition: EP 5 (2.4.22.)			
Miristic acid	C 14:0	< 0.1	Max. 0.1
Palmitic acid	C 16:0	5.5	4.0 – 9.0
Palmitoleic acid	C 16:1	<0.7	Max. 0.7
Stearic acid	C 18:0	2.3	0.9 – 3.0
Oleic acid	C 18:1	61.7	50.0 – 86.0
Linoleic acid	C 18:2	28.6	20.0 – 30.0
Linolenic acid	C 18:3	< 0.5	Max. 0.5
Arachidic acid	C 20:0	< 0.5	Max. 0.5

Minimum 51% Almond oil blended with a proprietary blend of other highly refined Non GMO vegetable oils

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