



OLEO HASS AVOCADO OIL DATA SHEET

SANITARY PERMIT PSA-001582-2018

PRODUCT DESCRIPTION

Oleo HASS Extra virgin avocado oil is a natural vegetable oil, nutrient-rich and 100% Colombian. Oleo HASS is obtained from avocado selected strictly as it must meet our quality standards. The avocado is then ripened and cold pressed when it reaches its optimum ripening point so that we obtain a rich flavored and high-quality oil. Oleo HASS possess a light green color with emerald hues with a light avocado flavor, buttery and delightful.

Oleo HASS is rich in omegas 3, 6 and 9, vitamin E and antioxidants, making it ideal to prepare your favorite kitchen recipes bringing that special healthy touch. It is ideal for dressing, sauteing, frying, preparing sauces and vinaigrettes, to put on the meals and even direct consume. In addition to being an excellent accompanying in the kitchen, Oleo HASS is a wonderful companion in the cosmetic sector*. Heavy texture and high absorption rate, it is excellent for skin and hair care thanks to its content in vitamins, sterols and monounsaturated oils, and the best part, with no added chemicals.

*For cosmetic use it is recommended to deodorize and decolorize the oil in order to filtrate it and pack it aseptically assuring its sterility.

PHYSICOCHEMICAL CHARACTERISTICS

Physicochemical Analysis	Result	Unit	Method of measurement
Acidity (Expressed as oleic acid)	0.62	%	AOAC 940.28 Ed. 20
Moisture (Loss by drying)	0.1306	NA	USP 39 Method I (Karl Fisher)
Density at 20°C	0,910-0,920	g/ml	
Index of peroxides without fat extraction	36.62	meq O ₂ /kg	A.O.A.C. 965.33 Ed. 19
Refraction index at 25°C	1,4670-1,4710	NA	AOCS CC 7 - 25 (02)
Saponification index	201.66	mg KOH/g	A.O.A.C. 920.160 Ed. 19
Iodine index	78.22	mg CgI ₂ /g	A.O.A.C. 993.20 Ed. 19
Unsataponifiable matter	0.26	%	AOCS CA 6A - 40
Unsaturated Fat	79.81	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Monounsaturated Fat	70.04	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Polyunsaturated fat	9.77	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Saturated Fat	19.72	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Total Fat	99.87	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Cis Fat	0.02	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Trans Fat	0	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Omega 3	0.59	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Omega 6	9.18	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)
Omega 9	59.91	%	AOCS official methods Ce 1b-89 Ed. 2012 GC-FID (Cromatografía de gases)

INGREDIENTS

SENSORY FEATURES

Extra virgin avocado oil	Color:	Green
	Odor:	Characteristic of the product
	Flavor:	Characteristic of the product

COMMERCIAL PRESENTATIONS

NUTRITIONAL TABLE

Glass Bottle	250ml
Plastic Drum	10L
Plastic Drum	20L
Plastic Drum	208L

PACKAGING x 12 UNITS OF 250ML



Box dimensions:

Length:	206mm
Height:	219mm
Width:	154mm

CONDITIONS OF STORAGE AND TRANSPORTATION

Keep the product in a cool, dry place, isolated from moisture and possible rain. The product must be palletized and protected from direct sunlight and sources of heat.

It must not be transported or stored near chemical substances and it must be ensured that its transport is carried out in vehicles suitable for food.

NUTRITIONAL INFORMATION

Serving Size: 1 cucharada (10ml)
Servings Per Container of 250ml: 25

Amount Per Serving

Calories 85 / Calories from fat: 85

	% Daily Value*
Fat / Grasa 9g	14%
Saturated Fat / Grasa Saturada 2g	10%
Unsaturated Fat / Grasa Insaturada 6,9g	
Omega 3 (Linolenic Acid) 0,05g	
Omega 6 (Linoleic Acid) 0,6g	
Omega 9 (Oleic Acid) 5g	
Trans Fat / Grasa Trans 0g	
Polysaturated Fat / Grasa Polinsaturada 1g	
Colesterol / Cholesterol 0g	0%
Sodio / Sodium 0g	0%
Proteínas / Proteins 0g	0%
Carbohidratos / Carbohydrates 0g	0%
Azúcares / Sugars 0g	0%

* Percent Daily Values are based on a 2,000 calorie diet.

** It is not a significant source of dietary fiber, sugars, Vitamin A, Vitamin C and Calcium.



nutrición inteligente

Calle 37 Sur # 28C - 60. Envigado,
Antioquia, Colombia.
Tel: (57)(4) 276 6196
contacto@smartcooking.com.co

www.smartcooking.com.co

@smartcooking.com.co

CARACTERÍSTICAS PARA USO COSMÉTICO

For cosmetic use it is recommended to deodorize and decolorize the oil in order to filtrate it and pack it aseptically assuring its sterility.

Physical-Chemical Data:

Oily limpid Liquid, yellow-gold, with very slight odor. Insoluble in water, soluble in fats, oils, and lipid solvents. Density: 0.910 - 0.920 g / ml. Refractive index: 1.4670-1.4710.

Properties

It contains unsaturated fatty acids, mainly oleic acid, but also linoleic and traces of linolenic acid.

It is characterized by its high content of unsaponifiables (squalene, sterols, phytosterols ...) that are found in 0.5-2% of said fraction, lecithin, and vitamins A, D, and mainly E. The content of sterols improves the penetrability of the oil in deep layers of the skin.

It is one of the most easily absorbed oils, improves the capacity of water retention by tissues, has a moisturizing effect, and promotes hydration.

According to certain studies, the presence of phytosterols and sterolins induces the production of collagen, contributing to delaying the aging of the skin, appearance of spots, and increased elasticity.

Its high presence of vitamin E, and therefore of antioxidant effects, prevents the aging of the skin.

It is highly emollient (smoothes and softens the skin).

It has a relipidation function, that is, restoration of the barrier function of the skin. This is interesting in cases such as:

- Dry pads: slows dehydration thanks to the regeneration of the superficial lipid mantle and the intercellular cement.
- Sensitive skins: improvement of the self-defense of the skin against allergenic substances and external sensitizers.
- Presence of surfactants (soaps, bath gels, etc.): Prevents the destructive effect of these on the hydrolipidic mantle and the intercellular cement of the stratum corneum.

In general, it is used as excipient of emulsions and to give emolliency to cosmetics, also presenting a filtering power of UV rays and an over-fattening and dermoprotective action.

More specifically, among its cosmetic applications, it is used:

- In dry and sensitive skin: immediate disappearance of the characteristic symptoms (dryness, scaling, roughness and tightness). Improves the comfort of the skin.
- In formulations with surfactants: prevents the destruction of the barrier function.
- In devitalized and aged skin: stimulates the activity of fibroblasts, increasing the production of collagen. The skin recovers the smoothness and flexibility of young skin.

It is mainly applied to dry, dehydrated, mature and sun-damaged skin, in facial, corporal and capillary formulations. It also has application to peeling skin such as eczema, stretch marks, and cracks.

Dosage:

From 2 to 10%.