

EXTRA VIRGIN AVOCADO OIL



Scientific Name	<i>Persea Gratissima(Avocado) Oil</i>
Common Name	Extra Virgin Avocado Oil
Ingredients	Hass Avocado Pulp only
HS CODE	15159099
Brief Description	Clear bright green and typical odor oil which has been mechanically extracted through 1st cold pressing and centrifugal decanter
Origin	Michoacan, México
Production	All year long (with variations on prices based on fruit availability)
Production Capacity	50 Tons / Week
PACKING	
1,000 Liter Tote	940 Kg of Oil
200 Liter Drum	195 Kg of Oil
250ml Glass Bottle	24 Bottles/Box, 1,728 Bottles/Pallet

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SPECIFICATIONS	
COMPOUND	
Type	Conventional and Organic
Acidity (FFA)	From 0.50% - 1.00%
Refractive Index @20°C	1.46919
Saponification Value	195mg KOH/g
Unsaponifiable Matter	0.53
Iodine	85.7
FATTY ACID COMPOSITION (%)	
Palmitic	17.9
Palmitoleic	8.5
Stearic	0.6
Oleic	60.3
Linoleic	11.3
Linolenic	0.9
STEROL COMPOSITION (%)	
Cholesterol	0.1
Brassicasterol	N/A
Campesterol	5.4
Stigmasterol	0.3
β-Sitosterol	85.1
Shelf Life	24 Months at room temperature