

Product ALMOND, SWEET, OIL

LOT # 11602-21

Manufacturing Date 10/2021
Shelf Life 3 years

Properties	Specifications	Results	
FFA (oleic acid)	≤ 0.5	0.1	
Iodine Value	= 0.0	103	
Peroxide Value	≤ 0.5	0.6	
Specific Gravity (25°C)	0.910 - 0.915	0.912	
Saponification Value	190 – 200	191	
Fatty Acid Profile (Area %)			
C16:0 Palmitic	3.0 - 9.0	5.9	
C16:1 Palmitoleic	≤ 2.0	0.1	
C18:0 Stearic	≤ 4.0	2.6	
C18:1 Oleic	60.0 - 86.0	67.0	
C18:2 Linoleic	20.0 - 30.0	23.4	
C18:3 Linolenic	≤ 2.0	0.1	



Product ALMOND, SWEET, OIL

Lot # 05303/21

Date of Production May,2021

Shelf Life 3 years

Properties	Specifications	Results	
FFA (oleic acid) Iodine Value Peroxide Value Specific Gravity 25 °C Saponification Value	Max 0.5 Max 5.0 0.910 – 0.915 190 – 200	0.1 102 0.6 0.914 191	
Fatty Acid Profile (area %) C16:0 Palmitic C16:1 Palmitoleic C18:0 Stearic C C18:1 Oleic C18:2 Linoleic C18:3 Linolenic	3.0 – 9.0 Max 2.0 Max 4.0 60.0 – 86.0 20.0 – 30.0 Max 2.0	5.4 0.1 3.0 67.5 22.5 01	



Product ALMOND, SWEET, OIL

Lot # 12802/20 **Shelf Life** 3 years

Properties	Specifications	Results	
FFA (oleic acid)	Max 0.5	0.1	
Peroxide Value	Max 5.0	0.6	
Specific Gravity 25 °C	0.910 - 0.915	0.912	
Saponification Value	190 – 200	192	
Fatty Acid Profile (area %)			
C16:0 Palmitic	3.0 - 9.0	5.2	
C16:1 Palmitoleic	Max 2.0	0.1	
C18:0 Stearic C	Max 4.0	2.9	
C18:1 Oleic	60.0 - 86.0	65.9	
C18:2 Linoleic	20.0 - 30.0	24.5	
C18:3 Linolenic	Max 2.0	0.1	



Product ALMOND, SWEET, OIL L-31072019-IBC Shelf Life 2.5 years

Properties	Specifications	Results
Acid value	< 0.5	0.07
Unsaponifiable matter	<0.9	0.55
Relative Density at 20°C	0.910 – 0.915	0.911
Refractive Index 20°C	1.467 – 1.473	1.469
Iodine Value	95 – 105	96
Absorbance UV (K270)	0.2 - 6.0	1.68
Saponification Value	190 – 200	195
Peroxide Value	< 3	0.78
Absorbance 420 nm	0.1 - 0.25	0.13
Absorbance 453 nm	0.02 - 0.10	0.05
Lovibond Color		
Red Units	< 4	1.6
Yellow Units	< 50	16
Fatty Acid Composition		
Palmitic Acid (C16:0)	4.0 - 9.0	6.41
Palmitoleic Acid (C16:1)	< 0.8	0.48
Stearic Acid (C18:0)	< 3	2.68
Oleic Acid (C18:1)	62.0 – 76.0	67.06
Linoleic Acid (C18:2)	20.0 - 30.0	21.66
Linolenic Acid (C18:3)	< 0.4	0.24
Others Tests		
Foreign Kernel oil	Pass	Conforms
Cotton seed oil	Pass	Conforms
Sesame seed oil	Pass	Conforms
Mineral oil and foreign fatty oils	Pass	Conforms
Foreign oils	Pass	Conforms
Residual solvents	Meets	Conforms
Microbiological	Total plate count max.	Negative for pathogens: Yeast/Mold,
	100 cfu/g. Absence of	Pseudomonads, Staphycoccus,
	pathogen microorganism	Salmonella, E.Coli and Listeria
	in 25g.	



Product ALMOND, SWEET, OIL

Lot # 03303/20 **Shelf Life** 3 years

Properties	Specifications	Results	
FFA (oleic acid)	Max 0.5	0.1	
Peroxide Value	Max 5.0	0.5	
Specific Gravity 25 °C	0.910 – 0.915	0.912	
Saponification Value	190 – 200	192	
Fatty Acid Profile (area %)			
C16:0 Palmitic	3.0 - 9.0	5.4	
C16:1 Palmitoleic	Max 2.0	0.1	
C18:0 Stearic C	Max 4.0	3.0	
C18:1 Oleic	60.0 - 86.0	64.8	
C18:2 Linoleic	20.0 - 30.0	24.9	
C18:3 Linolenic	Max 2.0	0.1	



Product ALMOND, SWEET, OIL

Lot # 1592/19 **Shelf Life** 3 years

Properties	Specifications	Results	
FFA (oleic acid)	Max 0.5	0.1	
Peroxide Value	Max 5.0	0.7	
Specific Gravity 25 °C	0.910 – 0.915	0.911	
Saponification Value	190 – 200	191	
Fatty Acid Profile (area %)			
C16:0 Palmitic	3.0 - 9.0	5.2	
C16:1 Palmitoleic	Max 2.0	0.1	
C18:0 Stearic C	Max 4.0	3.0	
C18:1 Oleic	60.0 - 86.0	65.4	
C18:2 Linoleic	20.0 - 30.0	24.6	
C18:3 Linolenic	Max 2.0	0.1	