

## TECHNICAL DATA SHEET

**Sr. No. : UL3000043-V-04**
**Issue Date: 17/04/2023**

**QUALITY CONTROL** : We declare that certificate of analysis of this material is inspected according to quality parameters as below :

<b>Item Code</b>	<b>UL3000043</b>
<b>Item Name</b>	<b>ALMOND SWEET OIL</b>



Test Parameters	Specifications
<b>CAS #</b>	8007-69-0
<b>EINECS #</b>	291-063-5
<b>Botanical Name</b>	Prunus amygdalus dulcis (sweet almond) oil
<b>Description</b>	Pale yellow to yellow mobile liquid with characteristic odor.
<b>Origin</b>	Fatty oil from the ripe seeds of Prunus amygdalus dulcis (sweet almond) by cold expression. It is then refined.
<b>Appearance</b>	Pale yellow to yellow
<b>Physical Status</b>	Liquid
<b>Flash Point (Closed cup) °C</b>	137°C
<b>Refractive Index</b>	1.461 - 1.481 @20°C
<b>Relative Density</b>	0.901 - 0.921 @25°C
<b>Optical Rotation</b>	Not Determined
<b>Solubility in Alcohol</b>	Soluble
<b>Solubility in Water</b>	Insoluble
<b>Assay by GC</b>	Oleic acid: 62-86% <span style="float: right;">Linoleic acid: 20-30%</span> Palmitic acid: 4.0-9.0% <span style="float: right;">Stearic acid: Max. 3.0%</span>
<b>Shelf Life</b>	12 months with proper storage conditions.
<b>Legislation</b>	Natural
<b>Stability</b>	Avoid strong acids strong bases & all oxidizing agents.
<b>Uses</b>	Cosmetic and fragrance application.

<b>PACKING &amp; STORAGE</b>	Should be stored in cool, dry, well ventilated places in full, tightly sealed containers, protected from light & source of ignition.
<b>HANDLING PRECAUTION</b>	Handle in adequate ventilation. Avoid skin and eye contact. Use goggles or face shield and wear protective clothing.

This is a system generated document hence need not be authenticated.

