

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

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**Technical Data Sheet** 

**AVOCADO OIL** 

Virgin Organic



DESCRIPTION	Natural organic oil extracted from the fruit of Lauraceae) mechanically cold pressed, centrifu in flavor and smell. Natural virgin oil free of an preservatives	iged and filtered. Greenish oil, typical
INGREDIENTS	Avocado oil (Persea Gratissima. L)	
REGULATION		
The product corresponds t * Regulation (EU) 2018, production and labellin * Regulation (EC) N° 17 principles and requirer procedures in matters The Q'omer® Ingredients of legal provisions that might	/848 of the European Parliament and of the C g of organic products, its delegated acts and imp '8/2002 of the European Parliament and of the nents of food law, establishing the European Foo of food safety. Ire in line with the legal framework of many countri exist in some other countries.	lementing acts. The Council laying down the general and Safety Authority and laying down
PROPERTIES AND APPL		
FOOD	Culinary	
PHYSICOCHEMICAL		
Acid value		≤ 10.0 mg KOH/g
Peroxide value		≤ 15.0 meq O₂/Kg
lodine value		75.0 - 102.0 gl <sub>2</sub> /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 <sub>D</sub>
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

Certified



This company meets the highest standards of social and environmental impact



The information contained herein is, to our best knowledge, correct. This product is not intended to diagnose, treat, cure, or prevent any disease. Specifically, we point out that our products are not, by definition, suitable for vulnerable consumers. The data described is intended to be used as a source of information. Declarations based on conformity with the producer/supplier. No warranty, express or implied. They do not release the buyer from their own research and analysis and the proof that the product is suitable for its required use. The buyer himself is responsible to comply with legal provisions. Q'omer reserves the right to modify the above information at any time, with prior notice to its partners FQMR-0201 | Edition 4 | 11/04/23 Version 2 | 28/5/24



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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. 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) Nº 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) Nº 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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