

روغن آووکادو Avocado Oil

Avocado oil has generated growing interest among consumers due to its nutritional and technological features . Avocado oil is the natural oil extracted from the pulp of an avocado. Almost 70% of avocado oil consists of heart-healthy oleic acid and a monounsaturated omega-9 fatty acid. Additionally, around 12% of avocado oil is saturated fat, and about 13% is polyunsaturated fat. Avocado oil is also frequently applied directly to the skin as a moisturizer and can be found in many cosmetics and skin care products. When applied to external use, the oil is usually refined and bleached, so we add pale yellow color.

Common name: Avocado Oil

Botanical name: *Persea Americana*

INCI name: *Persea Americana(avocado) Oil*

Plant Parts: Avocado Pulp

Purity: 100% pure Natural

Description: Cold pressed, No additives, 100% Pure & Natural, naturally filtered to retain true properties, Fragrance free, Colorant free, Alcohol free, Non greasy oil, No chemicals or synthetic solvents, No filler, No additives, Unrefined Manufactured in accordance GMP

Packing range: 10Kg, 20Kg and 50Kg (or according to customer request) or Private Brand Packaging

Packing type: Plastic Barrel & Gallon

Storage: store in cool, dry place in tightly seal containers, closed container, keep away from moisture and strong light/heat.

Chemical and Physical Property	
Appearance	Clear liquid green to yellow
Odor	Characteristic
Saponification Value	185 - 197
Peroxide Value	15.0 max
Acid Value	4.0 max
Main Fatty acid Profile (%)	
Palmitic Acid C16:0	5-25
Oleic Acid C18:1	50 - 74
Linoleic Acid C18:2	6 - 20