

PROTECO PTY LTD

Avocado Oil

(Persea americana)

Avocado oil is extracted from the flesh of the avocado fruit. Avocado oil sometimes has a cloudy appearance due to the crystallization of the low melting point triglycerides. This should be regarded as a good sign and not a fault as it indicates unrefined oil. (Refined avocado oil is always yellow and lacks the rich green colour of cold pressed oil.) Avocado oil has excellent keeping qualities because of an inbuilt antioxidant system. As Avocado contains a high percentage of monounsaturated fatty acids, vitamins A, B and D and is rich in lecithin.

Avocado oil is a unique oil since it has the ability to penetrate the upper layers of the skin. Avocado is valuable for its effects on dry and wrinkled skin and is an excellent nappy rash oil. It can be used on its own or blended with other oils.

Specification Details	
Additives	Nil
Appearance	Dark Green
Colour	As above
FFA	2.0% Max
Flavour/Taste	Mild nutty
Iodine Value (Wijs or Hanus)	65 - 95
Moisture %	- -
Odour	Mild
Peroxide Value (meq/kg)	<5.0
Refractive Index at 40 C	1.460 - 1.479
Saponification Value	177 - 198
Specific Gravity at 25 C	0.910 - 0.920

Fatty Acid Profile			
C16 Palmitic	17.5%	Total Saturated Acids	16 - 20%
C16:1 Palmitoleic	7.6%	Total Monounsaturated Acids	60 - 70%
C18 Stearic	0.4%	Total Polyunsaturated Acids	12 - 18%
C18:1 Oleic	60.7%		
C18:2 Linoleic	12.7%		
C18:3 Linolenic	.9% max		