AVOPRO EPZ LTD
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# CRUDE AVOCADO OIL TECHNICAL DATASHEET

**Product:** Avocado Oil

**Product Type:** Cold-Pressed Virgin Avocado Oil

**Country of Origin:** Kenya

**Processing Method:** Solvent-Free, Mechanical Cold-Pressed Extraction

**Shelf Life:** 24 Months

## 1. PRODUCT DESCRIPTION

Avocado Oil is a natural vegetable oil obtained from the flesh of fresh, ripe avocado fruits through mechanical cold-pressing and separation processes without the use of chemical solvents.

The oil has a characteristic green to yellow-green colour, mild characteristic avocado aroma and flavour, and a smooth, viscous texture.

The product is suitable for food, cosmetic and other approved industrial applications, depending on the product grade and customer requirements.

## 2. INGREDIENTS / QUALITATIVE & QUANTITATIVE COMPOSITION

| Ingredient | Percentage |
|---|---|
| Avocado Oil | **100%** |

**Food Additives:** None intentionally added.

**Preservatives:** None intentionally added.

**Artificial Colours:** None.

**Artificial Flavours:** None.

**Allergens:** No intentionally added allergens.

**GMO Status:** Non-GMO.

## 3. GENERAL / PHYSICOCHEMICAL SPECIFICATIONS

The following specifications apply to Avocado Oil. Typical values may vary slightly between batches due to natural variation in raw material and processing conditions.

| Parameter | Specification |
|---|---|
| Relative Density | 0.910 – 0.920 g/cm³ |
| Iodine Value | 70 – 95 $I_2$/100 g |
| Moisture Content | < 0.20% |

| Developed by | Issue date | Review date | Reason for review |
|---|---|---|---|
| *Quality Department* | *13/07/2025* | *12/07/2026* | *Annual review* |

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| | |
|---|---|
| Peroxide Value | < 10 meq $O_2$/kg |
| Acid Value | < 4.0 mg KOH/g |
| Free Fatty Acids | < 5.0% |
| Soap Content | < 0.005% |
| Insoluble Impurities | ≤ 0.05% |
| Visible Impurities | None |
| Cold Test | Pass |

## 4. TYPICAL FATTY ACID COMPOSITION

| Fatty Acid | Typical Value (%) |
|---|---|
| Palmitic Acid (C16:0) | 18.0 |
| Palmitoleic Acid (C16:1) | 6.0 |
| Stearic Acid (C18:0) | 0.8 |
| Oleic Acid (C18:1) | 62.0 |
| Linoleic Acid (C18:2) | 11.0 |
| Linolenic Acid (C18:3) | 0.4 |
| Other Fatty Acids | 1.8 |

*Fatty acid values are typical and may vary naturally depending on avocado variety, maturity, geographical origin and processing conditions.*

## 5. MICROBIOLOGICAL SPECIFICATIONS

The product shall comply with applicable microbiological requirements for edible vegetable oils and shall be free from microbiological contamination that may compromise product safety or quality.

| Parameter | Specification |
|---|---|
| Total Viable Count | ≤ 100 CFU/g |
| Coliforms | Absent |
| E. coli | Absent |
| Salmonella | Absent |

## 6. APPEARANCE & SENSORIAL SPECIFICATIONS

The product shall be clean and free from visible foreign matter, mould, insects, insect parts and other contamination.

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| Attribute | Specification |
|---|---|
| Colour | Green to yellow-green, characteristic of avocado oil |
| Odour | Mild, characteristic of avocado oil; free from rancid or foreign odours |
| Flavour | Characteristic of avocado oil; free from foreign or rancid taste |
| Appearance | Clear to slightly hazy liquid, depending on temperature and processing conditions |
| Texture | Smooth, viscous oil |
| Foreign Matter | Absent |
| Visible Contamination | Absent |

## 7. NUTRITIONAL INFORMATION

**Average nutritional values per 100 g**

| Nutrient | Typical Value |
|---|---|
| Energy | 3,700 kJ / 900 kcal |
| Total Fat | 100 g |
| Saturated Fat | 19 g |
| Carbohydrate | 0 g |
| Sugars | 0 g |
| Protein | 0 g |
| Sodium | 0 g |

## 8. PACKAGING & STORAGE

**Packaging Options:**

- Food-grade steel drums – approximately 190 kg
- Food-grade flexitanks – approximately 24 MT
- Other approved food - contact packaging as agreed with the customer

**Storage Conditions:**

Store in a clean, dry and well-ventilated place. Protect from direct sunlight, excessive heat, moisture, strong odours and contamination.

**Shelf Life:**

24 months from the date of production when stored under the recommended conditions.

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## 9. INTENDED APPLICATIONS

**Food Industry:** Edible oil, salad dressings, cooking and food preparation, and food ingredients.

**Cosmetic Industry:** Skin care products, lotions, creams, hair care products and cosmetic oils.

**Industrial Applications:** Soaps, emollients and other approved applications according to the product grade and customer requirements.

## 10. CERTIFICATION & REGULATORY COMPLIANCE

AVOPRO EPZ Ltd maintains documented food safety and quality controls covering the manufacture, handling, storage and dispatch of its products.

Where applicable, the product may be supplied under the relevant certification status, including:

- EU Organic Certification
- USDA NOP Organic Certification
- JAS Organic Certification
- GlobalG.A.P.
- FSSC 22000
- Applicable Kenyan food safety and quality requirements
- SQF Food Safety Codes *Edition 10*

Specific certificates shall be provided according to the applicable product and certification scope.

The product is manufactured using a solvent-free, mechanical cold-pressing process.

## 11. TRACEABILITY & LABEL REQUIREMENTS

Each production batch is assigned a unique batch/lot identification code to facilitate traceability from the finished product to relevant production and raw material records.

Applicable label information shall include, where required:

- Product name
- Net quantity
- Batch/Lot number
- Production date
- Best-before/expiry date
- Country of origin
- Storage conditions
- Manufacturer details
- Applicable certification declarations
- Other information required by the destination market

## 12. SAFETY & HANDLING

No special handling precautions are required under normal intended use.

The product shall be handled hygienically to prevent contamination and deterioration of quality. Avoid prolonged exposure to excessive heat and direct sunlight.

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