

Article number: 5009

Physical properties: Light yellow oily liquid, almost odourless.

Freezing point: Approx. -18 °C.

Relative density: At 20 °C approx. 0.913 g/cm³.

Main ingredients: Unsaturated fatty acids – mainly oleic acid (C18:1) approx. 71%, linoleic acid (C18:2) approx. 21%, and palmitic acid (C16:0) approx. 6%, vitamins A and E, lecithin

Almond oil is suitable especially for salads, dressings and for making the meals milder. Hot pressed almond oil is used chiefly for warm dishes. Cold pressed almond oil is suitable for cold meals. Thanks to its light almond taste, it is recommended for preparing sweet dishes or fruit salads. Compared to other oils, it is very filling, so we can use smaller amounts of it. It can soothe and lower stomach hyperacidity caused by overeating or alcohol; it helps to regenerate liver cells. It is recommended for cleaning the bowels; it supports the treatment of mononucleosis and stimulates the function of gall bladder.

Non-dietary use: It is very mild, non-irritant oil, comparatively thin. It easily penetrates the skin and provides a good glide during a massage. It is recommended for the treatment of dry and sensitive skin, or skin with sunburn. For its mildness, it is suitable for baby cosmetics, too. It is a solid base for the preparation of regenerative creams, oils, and massage preparations.

INCI: Prunus amygdalus Dulcis Oil

Storage: The stated expiry date can be substantially extended by keeping the product in a dark and cold place (ideally in a fridge at 6–10 °C).

Best before the date indicated on the packaging. Batch number and volume are indicated on the packaging.

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