



PREMIUM AVOCADO OIL







Nutrient-Rich Oil for Culinary Excellence & Skin Wellness

PRODUCT OVERVIEW

Our Avocado Oil is a highly versatile ingredient, offering a unique combination of cosmetic elegance and nutritional richness. It is rich in monounsaturated fatty acids (oleic acid) and naturally occurring vitamin E, providing antioxidant and skin-conditioning properties.

We offer both Refined Avocado Oil for stability and mildness. Through quality cold-pressing applications, providing a valuable ingredient for health and wellness products.

TECHNICAL ADVANTAGES

-  **Excellent Thermal Stability** (Refined Smoke Point $\geq 255^{\circ}\text{C}$)
-  **Nutrient Preservation** (Cold-pressed Virgin holds natural antioxidants)
-  **Superior Skin Absorption** (Deep penetration for emollient benefits)
-  **Heart-Healthy Profile** (High Oleic Acid and Cholesterol-Free)
-  **Versatile Formulation Base** (From gourmet cooking to premium skincare)
-  **Stable Shelf Life** (Natural resistance to oxidation)

APPLICATION SCENARIOS

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Culinary Applications
(Dressings, High-heat cooking)
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Cosmetics & Skincare
(Facial serums, moisturizers)
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Dietary Supplements
(Softgel capsules)
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Food Manufacturing
(Sauces, baked goods)
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Massage & Aromatherapy
(Carrier oil)
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Baby Care Products
(Infant massage oils)

PRODUCT SPECIFICATIONS

	Virgin Avocado Oil	Refined Avocado Oil	Packaging
Processing Method	Cold-Pressed	Refined & Deodorized	
Flavor/Aroma	Deep Green	Light Yellow	25 kg, 190 kg
	Rich, Buttery, Nutty	Neutral, Mild	
Organic Avocado Oil (Virgin/Cold-Pressed)	Smoke Point	20-75%	25 kg, 190 kg
	Oleic Acid	Peroxide Acid 24 months	

✓ ISO 22000, Organic Certification Available

❄ Store in cool, dark conditions
*Nitrogen flushing note presents only