

DESCRIPTION	Natural oil extracted from the fruit of the Avocado (<i>Persea Gratissima</i> , Lauraceae) mechanically cold pressed, centrifuged and filtered. Greenish oil, typical in flavor and smell. Natural virgin oil free of antioxidants, artificial colors, flavors or preservatives	
INGREDIENTS	Avocado oil (<i>Persea Gratissima</i> , L)	
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	≤ 10.0 mg KOH/g	
Peroxide value	≤ 15.0 meq O ₂ /Kg	
Iodine value	75.0 - 102.0 gI ₂ /100g	
Free Fatty acids	≤ 5.0 %	
Specific gravity (20°C)	0.912 – 0.923 Kg/l	
Refractive Index (20°C)	1.460 – 1.470 N _D	
Saponification value	175.0 – 200.0 mg KOH/g	
Unsaponifiable material	≤ 4.0 %	
FATTY ACIDS		
C14:0 Myristic acid	≤ 1.0 %	
C16:0 Palmitic acid	10.0 - 25.0 %	
C16:1 Palmitoleic acid	≤ 10.0 %	
C18:0 Stearic acid	≤ 3.0 %	
C18:1 Oleic acid	60.0 – 80.0 %	
C18:2 Linoleic acid	7.0 – 20.0 %	
C18:3 Alpha Linoleic acid	≤ 1.0 %	
C20:0 Arachidic acid	≤ 1.0 %	
C20:1 Eicosenoic acid	≤ 1.0 %	
PHYTOSTEROLS		
Beta-Sitosterol	≈ 80.0 %	
Campesterol	≈ 5.0 %	
Stigmasterol	≤ 3.0 %	
MYOTOXINS		
Aflatoxins	≤ 10.0 ppb	
HANDLING		
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

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.