

SPECIFICATION SHEET

Product Name:	Olive oil - Extra Virgin Olijf olie - Extra Virgin
Product INCI:	Olea Europaea Fruit Oil
Product Code:	SQ0160315 - OBW016
CAS Number:	8001-25-0
EINECS Number:	232-277-0
Manufacturing Method:	Cold Pressed
Shelf life:	12 months
Documentation Reviewed:	May 2018

Analytical Details	Range %
Appearance	Oily Liquid
Colour	Light Green - Dark Green
Odour	Characteristic
Specific Gravity @ 20°C	0.910 - 0.920
Saponification Value	185.0 - 200.0
Acid Value	< 3.0
Unsaponifiable Matter	< 1.5
Peroxide Value	< 20.0
Free Fatty Acid	< 1.5

Fatty Acid Profile		Range %
C-Chain	Acid Name	
C14:0	Myristic	< 0.05
C16:0	Palmitic	7.0 - 12.0
C16:1	Palmitoleic	< 4.0
C18:0	Stearic	0.5 - 5.0
C18:1	Oleic	55.0 - 85.0
C18:2	Linoleic	3.5 - 21.0
C18:3	Gamma Linolenic	< 1.0
C20:0	Icosanoic	< 0.6
C20:1	Icosenoic	< 1.0
C22:0	Docosanoic	< 0.2
C24:0	Transoleic Isomers	< 0.05
C24:0	Translinoleic & Isomers	< 0.05

The attached information is considered to be correct at the time the client received this information. Please be aware that detail can change. The information is not and should not be considered a guarantee or warranty, or a part of our contractual or other legal obligations. Shelf life of this product depends very much on storage conditions, particularly temperature and exposure to light and air. Shelf life must be considered as subjective; the shelf life given here is based on the best of our knowledge and experience of the material when stored under recommended conditions, see SDS, in original unopened containers. Due to the natural ingredients contained in many of our products, there may be a slight batch to batch variation in the colour, odour or consistency. However, we ensure that this does not affect the quality and efficacy of the products in any way.