

Description Refined almond oil is the fatty oil from the ripe seeds of *Prunus dulcis* (Miller) D.A. Webb var. *dulcis* or *Prunus dulcis* (Miller) D.A. Webb var. *amara* (D.C.) Buchheim or a mixture of the two varieties by cold expression. It is then refined. A suitable antioxidant may be added.

CAS No. 8007-69-0

INCI Name Prunus Amygdalus Dulcis Oil

Properties A pale yellow, clear liquid. Slightly soluble in alcohol, miscible with petroleum. It solidifies at about -180°C.



Physical and Chemical Characteristics

Parameter	Method	Unit	Value
acid value	NIR	mg KOH/g	max. 0.5
peroxide value	NIR	meq O2/kg	max. 5.0
refractive index (20°C)	NIR		1.471 - 1.472
unsaponifiable matter	AOCS Ca 6a-40	%	max. 0.9
Specific gravity	AOCS Cc 10a-25		0.910 - 0.915

Fatty Acid Composition (GC of FAMES)

Parameter	Method	Unit	Value
<C 16:0	AOCS Ce 1a-13	%	max. 0.1
16:0 palmitic acid	AOCS Ce 1a-13	%	4.0 - 9.0
16:1 palmitoleic acid	AOCS Ce 1a-13	%	max. 0.8
17:0 margaric acid	AOCS Ce 1a-13	%	max. 0.2
17:1 heptadecenoic acid	AOCS Ce 1a-13	%	max. 0.2
18:0 stearic acid	AOCS Ce 1a-13	%	max. 3.0
18:1 oleic acid	AOCS Ce 1a-13	%	62.0 - 76.0
18:2 linoleic acid	AOCS Ce 1a-13	%	20.0 - 30.0
18:3 linolenic acid	AOCS Ce 1a-13	%	max. 0.4
20:0 arachidic acid	AOCS Ce 1a-13	%	max. 0.2
20:1 eicosenoic acid	AOCS Ce 1a-13	%	max. 0.3
22:0 behenic acid	AOCS Ce 1a-13	%	max. 0.2
22:1 erucic acid	AOCS Ce 1a-13	%	max. 0.1
24:0 lignoceric acid	AOCS Ce 1a-13	%	max. 0.2

Sterol Composition

Parameter	Method	Unit	Value
Cholesterol	AOCS Ch 6-91	%	max. 0.7
Campesterol	AOCS Ch 6-91	%	max. 5.0
Stigmasterol	AOCS Ch 6-91	%	max. 4.0
β-Sitosterol	AOCS Ch 6-91	%	73.0 - 87.0
Δ5-Avenasterol	AOCS Ch 6-91	%	min. 5.0
Δ7-Avenasterol	AOCS Ch 6-91	%	max. 3.0
Δ7-Stigmasterol	AOCS Ch 6-91	%	max. 3.0
Brassicasterol	AOCS Ch 6-91	%	max. 0.3