



ACEITE DE ALMENDRA / ALMOND OIL

Ficha técnica / Specification sheet

ANALYSIS	METHODS	ACEITE EXTRA VIRGEN
Color	Gardner	
Densidad a 20 C° Density at 20 C° in g/cm ³	PE 2.2.5	environ/about 0,916
Indice de acidez Acid value in mg KOH/g	PE 2.5.1	max. 2
Punto de solidificacion Solidification point	PE 2.2.18	environ/about - 18°C
Indice de peroxido Peroxide value in meq.O ₂ /Kg	PE 2.5.5	max. 15
Espectro Light absorption	PE 2.2.25	max. 0,2 a/at 270 nm
Materia insaponificable / Unsaponifiable matter in %	PE 2.5.7	max. 0,9

Fatty acids composition (in %)	PE 2.4.22	
Acides gras < C16:0 Fatty acids < C16:0		max. 0,1
C16:0 (palmitic acid)		04-09
C16:1 (palmitoleic acid)		max. 0,8
C17:0 (heptadecanoic acid)		max. 0,2
C18:0 (stearic acid)		max. 3
C18:1 (oleic acid) Omega 9		62 – 86
C18:2 (linoleic acid) Omega 6		20 – 30
C18:3 (linolenic acid)		max. 0,4
C20:0 (eicosanoic acid)		max. 0,2
C20:1 (eicosenoic acid)		max. 0,3
C22:0 (behenic acid)		max. 0,2
C 22:1 (erucic acid)		max. 0,1
Sterols composition (in %)	PE 2.4.23	
Colesterol		max. 0,7
Brassicasterol		max. 0,3
Campesterol		max. 4
Stigmasterol		max 3
Beta-sitosterol		73 – 87
Delta 5 – Avenasterol		min. 10
Delta 7 – Stigmasterol		max. 3
Delta 7 – Avenasterol		max. 3

INFORMACION NUTRICIONAL NUTRITIONAL FACTS

1 Porción: 1 cucharada (14 ml) 1 Portion: 1 tablespoon (14 ml)		
Porciones por envase: 18 Aprox. Servings per package: 18 Aprox.	100 Grs.	1 Porción 1 Portion
Kcal./100 gramos Kcal./100 gr	850	40
G.Total (g) G.Total Fat (g)	100	14
G.Saturada (g) Saturated Fat (g)	7,7	1,1
G.Monoinsaturada (g) Monounsaturated Fat (g)	63,5	8,9
G.Poliinsaturada (g) Polyunsaturated Fat(g)	24,1	3,4
Proteínas (g) Proteins (g)	0	0
Fibra (g) Fiber (g)	0	0
H. de Carbono (g) Carbohydrates (g)	0	0
Colesterol (mg) Cholesterol (mg)	0	0
Sodio (mg) Sodium (mg)	0	0
Vit E (g) (Tocoferol) Vit E (g) (Tocopherol)	0,213	0,03
Acidez Máxima (% ac . Oleico) Maximum acidity(% Oleic acid)	2	