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Technical Data Sheet

AVOCADO OIL Virgin

DESCRIPTION	Natural oil obtained from the avocado fruit (Persea gratissima L.) by mechanical cold press and filtered. Oil of greenish color with typical taste and smell. Natural product free of flavorings, stabilizers, flavorings or artificial colors
INGREDIENTS	Avocado oil (Persea Gratissima, Lauraceae)

REGULATION

The product corresponds to the requirements of Regulation (EC) N° 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

The Q'omer® Ingredients are in line with the legal framework of many countries but without prejudice to additional legal provisions that might exist in some other countries.

PROPERTIES AND APPLICATIONS				
FOOD	Culinary			
PHYSICOCHEMICAL				
Acid value		≤ 8.0 mg KOH/g		
Peroxide value		≤ 20.0 meq O ₂ /Kg		
lodine value		70.0 - 95.0 gl ₂ /100g		
Saponification value		185.0 – 205.0 mg KOH/g		
Unsaponifiable material		≤ 2.0 %		
Refractive Index (20°C)		1.462 – 1.476 N _D		
Specific gravity (20°C)		0.907 - 0.925 Kg/l		
FATTY ACIDS				
C16:0 Palmitic acid		5.0 – 25.0 %		
C16:1 Palmitoleic acid		1.0 - 12.0 %		
C18:0 Stearic acid		≤ 3.0 %		
C18:1 Oleic acid		45.0 – 75.0 %		
C18:2 Linoleic acid		5.0 – 20.0 %		
C18:3 Alpha Linoleic acid		≤ 3.0 %		
C20:1 Eicosenoic acid		≤ 1.0 %		

Packaging	IBC 25 & 190 kg Metal drums 5, 10 & 25 kg HDPE containers. Net content and	
	packing method will be specified in the sales contract. Packaging material comply	
	with Regulation (CE) N° 1935/2004 on materials and objects destined to be in	
	contact with foods. Commission Regulation (EU) 2020/1245 & 2015/174 amending	
	and correcting Regulation (EU) N° 10/2011 on plastic materials and articles intended	
	to come into contact with food. Statement conforms to the raw materials suppliers.	
Storage	Store in a cool and dry place, in original sealed packaging away from sources of light,	
	heat or air. After use, seal hermetically to avoid oxidation.	
Shelf life	At least 12 months under the above storage conditions.	

ADDITIONAL

HANDLING

Allergens: This product neither contains nor presents risk of cross contamination with the substances or products causing allergies or intolerances listing in Annex II Regulation (UE) N° 1169/2011.

Natural product coming from vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.

Pesticides: Conform with Regulation (EC) N° 396/2005 of the European Parliament and the council of 23 February of 2005 on maximum residual levels of pesticides in food and animal feed from vegetable and animal origin which modifies the Directive 91/414/CEE of the council.

GMO-free product and, therefore, is not subject to the requirements of Regulation (EC) 1829/2003, or Regulation (EC) 1830/2003.

No irradiated materials are used, nor has the product itself been irradiated.



