



Pequi Oil

INCI: Caryocar Braziliensis (Pequi) Fruit Oil
Product ID: OILPEQUICPRFBR243

Specifications

Analytical Details

Appearance (25 °C):

Odor:

Color:

Specific Gravity (25 °C):

Free Fatty Acid (% Oleic Acid):

Iodine Index:

Saponification Index:

Peroxide Value:

Moisture & Volatiles:

Additives:

Methods

Visual

Organoleptic

Visual

AOCS Cc 10a - 25

AOCS Ca 5a - 40

AOCS Cd 1 - 25 (93)

AOCS Cd 3 - 25

AOCS Cd 8 - 53

AOCS Ca 2c - 25

Specifications

Clear Liquid

Natural; Characteristic

Orange to Reddish

0.900 - 0.950

≤ 10%

95 - 110

≤ 215 mg KOH/g

≤ 10.0 meq/kg

≤ 1.0%

None

Fatty Acid Profile

C14:0 Myristic:

0.0 - 0.20%

C16:0 Palmitic:

20.0 - 30.0%

C16:1 Palmitoleic:

0.4 - 1.0%

C18:0 Stearic:

2.0 - 3.0%

C18:1 Oleic:

45.0 - 55.0%

C18:2 Linoleic:

15.0 - 20.0%

C18:3 Linolenic:

0.30 - 1.0%

C20:0 Arachidic:

0.0 - 0.5%

Shelf Life:

2 Years

Storage:

Store in a cool, dry place. Avoid direct moisture and heat.

Date: 06/05/2024

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