

Sweet Almond Oil - Product Specification

PRODUCT INFORMATION	
Product Name	Sweet Almond Oil
Product Code	06AL
Product Classification	Carrier Oil
Production and Source	A fixed oil obtained from the ripe seed kernel of the sweet almond tree prunus Amygdalus var. Dulcis.
Natural/NI/Synthetic Status	Refined Oil
Ingredient Declaration	Sweet Almond Seed
Country of Origin	Italy/ Spain/ Greece/ Morocco/ Turkey/ Argentina
PRODUCT PROFILE	
Appearance	Pale yellow clear mobile liquid
Odour	Slight odour; characteristic of product
State	Mobile Liquid
Iodine Value	95.0-102.0
Acid Value mg KOH/g	<2.0
Saponification Value (mg KOH/gr)	188.0 – 196.0
Unsaponifiable matter (%)	<1.0
Peroxide Value (meq O2/ kg)	<5.0
Colour (Lovibond 5.25" cell)	< 25y, <2.5r
Specific Gravity @ 20/20 °C	0.910 to 0.915
Refractive Index @ 20 °C	1.470 to 1.473
Stearins	Clear after 3 hrs – 10°C
Free Fatty Acid (% as oleic)	<1.0
Flashpoint	>280°C
Flavour Grade	No

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FATTY ACID PROFILE		
	C-Chain	Range
Palmitic	C16:0	4.0 – 9.0%
Palmitoleic	C16:1	<2.0%
Stearic	C18:0	1.0 – 3.0%
Oleic	C18:1	62.0 – 86.0%
Linoleic	C18:2	20.0 – 30.0%
Linolenic	C18:3	<0.5%
Arachidic	C20:0	<0.3%
Eicosenoic	C20:1	<0.3%
Behenic	C22:0	<0.6%
Lignoceric	C24:0	<0.5%

REGULATORY DATA	
CAS No. (US)	8007-69-D
Einecs No	291-063-5
CAS No. (EU)	90320-37-9
Botanical Source	Prunus Amygdalus var. Dulcis
Chem/IUPAC Name	Prunus Amygdalus Dulcis Oil

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INTOLERANCE AND ALLERGEN INFORMATION

Please ensure you have read our Allergen Policy statement available [here](#). For further information about allergen handling by JustIngredients Limited and its suppliers, please read our online guide [here](#).

Key: ✓ Indicates where a product is an allergen or where an allergen has intentionally been added to the final product.

Cereal/Wheat products	
Nut and nut products	✓
Peanuts and products thereof	
Soybean and products thereof	
Sesame seed and products thereof	
Mustard and products thereof	
Milk and Dairy Products	
Products containing Sulphur dioxide and sulphites >10mg/kg	
Celery and products thereof	
Molluscs (including squid and octopus)	
Seafood and shellfish	
Egg products	
Fish and fish products	
Lupin (ie leguminous plants, lupin flour)	
Colours	
Flavourings	
Preservatives	

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ALLERGEN STATEMENT

JustIngredients Limited supplies a range of products that are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by JustIngredients Limited and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email technical@justingredients.co.uk.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

ADDITIONAL INFORMATION

Key: ✓ Indicates that the product is suitable or certified. For further details on the specific certifications of each product, please email technical@justingredients.co.uk.

Vegetarian (Suitable)	✓
Vegan (Suitable)	✓
Kosher (Suitable)	✓
Organic (Certified)	

Storage & shelf life

Shelf Life	Typical shelf life is 12 months.
Storage	Store in a sealed container, at an ambient temperature and away from direct sunlight.
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable

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OILS (CARRIER, ESSENTIAL & ABSOLUTE)

Unless otherwise stated, our oils are not suitable for human consumption.

An indication of 'Yes' in the Flavour Grade categorisation means oils are suitable for use in a culinary environment, however, they should be used sparingly and in minute quantities only.

Essential and absolute oils must be appropriately diluted before use; improper use of essential and absolute oils can cause harm, including severe allergic reactions and skin irritations. If in doubt, consult a licensed aromatherapist.

Keep away from children and consult a health practitioner before using during pregnancy.

TINCTURES

In line with applicable legislation, the sale of tinctures by JustIngredients Limited is strictly for registered practitioners or herbalists, or otherwise for the purposes of animal use. Tinctures are not sold or supplied for the purposes of human consumption.

By purchasing a tincture from JustIngredients Limited you warrant that you are a registered practitioner or herbalists, or that the goods are for animal use only. JustIngredients Limited do not accept any liability should these conditions not be adhered to.

Keep away from children.

PESTICIDE STATEMENT

JustIngredients Limited do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to JustIngredients Limited and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by JustIngredients Limited. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

All our Organic products are certified by the Soil Association. EU law defines the minimum standards for organic products that are produced, manufactured, imported into, sold or traded within the EU - in the Organic Regulation. In many areas, the Soil Association's standards are stricter and exceed these EU standards.

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HEALTH & SAFETY

A non-hazardous product if used under normal circumstances. Please see the product Material Safety Data Sheet for further details. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team

technical@justingredients.co.uk

USE IN PRODUCTION

We will not be liable for breach of warranty if you or any third party alter the Goods or any part of them, mix them or any part of them with any other products, or tamper with, process or use them or any part of them in any production process after delivery. **All quality control checks are to be completed in relation to the Goods prior to use in production or resale to a third party, either in their original state or as a blend.**

For further details, please see our T&C as outlined below.

TERMS OF SALE

All sales are subject to our terms and conditions. You can view our full terms and conditions on our website for orders placed through our retail (justingredients.co.uk) and wholesale (trade.justingredients.co.uk) websites as well as for offline orders placed directly with our customer service team. Please see: www.justingredients.co.uk/ji-terms



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For internal use only. Please contact technical@justingredients.co.uk if you require a signed specification.

For and on behalf of Supplier: JustIngredients Limited		For and on behalf of Customer
Signature:		
Print Name:	Jess Kenyon-May	
Position:	Technical & Compliance Coordinator	
Company name:	JustIngredients Limited	
Date:	21/07/2023	