

Technical Data Sheet



Commodity: Organic Almond Oil
Cold pressed from blanched sweet almonds

CAS Nr.: 8007-69-0
Origin: Europe

Sensoric parameters

Appearance: light yellow clear
Odour: characteristic nutty
Taste: characteristic nutty
Texture: oily

Nutritions:

Fett max. 99,8 g of 100g

Physical & Chemical Parameters

Free Fatty Acids: max. 2,0 %
Acid Value: max. 4,0 mgKOH/g Ph. Eur. [2.5.1]
Peroxide value: max. 10 meq O₂/kg Ph. Eur. [2.5.5A]
Unsaponifiable matter max. 0,9 % Solvent: Petrolether
Iodine value: 92 – 106 g I₂/100 g Calculated
Saponification value: 188 – 200 mg KOG/g Oil Calculated
Refractive index 20°C: 1,468 – 1,476 Ph. Eur [2.2.6]
Density 20°C : 0,910 – 0,920 g/cc Ph. Eur [2.2.5]
Moisture : max. 0,1%

Fatty Acid composition

14:0 Myristinic acid	n.d.	%	§ 64 LFGB L
16:0 Palmitic acid	6,0 – 9,0	%	§ 64 LFGB L
16:1 Pamitoleic acid	n.d.	%	§ 64 LFGB L
18:0 Stearic acid	1,0 – 2,0	%	§ 64 LFGB L
18:1 Oleic acid	62,0 – 86,0	%	§ 64 LFGB L
18:2 Linoleic acid	8,0 – 30,0	%	§ 64 LFGB L
18:3 Linolenic acid	n.d. – 0,5	%	§ 64 LFGB L
20:0 Arachic acid	n.d. – 0,1	%	§ 64 LFGB L
20:1 Eisenic acid	n.d. – 0,1	%	§ 64 LFGB L
22:0 Behenic acid	n.d. – 0,2	%	§ 64 LFGB L
22:1 Erucasäure	n.d.	%	§ 64 LFGB L

Residues:

Pesticide residues	max. 0,01	mg/kg	GC-MS/MS, LC-MS/MS
PAK – Benzo(a)pyrene	max. 2,0	µg/kg	HH-MA-M 02105, HPLC-FLD / GC-
PAK – PAK4	max. 10,0	µg/kg	MS/MS

Microfigures:

TPC	max. 100'000	KBE/g
Moulds	max. 1'000	KBE/g
Yeast	max. 1'000	KBE/g
Salmonella	absent in 25g	
E.Coli	max. 10	KBE/g
Coliforms	max. 100	KBE/g
Aflatoxin B1	max. 4,0	µg
Aflatoxin B1+B2+G1+G2	max. 10	µg

Pesticides: According EU 396/2005

Solvents: No solvents are used in the productions

Mykotoxins and heavy metals: EC No. 1881/2006

Residues: EC No. 1881/2006

Allergen: Included:
nuts, pulses and products thereof

Cross contamination possible due to present in the production:
Soybeans and product thereof / Sesame seeds and products thereof /
Mustard seeds and products thereof

GMO: None GMO according EC Reg 1829/2003 and EC Reg. 1830/2003

Ionising rays: The product or its ingredients did not undergo a treatment with ionising rays.

Shelf Life: 12 Month

Storage conditions: Store in a cool (below 23 °C) and dry (below 65% rel. humidity) place.
Protect from direct light.

Packaging: 25 kg Canister, 190 kg Drums, 900 kg IBC
All packaging materials are according EC Reg 1935/2004 and 10/2011

Customs tariff no.: EU: 1515.9059
Swiss: 1515. 9098 or 1515.9099

Certification: The product is produced according a GFSI-Standard.

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This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.

Version 1.5 Page 3	Person in charge: Frederic Tobien	Issue Date: 01.07.19
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