



Brazil Nut Oil

INCI: Bertholletia excelsa (Brazil) Nut Oil

Specifications

Brazil nut oil is a food grade oil made from sound, clean nuts. The oil has been mechanically pressed from the nuts and filtered.

<u>Analytical Details</u>	<u>Specification</u>	<u>Typical Value</u>	<u>Method</u>
Free Fatty Acids:	< 2%	0.6%	AOCS Cd 5 a-40
Peroxide Value:	< 5.5		AOCS Cd 8-53
Moisture:	< 0.3%	0.1%	
Insoluble Matter:	<1%	0.1%	AOCS Ca 3 a-46
Iodine Value:		97-106	AOCS Cd 1d-92
Saponification Value:		192-202	AOCS Cd 3-25

Typical Fatty Acid Profile:

C16:0 Palmitic acid:	15%
C16:1 Palmitoleic acid:	0.3
C18:0 Stearic acid:	8
C18:1 Oleic acid:	33
C18:2 Linoleic acid:	42
C20:0 Arachidic acid:	0.3

Standard Packaging: 25 kg & 190 kg

Date: 05/20/08

Disclaimer: All information, appearing herein on our products is based upon data that are believed to be reliable. However, it is the user's responsibility to determine the suitability of the product before use. Since the actual use of the product is beyond our control, no guarantee, express or implied, is made by Natural Sourcing of the product nor does Natural Sourcing assume any liability arising out of use, by others, of the product referred to herein.