

<b>Product Name</b>	Almond vegetable oil Prunus amygdalus
<b>Batch/Lot number</b>	
<b><u>Physical Properties</u></b>	
Appearance	Pale yellow mobile liquid
Taste	Characteristic of product
Odour	Characteristic of product
Foreign Bodies	Nil
<b><u>Nutrition Information</u></b>	
Fat content	100%
Energy value	900 kcal per 100g
Minerals present	Nil
Micro biological data	N/A
<b><u>Chemical Properties</u></b>	
Peroxide Value	5/meqO <sub>2</sub> /kg
<b><u>Typical Fatty Acid Composition</u></b>	
Palmitic	6%
Palmitoleic	
Stearic	2%
Oleic	72%
Linoleic	27%
Linolenic	0.3%
<b><u>Additives</u></b>	Nil
<b><u>Toxicological/Safety Information</u></b>	
Respiratory protection	None required
Effect on skin	No hazard
Fire Hazard	Organic liquid of low volatility – take care
Spillage	Wipe up with clean cloth and detergent and dispose in fire proof bin
<b><u>Handling and Storage</u></b>	Stable at normal climatic temperatures, for best results store in upright containers, in cool dark ambient conditions, with closure firmly intact.