

Parc Científic de la Universitat de València Av. Catedrático Agustín Escardino, 9 46980, Paterna Valencia - España

Technical Data Sheet AVOCADO OIL Cold Pressed Organic Organic Certified



www.qomer.eu Certified as "100% organic content" by Ecocert Greenlife according to the standard COSMOS available at http://COSMOS-standard.org

DESCRIPTION	Natural organic oil extracted from the fruit of the Avocado (Persea Gratissima, 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 Fruit (Persea Gratissima.)				
INCI	PERSEA GRATISSIMA OIL				
CAS#	8024-32-6				
EC#	232-428-0				

REGULATION

The product corresponds to the requirements of:

- COSMOS-standard. Standard for natural and organic products.
- Regulation (EC) N° 1223/2009 of the European Parliament and of the Council on cosmetic products & according to Regulation (EU) 2017/1410.
- Regulation (EC) N° 2020/878 of the Commission, which modifies annex II of Regulation (EC) 1907/2006 of the European Parliament and of the Council on the registration, evaluation, authorization and restriction of chemical substances and preparations (REACH).
- Regulation (EU) N° 655/2013 of the Commission laying down common criteria for the justification of claims used in relation to cosmetic products.

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.

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COSMETICS	Skin conditioning					
PHYSICOCHEMICAL						
Acid value	≤ 10.0 mg KOH/g					
Peroxide value		≤ 15.0 meq O ₂ /Kg				
lodine value		75.0 - 102.0 gl 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 Linolenic 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 %					
MYCOTOXINS						
Aflatoxins		≤ 10.0 ppb				



Corporation

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and environmental impact



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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.
Storage	Store in a cool, dry place, in original sealed packaging away from sources of light, heat or air. After use, seal hermetically to avoid oxidation.
Shelf life	The product has a best use date of 12 months in the original packing.
ADDITIONAL	

ADDITIONAL

Allergens: This product neither contains nor presents risk of cross contamination with the substances or products causing allergies or intolerances listing in the Regulation (EU) 2017/1410 of August 2 of 2017 amending Annexes II and III of Regulation (EC) No1223/2009 of the European Parliament and of the Council on cosmetic products.

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.



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