

Types available :

- Cold pressed Natural RMN 1-1002
- Cold pressed Organic RMO 1-1003

Commercial name :

- Rosehip Oil

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 Natural and Organic 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, and no chemical processes are applied. It 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). A notable feature is the content of tocopherols, lycopene and transretinoic acid in the oil.

Bioaudita and KIWA BCS - Germany certifies the Organic oil

Uses

The Natural and Organic Rosehip oil is beneficial for maintaining the skin moisturised, soft and smooth if you apply it regularly. Also helps in the prevention of premature wrinkles and in reducing scar and burns marks. It enhances skin tissue regeneration, helping in wrinkles attenuation and avoiding skin dryness. It is used widely used for topical application or in cosmetic and dermatological formulas and aromatherapy or massage. Also used as a nutritional supplement.

Production process

The oil is obtained from seeds of the Rosehip fruit that grows in the south region of Chile. The oil is extracted without solvents nor chemical processing. We get the oil by cold pressing. After, fine 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
HDPE plastic containers (Kg) : 5 - 20

The product must be stored in a dry and fresh place. This oil is highly 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 to bubble Nitrogen, and immediately close tightly after taking out the portion of the product you need.

Specifications

FFA (as oleic acid)	0.5% max
Acid Value	1 max
IP meq O2 /Kg oil	8 max
Colour	Orange
Odour	Mild characteristic
Specific gravity	0.915 0.930
Refractive Index	1.4790 - 1.4810
Iodine value	150 - 194
Saponification value	185 - 209
Lycopene	400 - 800 ppm
Tocopherols	700 - 1.100 ppm
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