



ACONCAGUA OIL & EXTRACT S.A.

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TECNICAL SPECIFICATION EXTRA VIRGEN AVOCADO OIL

PHYSICAL AND CHEMICAL PROPERTIES Free Fatty Acids Peroxide Index	1.0 % max 10 meq O ₂ /kg max
TYPICAL FATTY ACIDS PROFILE Palmitic Acid C16:0 Palmitoleic Acid C16:1 Stearic C18:0 Oleic Acid C18:1 Linoleic Acid C18:2 Linolenic Acid C18:3	12.0 % 3.9 % 0.6 % 69.0 % 10.5 % 0.7 %
OTRA INFORMACION Product Colour Container Bottles per case Cases per pallet Shelf life	Extra virgin avocado oil Emerald green Glass bottle of 250, 375 and 500 ml 12 203 (250 ml bottles) 132 (375 ml bottles) 150 (500 ml bottles) 24 months when stored in cool and dark place