

# AAZ ARGAN SARL

## Specifications sheet

### Product: Virgin Organic Prickly Pear Seed Oil

<b>Product code:</b>	200	<b>Company:</b>	AAZ ARGAN SARL
<b>Analysis Number:</b>	201125	<b>Location:</b>	Douar Ait Ahmed, Imlilnt, Essaouira – Morocco
<b>Document date</b>	xx/xx/2026		
<b>Date of Production:</b>	11/2025		
<b>Expiration Date:</b>	11/2028		

### GENERAL DESCRIPTION:

Prickly Pear Seed Oil certified USDA - NOP organic  
Fatty oil obtained from 100% Prickly Pear (not roasted) seeds by cold pressure then filtered.

**INCI NAME:** Opuntia Ficus Indica Seed Oil

**COMMON NAME:** Prickly Pear Seed Oil (Also known in Europe as: Barbary Fig Oil)

**DESCRIPTION:** 100% Opuntia Ficus Indica (Prickly Pear) Seed Oil

**COUNTRY OF ORIGIN:** Morocco

**SOURCE OF MATERIAL:** Seeds

**EXTRACTION METHOD:** Cold-pressed without any solvents or chemical treatment N° CAS: 90082-21-6

**EINECS N°:** 290-109-1

**CUSTOM CODE:** 151590

**QUALITY:** 100% Virgin Pure Natural & Organic

**ADDITIVES:** None

**APPLICATION:** Raw material for cosmetics, anti-aging skin care, supplements PACKAGING: Plastic pail (5 Gal) 39lbs, (1 Gal) 8lbs net, 1lb net

**STORAGE:** In a closed container protected from light not exceeding 25°C SHELF-LIFE: 2yrs from production date in original closed container

### Physical features

Characteristics	Method	Specifications	Unit
Appearance (20°)	Visual	Clear, viscous liquid	
Odor	Olfactory	Almost odorless	
Color	Visual	Yellow to green	
Ultraviolet Absorbance 200nm	NF EN ISO 3656	0.00 - 2.00	(k1 %/cm)
Water volatiles	(m/m)	0.00 - 2.00	%

### Chemical features

Characteristics	Method	Specifications	Unit
Acid value/FFA value	NF EN ISO 660	0.00 - 5.00	Mg KOH/g
Peroxide Value	ISO 3960	0.00 - 10.00	Meq O2/kg

### Typical fatty acids composition:

Characteristics	Method	Specifications	Unit
Palmitic acid 16:0	NF EN ISO 11966	10.00 -14 .00	%
Palmitoleic acid C 16:1	NF EN ISO 11966	0.00 - 1.00	%
Stearic acid C 18:0	NF EN ISO 11966	0.00 - 1.00	%
Oleic Acid C 18:1	NF EN ISO 11966	0.00 - 1.00	%
Linoleic acid C 18:2	NF EN ISO 11966	0.00 - 1.00	%
Linoleic acid C 18:3	NF EN ISO 11966	0.00 - 1.00	%