

**TECHNICAL DATA SHEET**

Effective date: 02.2021

OAT OIL**INFORMATION ON SUBSTANCE / MIXTURE**

INCI	Avena Sativa Kernel Oil
Description	Vegetable oil obtained by extraction with ethanol followed evaporation of the alcohol and by purification with physical procedures form the oat kernel grout.

TECHNICAL DATA**Physical parameters**

Apparence	Viscous liquid at room temperature, crystallises partly at lower temperature/standing
Odour	Neutral
Colour	Yellow to pale amber
Free Fatty Acid oleic acid	< 10.0 %
Iodine Value	82-100 g I ₂ /100 g
Peroxide Value	185-195 meq/kg

Fatty Acid Composition

Acid	%
Palmitic (C16:0)	10 - 26
Stearic(C18:0)	1 - 4
Oleic (C18:1)	26 - 50
Linoleic (C18:2)	30 - 45
Linolenic (C18:3)	1 - 5

TRANSPORT, STORAGE and SHELF LIFE

Storage conditions	Keep in a cool, dark and dry store-room
Shelf Life	Under optimal storage conditions, in original unopened drums/containers, minimum two years

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OAT OIL**LEGISLATION**

Certification	-
CMR	This product does not contain CMR compounds of category 1A, 1B or 2.
Nanomaterials	This product has been manufactured without use of any kind of Nano-technology and does not contain ingredients resulting therefrom.
Animal testing	This product does not contain any animal ingredient. There is no contamination of any animal parts during any stage of production, packing and delivery. The product has never been tested on animals, as it is and has always been strict company policy not to test products on animals in any form
Vegan	Yes
Gluten	No
GMO	This product is totally GMO free
EINECS	281-672-4
CAS	84012-26-0

DISCLAIMER

All warranty claims in respect to the conformity of our product are subject to our General Terms and Conditions of Sale and Delivery. The data listed above reflects the results of the manufacturer or our supplier quality tests. We do not hereby make any express or implied warranty, whether for specific properties or for fitness for any particular application or purpose. All values are valid for the product when dispatched from the works. We recommend you perform your own quality and or identification checks on receipt.