

APRICOT KERNEL OIL REFINED

PRODUCT DATA SHEET



APRICOT KERNEL OIL REFINED is a Natural Refined Vegetable Oil with a fatty acid composition profile that provides excellent emollient properties appreciated for all cosmetic formulations. **APRICOT KERNEL OIL REFINED** shows a minimal colour level and is virtually odourless.

APRICOT KERNEL OIL REFINED exhibits greater stability over time compared to other oils due to its high content in oleic acid. It is also rich in Vitamin A and minerals.

APRICOT KERNEL OIL REFINED offers an excellent light texture, ease of spreading, great penetration and significant moisture retention without leaving an oily feeling. The oil has high nourishing and revitalizing properties that are also popular in many cosmetics for dry or aged skin. It is beneficial in relieving the itchiness caused by eczema and is most suitable for sensitive skin.

TECHNICAL DATA

Appearance:	Luminous yellow oily liquid, with minimum odour
Acidity index:	≤ 0.50 mg KOH/g
Peroxide value:	≤ 5.0 meq O ₂ /kg
Specific gravity:	0.91 - 0.92 g/ml
Saponification value:	185 - 195

Fatty Acid	Composition
Palmitic acid	3 - 8 %
Palmitoleic acid	Max. 1.5 %
Stearic acid	Max. 3.5 %
Oleic acid	58 - 72 %
Linoleic acid	22 - 32.5 %
Linolenic acid	Max. 0.8 %

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APPLICATION



APRICOT KERNEL OIL REFINED is an ideal ingredient that is easily incorporated in all kinds of cosmetic formulations, from rinse-off to leave-on products.

APRICOT KERNEL OIL may be applied directly to the skin and hair. It may also be easily incorporated as an active ingredient or an ideal carrier in skin and hair care products. The recommended dosage is between 3 to 10 %.

APRICOT KERNEL OIL can also be used directly as massage oil.

OIL STABILITY INDEX (OSI)

The Oil Stability Index (OSI) was determined using a Rancimat instrument. The rapidity of oxidation of an oil depends on the degree of unsaturation, the presence of antioxidants, and prior storage conditions. In the OSI analysis, the rate of oxidation is slow until resistance to oxidation is overcome. This time is known as the oxidation induction period and it is a tool to determine the useful life of the oil.

APRICOT KERNEL OIL OSI: 26.2 hours (100 °C)

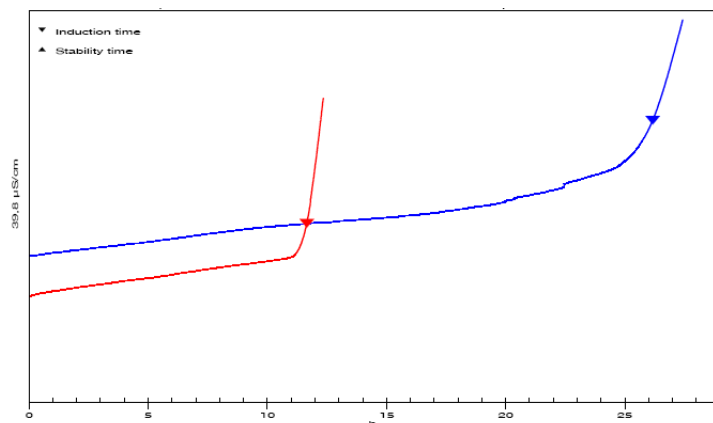
ISO 6886 (1996)
Animal and vegetable fats and oils
Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g
Temperature $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$
Gas flow 20 L/h
Vessel: 50 mL distilled water
Evaluation Conductivity
Induction time (tangent method)

Blue: determination at 100°C

Red: determination at 110°C



INCI Name: Prunus Armeniaca (Apricot) Kernel Oil.

APRICOT KERNEL OIL REFINED**CODE** 008101 **SPECIFICATION** **Nº** 00810101

PARAMETERS	SPECIFICATIONS	EDITION - 15/04/2002
Description	Luminous yellow oily liquid, almost odourless and characteristic bland taste.	
Identification	Complies with the standard.	
Solubility	Slightly soluble in ethanol 96 °. Soluble in chloroform and ether. Insoluble in water.	
Density at 20 °C	0.910 - 0.920	
Acid value	max. 0.5	
Peroxide value	max. 5	
Saponification value	185 - 195	
Foreign fatty oils	Negative	
CROMATOGRAPHY:	FATTY ACID FRACTION:	
Saturated fatty acids of chain length less than C16	max. 0.2 %	
Palmitic acid	3.0 to 8.0 %	
Palmitoleic acid	max. 1.5 %	
Stearic acid	max. 3.5 %	
Oleic acid	58.0 to 72.0 %	
Linoleic acid	22.0 - 32.5 %	
Linolenic acid	max. 0.8 %	
Arachidic acid	max. 0.4 %	
Eicosenoic acid	max. 0.4 %	

PACKING

23 KG PAILS OR 200 KG (420 LB) STEEL DRUMS.

REMARKS

Keep full and well closed in a dry place and away from light.