SWEET ALMOND OIL
Refined

APPLICATIONS
Sweet virgin almond oil is used in products for the body and hands, more particularly in moisturizing and emollient creams, massage oils and body lotions, as well as baby care.

BOTANY
Originating from Central Asia, the almond tree belongs to the Rosaceae family. From 6 to 12 m high, it has pink or white flowers that appear before the leaves. Its fruit is a light-green drupe containing one to two seeds. The oil is extracted from these seeds.

PROPERTIES
Sweet almond oil has very good softening and soothing properties. Its essential fatty acid and unsaponifiables content brings its moisturizing, regenerating and restructuring properties.

TECHNICAL CHARACTERISTICS

DENSITY AT 20°C: 0.911 - 0.917
OLEIC ACIDITY: max 1%
VITAMIN E: 30 to 35 mg/100g

COLOUR: yellow
ODOUR: slight

AVGAE FATTY ACID COMPOSITION

<table>
<thead>
<tr>
<th>Saturated Fatty Acids</th>
<th>Unsaturated Fatty Acids</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palmitic Acid</td>
<td>Oleic Acid</td>
</tr>
<tr>
<td>C16 : 0</td>
<td>C18 : 1</td>
</tr>
<tr>
<td>4.0 to 9.0%</td>
<td>62.0 to 86.0%</td>
</tr>
<tr>
<td>Stearic Acid</td>
<td>Linoleic Acid</td>
</tr>
<tr>
<td>C18 : 0</td>
<td>C18 : 2</td>
</tr>
<tr>
<td>&lt; 3.0 %</td>
<td>20.0 to 30.0%</td>
</tr>
<tr>
<td></td>
<td>Linolenic Acid</td>
</tr>
<tr>
<td></td>
<td>C18 : 3</td>
</tr>
<tr>
<td></td>
<td>&lt; 0.4%</td>
</tr>
</tbody>
</table>

- Saturated Fatty Acids (Cx : 0)
- Monounsaturated Fatty Acids (Cy : 1)
- Polyunsaturated Fatty Acids (Cz : 2 and 3)

PRODUCTION AND STORAGE CONDITIONS

MANUFACTURING PROCESS: Oil demucilaged, neutralized, dried and decolourized using physical and chemical treatments.

STORAGE:
Before opening: -keep away from light, heat (T<20°C) and in a dry place.

After opening: -keep the product in the original packaging away from light, heat (T<20°C) and in a dry place.
- inert with 0.5 to 1L of gas (ex: nitrogen)/L of packaging,
- close quickly after using (t opening<15min).

PACKAGING:
4,6kg, 23kg Jerry cans and 200 kg drums