

Types available : Deodorised

- Cold pressed Natura GSN 1-2005
- Cold pressed Organic GSO 1-2004

Commercial name :

- Grapeseed oil Deodorised

Botanical name :

- Vitis vinifera Oil

INCI name :

- Vitis vinifera seed oil

CAS N° / EINECS :

- 8024-22-4 / NA

HS code :

- 15 15 90 90



Description

The Natural and Organic Deodorised Grapeseed Oil is a yellow/green oil obtained by cold pressing the seeds that grow inside the fruit of *Vitis vinifera*, specially selected for producing our oils. This careful processing enables to maintain its purity. No chemical processes are applied. Physical refining is done through the deodorisation step.

Bioaudita and KIWA BCS - Germany certifies the Organic oil.

Uses

The Organic and Natural Deodorised Grapeseed Oil is characterised by yellow/green colour with a neutral flavour and aroma. 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. In cosmetic formulas, it allows producing white creams.

Production process

The oil is obtained from seeds of the Grapefruit that grows in different regions of Chile. The oil is extracted without solvents nor chemical processing. We get the oil by cold pressing. After a careful filtration is applied, a deodorisation step is done under a very high vacuum, allowing to get this 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
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	3 max
Colour	Yellow to green
Odour	Near neutral
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
OC16:1	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