



Buriti Fruit Oil

INCI: Mauritia Flexuosa (Buriti) Fruit Oil Product ID: OILBURITIEXPBR243

Specifications

Analytical Details	<u>Methods</u>	Specifications
Appearance (25 °C):	Visual	Bright, Oily, Viscous Liquid
Color:	Visual	Reddish Orange to Garnet
Odor:	Organoleptic	Natural; Characteristic
Moisture & Volatiles:	AOCS Ca 2c - 25	≤ 0.5%
Relative Density (25 °C):	AOCS Cc 10a - 25	0.900 - 0.930 g/cm ³
Refractive Index (25 °C):	SEISS 40 °C	1.350 - 1.490
Free Fatty Acid (as Oleic):	AOCS Ca 5a - 40	≤ 10.0 mg KOH/g
Saponification Value:	AOCS Cd 3 - 25	≤ 215 mg KOH/g
Iodine Index:	AOCS Cd 1 - 25 (93)	50 - 80 g I ₂ /100g
Peroxide Value:	AOCS Cd 8 - 53	≤ 10 meq/kg
Viscosity:		≤ 300 CP
Impurities:	AOCS Ca 3 - 46 (97)	≤ 1.0%
Unsaponifiables:	AOCS Ca 3a - 46 (97)	≤ 2.0%
Melting Point:	AOCS Cc 3 - 25	2 - 5 °C
Typical Fatty Acid Profile		

C12:0 Lauric:	0.0 - 0.2%
C14:0 Myristic:	0.0 - 0.2%
C16:0 Palmitic:	8 - 15%
C16:1 Palmitoleic:	0.0 - 0.5%
C18:0 Stearic:	1 - 5%
C18:1 Oleic:	45 - 65%
C18:2 Linoleic:	15 - 25%
C18:3 Linolenic:	0.5 - 1.5%
C20:0 Arachidic:	0.0 - 0.5%
C20:1 Eicosenoic:	0.0 - 0.5%
C22:0 Behenic:	0.0 - 0.5%

Shelf Life: 2 Years

Date: 06/04/2024

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