

## SPECIFICATION

Version Number	1	Revision Date	20/03/2019	
PRODUCT IDENTIFIER				
Product Name	Olive Extra Virgin Carrier Oil			
Biological Definition	Olea Europaea Fruit Oil is the fixed oil obtained from the ripe fruit of the Olive, Olea europaea L., Oleaceae. It consists primarily of the glycerides of the fatty acids linoleic, oleic and palmitic			
INCI Name	Olea Europaea Fruit Oil			
Internal Product Code	TCDL-CCAR-BOWL-NOEV			
CAS Number	8001-25-0			
EINECS Number	232-277-0			

	DETAILS	RANGE	
Appearance		Yellow to green clear mobile liquid	
Odour		Characteristic of Olive fruits, free from foreign odours	
Free Fatty Acid		≤1.5	
Acid Value		≤3.0	
Peroxide Value		≤20.0	
K270		≤0.22	
K232		≤2.5	
	Cholesterol	≤0.5	
	Brasicasterol	≤0.1	
Sterols (%)	Campesterol	≤4.0	
Sterois (76)	Stigmasterol	≤Campesterol	
	Beta-Sitosterol	≥93.0	
	Delta-7 Stigasterol	≤0.5	
Total Sterols (mg/kg)		≥1000	
Eritrodial & Uavol (%)		≤4.5	



	C14:0	Mystric	≤0.05
	C16:0	Palmitic	7.0 – 20.0
	C16:1	Palmitoleic	≤4.0
	C18:0	Stearic	0.5 – 5.0
Fatty Acid	C18:1	Oleic	55.0 – 85.0
Profile	C18:2	Linoleic	3.5 – 21.0
	C18:3	Alpha Linolenic	≤1.0
	C20:0	Arachidic	≤0.6
	C20:1	Eicosenoic	≤1.0
	C22:0	Behenic	≤0.2
Shalf Life			12 Months

Shelf Life	12 Months

Each batch supplied is accompanied by a Certificate of Analysis which shall include results for the parameters listed above. However when more data is available we will include on the Certificate of Analysis for your information. We cannot guarantee these results for each batch we supply. The information contained herein is believed to be true and correct at the time of our response. It is not, and should not be construed as, a guarantee or warranty, or a part of our contractual or other legal obligations. Disclosure, reproduction or transmission, in whole or in part, without prior written consent of Cosy Owl is not permitted.