



OliveNation LLC

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ALMOND OIL - SWEET

Specification Sheet

Description: Clear, light yellow liquid

Parameter	Units	Limits	
		Min	Max
FFA (oleic acid)	%		0.5
Peroxide Value	meqO ₂ /kg		5.0
Specific Gravity (25°C)	gr/cm ³	0.910	0.915
Saponification Value	mg KOH/gr	190	200
C:16:0	Palmitic	3.0	9.0
C:16:1	Palmitoleic		2.0
C:18:0	Stearic		4.0
C:18:1	Oleic	60.0	86.0
C:18:2	Linoleic	20.0	30.0
C:18:3	Linolenic		2.0

Shelf life is three years from the date of production if the product is stored in the unopened original container between 15°C - 30°C, protected from light. Because this material is sensitive to oxidation, it is saturated with nitrogen and sealed with nitrogen atmosphere for protection. If containers are opened for sampling, be sure to refill atmosphere with nitrogen. Containers that have been opened should be tested at least yearly to ensure potency.

The information provided above is intended only as a guide to the appropriate precautionary handling of the material by properly trained personnel using this product. It is the responsibility of the customer and user to ensure it has in place provisions for the safe and proper handling of the material.

Although OliveNation LLC believes the above information to be accurate based on the information available to OliveNation, it is the responsibility of the customer and user of the material to perform its own investigation and due diligence prior to use to verify that the product purchased from OliveNation meets their quality requirements and is appropriate for the use to which the product is to be put.

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