



EVOIL[®] GRAPESEED LP

PRODUCT DATA SHEET



EVOIL[®] GRAPESEED LP is a Natural Refined Vegetable Oil that improves the intrinsic properties of Grape Seed Oil. It displays an optimal fatty acid composition profile that provides high antioxidant protection for cosmetic formulations. The product shows a minimal colour level and it is virtually odourless.

EVOIL[®] GRAPESEED LP exhibits greater stability over time than other Vegetable Oils due to the addition of synergetic proportions of natural tocopherols.

EVOIL[®] GRAPESEED LP is an ideal ingredient for cosmetic products offering high oleic content with high nourishing properties.

TECHNICAL DATA

Appearance:	Yellowish to green oily liquid, pale with minimum odour
Acid value:	≤ 1.0 g KOH/g oil
Peroxide value:	≤ 2.0 meq O ₂ /Kg oil
Iodine value:	133 - 143
Specific gravity:	0.921 - 0.926 g/ml
Natural Tocopherol:	≥ 200 ppm

Fatty Acid	Composition
Palmitic acid	3 - 10 %
Stearic acid	Max. 7 %
Oleic acid	10 - 27 %
Linoleic acid	62 - 76 %
Linolenic acid	Max. 2 %

EVOIL[®] GRAPE SEED LP

APPLICATION



EVOIL[®] GRAPESEED LP 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. Recommended dosage is between 3 to 10 %.

EVOIL[®] GRAPESEED LP 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.

EVOIL[®] GRAPESEED LP OSI: 11.1 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

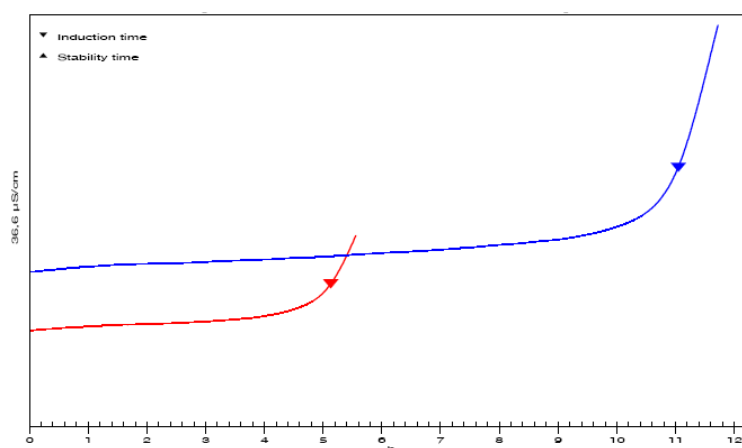
Vessel: 50 mL distilled water

Evaluation Conductivity

Induction time (tangent method)

Blue: determination at 100°C

Red: determination at 110°C



INCI Name:

Vitis Vinifera (Grape) Seed Oil, Olus (or) Vegetable Oil and Tocopherol.

EVOIL GRAPESEED LP**CODE** 008384 **SPECIFICATION** **Nº** 00838401

PARAMETERS	SPECIFICATIONS	EDITION - 02/01/2006
Appearance	Yellowish to green oily liquid, almost odourless and characteristic bland taste.	
Odor	Bland Characteristic	
Color (Gardner)	Max. 5	
Iodine value	133 - 143	
Density	0.921 - 0.926	
Acid value	max. 1	
Peroxide value (meq/kg at time of pack, 20°C) (PE 2.5.5)	max. 2	
Saponification value	183 - 195	
R.I. 25 °C	1.472 - 1.475	
Infrared spectrum	To match standard	
Microbial content	Less than 100 cfu/g	
Myristic & lower	Max. 2 %	
Palmitic	3 - 10 %	
Palmitoleic	Max. 1.0 %	
Stearic	Max. 7.0 %	
Oleic	10 - 27 %	
Linoleic	62 - 76 %	
Linolenic & higher	Max. 2.0 %	

PACKING

200 KGS OR 420 LB. STEEL DRUMS.

REMARKS

KEEP FULL AND WELL CLOSED IN A DRY PLACE AND AWAY FROM LIGHT