

Types available :

- Refined Rosehip Oil Yellow RMR 1-1001
- Refined Rosehip Oil Orange RMRC 1-1007

Commercial name :

- Refined Rosehip Seed Oil.

Botanical name:

- Rosa Canina Oil / Rosa aff. Rubiginosa Oil

INCI name :

- Rosa Canina Fruit Oil
- Rosa Rubiginosa Seed Oil

CAS N° / EINECS :

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

HS code :

- 15 15 90 19



Description

The Refined Rosehip oil is obtained by solvent extraction of the seeds that grow wild inside the fruit of Rosa Canina / Rosa aff. Rubiginosa in the south region of Chile. The oil is chemically refined and then deodorised for complete the processing. The oil is usually yellow, but upon request, we can add natural B-carotene to reach an orange colour in the oil.

Uses

The refined Rosehip Oil is obtained with a gentle refining process. It is yellow oil, with a bland odour and neutral flavour. It allows for producing white cosmetic creams. It has essential skin properties due to the attractive fatty acid composition with plenty of essential ones. It is used for skin moisturising, as emollient, wrinkle attenuation, burn and scar marks treatment.

Production process

The seeds are milled, and then they are solvent extracted. After recovery of the solvent, the oil is sent to the refinery where it is subjected to a neutralisation, washing, bleaching, winterisation and deodorisation process. Then, previous a rigorous filtration, it is packaged saturated in Nitrogen for well kept during storage.

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) | 0.12% max |
| Acid Value | 0.24 max |
| IP meq O2 /Kg oil | 5 max |
| Colour | Yellow |
| Odour | Near neutral |
| Specific gravity | 0.915 - 0.930 |
| Refractive Index | 1.4790 - 1.4810 |
| Iodine value | 150 - 194 |
| Saponification value | 185 - 209 |
| Chemical refining | Yes |
| Additives upon request | <ul style="list-style-type: none"> • Natural Vit E • B-carotene |
| 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 | | 3 |
| 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 |

