



Chilean Hazelnut Oil (Gevuina)

INCI: Gevuina Avellana (Hazelnut) Oil

Cold Pressed

Specifications

Analytical Details

Results

Method

Appearance:	Brilliant Clear	
Odor:	Characteristic	
Flavor:	Natural-Characteristic-Mild	
Color:	Pale Yellow	Visual
Color Lovibond 5 ¼" (A/R – Y/R):	60/6.2 Max	AOCS Cc 13b-45
Peroxide Value:	Max. 8 meq O ₂ /kg oil	AOCS Cd 8-53
Iodine Value:	88-100	AOCS Cd 1-25
Saponification Value:	184-195	AOCS Cd 3-25
Soap:	0 ppm	AOCS Cc 17-79
Free Fatty Acids:	2.0% Max	AOCS Ca 5a-40
Specific Gravity:	0.913-0.930	AOCS Cc 10a-25
Refractive Index:	1.468-1.478	
Moisture and Volatiles:	0.1 % max.	AOCS Ca 2c-25
Insoluble Impurities:	< 0.1 % max.	AOCS Ca 3-46
Pesticides Residue:	Free from OP and OC	
Additives:	No	
Chemical Refining:	No	
Cold Test 0°C:	>5 hours	AOCS Cc 11-53
Fatty Acids Profile	% Methyl esters	Gas Chromatography
C 14:0 Myristic:	0 - 0.05	
C 16:0 Palmitic:	1 - 5	
C16:1 Palmitoleic:	20 - 27	
C18:0 Stearic:	0 - 1	
C18:1 Oleic:	40 - 55	
C18:2 Linoleic:	6 - 15	
C18:3 w6 Linolenic:	0 - 0	
C18:3 w3 Linolenic:	0 - 2	
C20:0 Arachidic:	0 - 2	
C20:1 Gadoleic:	2 - 12	
C20:2 Eicosanoic:	0 - 0	
C22:0 Behenic:	1 - 3	
C22:1 Docosaenoic:	7 - 10	
C24:0 Lignoceric:	0 - 0.5	
C24:1 Nervonic:	0 - 0.1	

Date: 05/20/08

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Natural Sourcing, LLC • 341 Christian Street, Oxford, CT 06478

Phone: (203) 267-6061 • Toll Free: (800) 340-0080 • Fax: (203) 267-6065 • info@naturalsourcing.com