



ACEITE DE AVELLANA CHILENA / CHILEAN HAZELNUT OIL

Ficha técnica / Specification sheet

ANALYSIS	METHODS	ACEITE EXTRA VIRGEN
Color	Gardner	
Densidad a 20 C° Density at 20 C° in g/cm ³		
Indice de acidez Acid value in mg KOH/g		
Punto de solidificación Solidification point		
Indice de peróxido Peroxide value in meq.O ₂ /Kg		
Espectro Light absorption		
Materia insaponificable / Unsaponifiable matter in %		

Fatty acids composition (in %)	PE 2.4.22	
Acidos gras < C16:0 Fatty acids < C16:0		max. 0,1
C16:0 (palmitic acid)		2,06
C16:1 (palmitoleic acid)		22,69
C17:1 (heptadecenoic acid)		max.0,1
C18:0 (stearic acid)		max. 0,7
C18:1 (oleic acid) Omega 9		42,44
C 18:2n6t (Linoleic acid) Omega 6		6,56
C18:2n6c (Linoleic) Omega6		8,25
C18:3 (Linolenic) Omega 3		3,51
C20:0 (eicosanoic acid)		1,21
C20:1 (eicosanoic acid)		3,24
C20:5 (eicosapentaenoic)		3,51
C21:0 (Heneicosanoic acid)		6,06
C 22:1 (erucic acid)		1,25
C 24:1 (nervonic acid)		0,36

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	900	40
G.Total (g) G.Total Fat (g)	100	14
G.Saturada (g) Saturated Fat (g)	10	1,1
G.Monoinsaturada (g) Monounsaturated Fat (g)	70	9,8
Ac. Palmitoleico (g)	22,7	3,18
G.Poliinsaturada (g) Polyunsaturated Fat(g)	18,5	2,59
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
Acidez Máxima (% ac. Oleico) Maximum acidity(% Oleic acid)	2,6	