

Types available :

- Cold pressed Natural GSN 1-2002
- Cold pressed Organic GSO 1-2003

Commercial name :

- Grapeseed oil.

Botanical name :

- Vitis vinifera

INCI name :

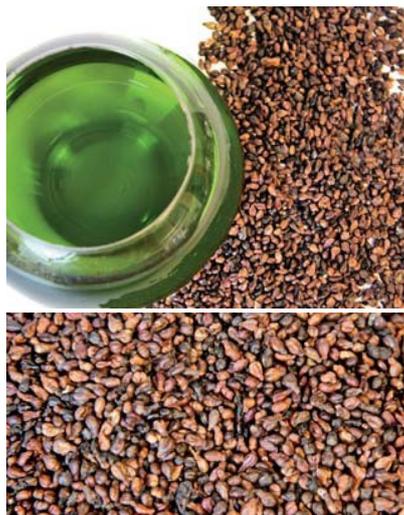
- Vitis Vinifera Seed Oil

CAS nº / EINECS :

- 8024-22-4 / NA

HS code :

- 15 15 90 90



Description

The Natural and Organic Grapeseed Oil is obtained by cold pressing the seeds that grow inside the fruit of Vitis vinifera. This careful processing enables to maintain its purity, and no chemical processes are applied.

Bioaudita and KIWA BCS - Germany certifies the Organic oil.

Uses

The Organic Grapeseed Oil and Natural Grapeseed Oil has a dark green colour. Its characteristic flavour, recalls an old wine or raisins. This oil is an essential source of antioxidants, nutrients that trap the free radicals generated by skin lipids. It is because of that property that the application of this oil helps prevent skin damage. The high contents of omega 6 fatty acids, permits the prevention of skin problems such as eczema, psoriasis and dermatitis according to researches of different important institutions. The skin rapidly absorbs it, so its application in a pure state or cosmetic formulations, tone up the skin. It is widely used in skins with acne and cellulite.

Production process

The oil is obtained from seeds of the Grapefruit that grows in different regions of Chile. For Organic oils, our raw material and Production Plant is certified by BCS Oko Garantie GmbH-Germany. The oil is extracted without solvents nor chemical processing. We obtain the oil by cold pressing. After, a rigorous filtering is applied, allowing with this delicate process to maintain the natural composition and minor components of the oil. 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

HOPE 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)	3% max
Acid Value	6 max
IP meq O2 /Kg oil	8 max
Colour	Dark green
Odour	Characteristic - Pleasant
Specific gravity	0.915 - 0.930
Refractive Index	1.4730 - 1.4780
Iodine value	120-150
Saponification value	180 - 196
Chemical refining	No
Additives	No
Pesticides	No

Fatty acid profile

C14:0	Mirystic	0	0.1
C16:0	Palmitic	3	9
C16:1	Palmitoleic	0	1
C18:0	Stearic	2	5
C18:1	Oleic	14	21
C18:2	Linoleic	60	78
C18:3	Linoleic	0	2
C20:0	Arachidic	0	1
C20:1	Gadoleic	0	1
C20:2	Eicosaenoic	0	0.2
C22:0	Behenic	0	0.1
C24:0	Lignoceric	0	0.1