

Extra Virgin Almond Oil



General oil profile

Food applications:

Almond oil, along with walnut and macadamia oil, is a popular nut oil favoured by chefs for its smooth, buttery flavour.

Almond oil has a clean flavour that pairs well with fish, asparagus, cream soups, or light vinaigrettes.

Contains a high level of vitamin E, B, and P, almond oil also contains both monounsaturated and linoleic fatty acids. Combined, these healthy fatty acids work to lower bad cholesterol and ensure a healthy heart.

This almond oil is unrefined, allowing it to retain all of its natural flavour and nutritional benefits.

Other applications:

Holistic beauty experts have often praised the soothing effects of almond oil on skin.

Almond oil is one of the most popular essential oils used in aromatherapy. Pure almond oil can be used as carrier oil in aromatherapy or massage therapy. Almond oil is suitable for any skin type.

Typical Fatty Acid Profile:

C12:0 Lauric Acid	<0.1%
C14:0 Myristic Acid	<0.1%
C16:0 Palmitic Acid	6.7%
C16:1 Palmitoleic Acid	1.0%
C18:0 Stearic Acid	1.5%
C18:1 Oleic Acid	65.1%
C18:2 Linoleic Acid	25.3%
C18:3 Linolenic Acid	<0.1%
C20:0 Arachidic Acid	<0.1%
C20:1 Eicosenoic Acid	0.1%
C22:0 Behenic Acid	0.1%

Typical analysis:

Additives	Nil
Colour	Pale Yellow/golden
Appearance	Clear
Free Fatty Acid	1% (Max)
Peroxide Value	<5 mEq
Aroma	Mild / characteristic
Flavour/Taste	Sweet/nutty
Refractive index at 25 °C	1.4677 - 1.4705
Saponification Value	184 - 196
Specific Gravity at 25 °C	.915-.925
Iodine Value	75 - 94
CAS number	8007-69-0
Shelf life	36mths
Extraction method	Expeller (cold pressed)
Botanical name	Prunus dulcis
Smoke point	232 - 243 °C
Unsaponifiable matter	<0.7%