

Product Name	Hazel nut oil Corylus avellana
Batch/Lot number	KERHAZ49
Physical Properties	
Appearance	Yellow mobile liquid
Taste	Characteristic of product
Odour	Characteristic of product
Colour	Yellow
Foreign Bodies	Nil
Nutrition Information	
Fat content	100%
Energy value	900 kcal per 100g
Minerals present	Nil
Micro biological data	N/A
Chemical Properties	
Free Fatty Acid (as oleic)/% Oleic	1%
Peroxide Value	5.0 meq O ₂ /kg max
Iodine value	134 - 144
Typical Fatty Acid Composition %	
Palmitic	20
Palmitoleic	3
Stearic	16
Oleic	30
Linoleic	7
Linolenic	
Typical Saturation Levels	
Monounsaturated Fatty Acids	16
Saturated Fatty Acids	10
Polyunsaturated Fatty Acids	70
Transfatty Acids	0
General	
Saponification value	188 - 194
Unsaponifiable matter	max 2%
Flash point	600F
Life span	
	12 months
Additives	
	None
Toxicological/Safety Information	
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
Handling and Storage	
	Stable at normal climatic temperatures, for best results store in upright containers, in cool dark ambient conditions, with closure firmly intact.