



ARUNIMA  
FLAVOURS

# OLIVE OIL, EXTRA VIRGIN *Olea europaea*

## SPECIFICATION DATA SHEET

CAS NUMBER	8001-25-0
FEMA NUMBER	4801
EINECS NUMBER	232-277-0
PRODUCT CODE	AFC004011



### ODOUR

Very mild characteristic odour

### OLFACTIVE DESCRIPTION

Highest quality olive oil with fresh flavour prepared without use of any solvent.

### RECOMMENDED USES

Used in cosmetics, pharmaceuticals, soaps, fuel, cooking, salad dressing, etc

### COMMON NAME

European Olive

### PACKAGING AND STABILITY

Store in a dry, well ventilated area in sealed drums, protected from sunlight ; shelf life 24 months.

### PHYSICO - CHEMICAL PROPERTIES

ORIGIN	India
APPEARANCE	Pale greenish yellow coloured liquid
PART USED	Fruit Pulp
SPECIFIC GRAVITY	0.910-0.918 @ 25° C
EXTRACTION METHOD	Cold Pressed
SOLUBILITY	Soluble in cosmetic esters and fixed oils
REFRACTIVE INDEX	1.460-1.485 @ 20° C
SAPONIFICATION VALUE	184-196 mgKOH/g

FATTY ACIDS	COMPOSITION
Palmitic Acid C16:0	7.5 - 20 %
Palmitoleic Acid C-16:1 (n-7)	0.3 - 3.5 %
Stearic Acid C-18:0	0.5 - 5 %
Oleic Acid C18:1 (n-9)	55 - 83 %
Linoleic Acid C18:2 (n-6)	3.5 - 21 %
Alpha-Linoleic Acid C18:3 (n-3)	Maximum 1.5 %

### DISCLAIMER

We believe the above information to be correct but we do not present it as all inclusive and as such should be used as a guide. It is the sole responsibility of the receiver of our product to must exercise their independent judgement in determining its suitability for a particular purpose. Since many factors affect the processing & application of our product, user should carry out their own tests before any particular application.