

## Description

Olive Pomace Oil is the oil obtained from the olive pomace, which is the pit and crushed remains of the olive after initial pressings. This oil is obtained through solvent extraction (similar to seed oils) and is refined. It has a mild taste and aroma, and is commonly use in both food and body care manufacturing.

## Chemical Characteristics

### Acidity

Acidity Level:  $\leq 1.0$

### Peroxides

Peroxide Value:  $\leq 15$  meq O<sub>2</sub> /Kg

### Fatty Acid Composition

Miristc Acid (C14:0):  $\leq 0.05$   
Palmitic Acid (C16:0): 7.5 - 20  
Palmitoleic Acid (C16:1): 0.3 - 3.5  
Margaric Acid (C17:0):  $< 0.3$   
Margaroleic Acid (C17:1):  $< 0.3$   
Stearic Acid (C18:0): 0.5 - 5.0  
Oleic Acid (C18:1): 55 - 83  
Linoleic Acid (C18:2): 3.5 - 21  
Linolenic Acid (C18:3):  $\leq 1.0$   
Araquic Acid (C20:0):  $\leq 0.6$   
Gadoleic Acid (C20:1):  $\leq 0.4$   
Behenic Acid (C22:0):  $\leq 0.4$   
Lignoceric Acid (C24:0):  $\leq 0.2$

### Sterols

Cholesterol  $\leq 0.5$   
Brassicasterol  $\leq 0.1$   
Campesterol  $\leq 4.0$   
Stigmasterol  $< \text{Camp.}$   
Beta Sitosterol  $> 93.0$   
Delta 7-Stigmastenol  $< 0.5$

## Ingredients

100% Olive Pomace Oil

## Country of Origin

May be a product of any of the following countries: IT=Italy, ES=Spain, GR=Greece, CL=Chile, AG=Argentina, TR=Turkey, TN=Tunisia, MX=Mexico, LE=Lebanon, MA=Morocco, US=USA

## Packaging and Storage

Packaged in FlexiTanks, 2,009, 2,093 or 2,511 Lb Totes, 419 Lb Drums, 35 Lb Containers or 1 Gallon Containers.

24 months from date of manufacture, if un-opened.