

# William Hodgson & Co

----- Established 1894 -----

## Specification Sheet

<b>Product Name:</b>	<b>Sweet Almond Oil BP 1973</b>
Company Name:	William Hodgson & Company 'The Dairy', Gawsworth Business Court, Shellow Lane, North Rode, Congleton, Cheshire. CW12 2FQ
Telephone Number:	01260 222 943
Fax Number:	01260 222 994
Mobile Number:	07795 414 061
E-Mail Address:	<a href="mailto:whodgson@btconnect.com">whodgson@btconnect.com</a>
Web Address:	<a href="http://www.naturaloilsuk.com">www.naturaloilsuk.com</a>
Description:	A light yellow viscous liquid with a mild, characteristic odour and taste

<b>Analytical Characteristics:</b>		
Free Fatty Acid (% as Oleic)	:	1% maximum
Peroxide Value meq/kg oil	:	5.0 maximum
Refractive Index @ 20°C	:	1.467 – 1.473
Relative Density @ 20°C	:	0.911 – 0.920
Colour Lovibond 5.25" Cell	:	3.5 Red maximum
Iodine Value Wijs	:	100 – 105
Foreign Bodies	:	Nil
Saponification Value	:	185 – 195
Unsaponifiable Matter	:	1% maximum

<b>Nutritional Information:</b>		
Total fat Content	:	100%
Energy Kcal/100g (Kj)	:	900/3700
Minerals	:	Nil
Microbiological Data	:	Not applicable



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**Product Name:****Sweet Almond Oil BP 1973****FATTY ACID PROFILE:**

C16:0	Palmitic Acid	:	6% typical
C18:0	Stearic Acid	:	3% typical
C18:1	Oleic Acid	:	69% typical
C18:2	Linoleic Acid	:	17% typical
C18:3	Alpha Linolenic Acid	:	0.4% maximum

**Typical Saturation Levels:**

Monounsaturated Fatty Acids	:	70%
Saturated Fatty Acids	:	8%
Polyunsaturated Fatty Acids	:	17%
Trans fatty Acids	:	Nil

**Disclaimer:**

The information contained herein is accurate to the best of our knowledge.

No liability can be accepted, arising out of the use, application or processing of this material.

It is the Users' responsibility to determine safe conditions for the use of this product.

