

# AKÖMA™

## FROM THE HEART

### CERTIFICATE OF ANALYSIS ALMOND, SWEET OIL (BP)

#### DESCRIPTION

**Product:** Almond, Sweet Oil (BP), Refined  
**INCI Name:** Prunus Amygdalus Dulcis Oil  
**CAS No:** 8007-69-0 / 90320-37-9  
**EINECS No:** 291-063-5  
**Manufacturing Method:** Expeller Expressed, Refined

#### CHARACTERISTICS

ANALYTICAL DETAILS	RANGE	RESULTS
APPEARANCE	Pale yellow - Clear oily liquid	-
ODOUR	Odourless	-
COLOUR LOVIBOND (5.25" CELL)	≤ 25y, 2.5r	7.3Y, 1.0R
RELATIVE DENSITY @ 20°C	0.910 – 0.915	0.915
REFRACTIVE INDEX @ 20°C	1.470 – 1.473	1.4709
FREE FATTY ACID (% AS OLEIC)	≤ 1.0	0.1
PEROXIDE VALUE (MEQ O <sub>2</sub> / KG)	<10.0	0.6
IODINE VALUE (CALC)	95 - 102	101
ACID VALUE	<2.0	0.2
SAPONIFICATION VALUE (MG/KOH/GR)	188 - 196	190

FATTY ACID PROFILE	ACID NAME	RANGE %	RESULTS
C-CHAIN	ACID NAME		
C16:0	PALMITIC	3.0 – 9.0	5.4
C18:0	STEARIC	1.0 - 3.0	2.8
C18:1	OLEIC	60.0 – 75.0	69.4
C18:2	LINOLEIC	20.0 – 30.0	20.7
C18:3	LINOLENIC	< 0.5	0.2
C20:0	ARACHIDIC	< 0.3	0.2
C20:1	EICOSENOIC	< 0.3	0.2
C22:0	BEHENIC	< 0.6	0.6
C24:0	LIGNOCERIC	< 0.5	0.2

K0006

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*Almond, Sweet Oil, BP, Refined - COA*