AVOPRO EPZ LTD
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EXTRA VIRGIN AVOCADO OIL TECHNICAL DATASHEET

Product: Extra Virgin 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	< 5 meq O_2/kg
Acid Value	< 4.0 mg KOH/g
Free Fatty Acids	< 1.0%
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	Emerald green, characteristic of avocado oil
Odour	Intense, 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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