

Types available : Deodorised

- Cold pressed Natural RMND 1-1006
- Cold pressed Organic RMOD 1-1009

Commercial name :

- Rosehip Oil Deodorised

Botanical name :

- Rosa Canina / Rosa aff. Rubiginosa

INCI name :

- Rosa Canina Fruit Oil
- Rosa Rubiginosa Seed Oil

CAS Nº / EINECS :

- 84603-93-0 / NA
- 92347-25-6 / 296-213-3

HS code :

- 15 15 90 19 (Natural)
- 15 15 90 11 (Organic)


Description

The Organic and Natural Rose Hip Oil is obtained by cold pressing of the seeds that grow inside the fruit of Rosa Mosqueta. This careful processing enables to maintain its purity. No chemical processes are applied. Is an oil that contains more than 90% of unsaturated fatty acids of the family of 18 carbon atoms, distributed in oleic acid (13.5%), linoleic acid (45%) and linolenic acid omega 3 (33%) (average values). Bioaudita and KIWA BCS - Germany certifies the Organic oil.

Uses

Besides the well-known properties of the Rosehip oil, the deodorised Rosehip oil that can be organic or wild natural allows formulating white creams for cosmetic or dermatological applications.

Production process

The oil is obtained from seeds of the Rosehip fruit that grows wild in the south region of Chile. The oil is extracted without solvents nor chemical processing. We get the oil by cold pressing. After careful filtration, a deodorisation step is applied under a very high vacuum, allowing to get a yellow oil near neutral in flavour and odour. Finally, the oil is packaged saturated in Nitrogen.

Packaging and storage conditions

The oil is packaged in a modern plant, saturated in an inert gas (Nitrogen) for protecting the oil during storage. The formats we have available are:

Steel drums (Kg) : 50-55-190-200
HDPE plastic containers (Kg) : 5-20

The product must be stored in a dry and fresh place. The oil is sensitive to light, air (oxygen) and heat. In the unopened package, it has a shelf life of two years. If you open the container, it is recommended to use the whole at once (especially in the bigger ones). If that is not possible, it is recommended a Nitrogen bubbling, and immediately close tightly after taking out the portion of the product you need.

Specifications

FFA (as oleic acid)	0.2% max
Acid Value	0.4 max
IP meq O2 /Kg oil	5 max
Colour	Yellow
Odour	Mild Near neutral
Specific gravity	0.915 - 0.930
Refractive Index	1.4790 - 1.4810
Iodine value	150 - 194
Saponification value	185 - 209
Chemical refining	No
Additives	No
Pesticides	No

Fatty acid profile

C14:0	Mirystic	0	0.1
C16:0	Palmitic	3	8
C16:1	Palmitoleic	0	0.3
C18:0	Stearic	1	3
C18:1	Oleic	13	16
C18:2	Linoleic	41	51
C18:3 w6	Linolenic	0	0.1
C18:3 w3	Linolenic	27	38
C20:0	Arachidic	0	0.8
C20:1	Gadoleic	0	0.4
C20:2	Eicosaenoic	0	0.2
C22:0	Behenic	0	0.3
C22:1	Docosaenoic	0	0.2