

G. BALESTRINI

MATERIE PRIME NATURALI

PRODUCT CODE	OV.021.1.L
PRODUCT NAME (UE)	HAZELNUT OIL REFINED FOOD GRADE
PRODUCT NAME (ITA)	OLIO DI NOCCIOLA RAFFINATO GRADO ALIMENTARE
INCI NAME (UE)	CORYLUS AVELLANA SEED OIL
INCI NAME (US)	CORYLUS AVELLANA (HAZEL) SEEDS OIL
CAS NUMBER	84012-21-5
EINECS NUMBER	281-667-7
SHELF LIFE	max 24 months*
PRODUCTION DATE	03/2023
BATCH NUMBER	B2300051

	U.M.	TEST METHODS	RANGE	ANALYSUIS RESULTS
Physical status at 25C°		Visual	Liquid	Conform
Colour	/	Visual	Yellow – Brown	Conform
Acid value	mgKOH/g	AOCS Cd3d-63	≤0.5	0.40
Peroxide value	meq O2/Kg	AOCS Cd8-53	≤5*	0.0
Iodine value	gI2/100	AOCS Tg2a-64	85–96	92.5
Unsaponifiable matter	%	AOCS Ca6b-53	≤1	Conform
Density at 20C°	g/cc	ASTM D1298-85	0.907-0.920	Conform

*guaranteed at drumming

Fatty acids composition % (GLC)		RANGE	
Myristic acid	C14:0	≤0.1	0.0
Palmitic acid	C16:0	4.0 – 9.0	5.9
Palmitoleic acid	C16:1	≤0.3	0.2
Margaric acid	C17:0	≤0.1	0.0
Stearic acid	C18:0	1.0 – 4.0	2.8
Oleic acid	C18:1	70.0 – 85.0	81.9
Linoleic acid	C18:2	7.0 – 25.0	8.5
Alpha-Linolenic acid	C18:3	≤0.6	0.2
Arachidic acid	C20:0	≤0.3	0.0

Storage and packing: the product must be kept into the original packages, protected from light, moisture, properly closed, cool and dry.

*The shelf life if unopened in the original standard packages. Once opened the shelf life of the oil is limited by temperature and light and oxygen exposure. Any remaining oil should be blanketed with nitrogen and used as soon as possible.

It's possible to extend the validity of the oil by reanalyzing some parameters.