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EVOIL® HAZELNUT

PRODUCT DATA SHEET



EVOIL® HAZELNUT is a Refined Vegetable Oil that improves the intrinsic properties of Hazelnut Oil creating a more functional vegetable oil. It has the fatty acid composition as inferred by the Hazelnut Oil USP/BP. The physical characteristics have been improved resulting in minimal colour level and a virtually odourless vegetable oil.

EVOIL® HAZELNUT applies easily, offers fast absorption and significant moisture retention together with high nourishing properties. Hazelnut oil is known to be slightly astringent, useful for oily and combination skins. It also helps to strengthen capillaries, stimulates circulation and encourages cell regeneration.

EVOIL® HAZELNUT is designed for all kinds of cosmetic products from rinse-off to leave-on, providing high emollient properties.

TECHNICAL DATA

Appearance:	Oily liquid, pale yellow 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

APPLICATION

EVOIL® HAZELNUT may be applied directly to the skin and hair. It may also be easily incorporated as an active ingredient or an excellent carrier in skin and hair care products. Recommended dosage is between 3 and 10%.

EVOIL® HAZELNUT can also be used directly as massage oil.

INCI Name: Corylus Americana (Hazel) nut oil (or) Corylus Avellana (Hazel) nut oil and Olus (or) Vegetable oil.

EVOIL HAZELNUT**CODE** 008304 **SPECIFICATION** **Nº** 00830401

PARAMETERS	SPECIFICATIONS	EDITION - 11/04/2007
Description	Clear pale yellow oily liquid, almost odourless and characteristic bland taste.	
Identification	Complies with the standard fatty acid oil	
Solubility	Slightly soluble in ethanol 96 °. Soluble in chloroform and ether. Insoluble in water.	
Relative density	0.910 - 0.920 g/ml	
Acid value	max. 0.5 mg KOH/g	
Peroxide value	max. 5 meq O ₂ /Kg	
Saponification value	186 - 197	
CROMATOGRAPHY:	FATTY ACID FRACTION:	
Saturated fatty acids of chain length less than C16	max. 0.2 %	
Palmitic acid	4.0 - 9.0 %	
Palmitoleic acid	max. 0.6 %	
Margaric acid	max. 0.2 %	
Stearic acid	1.0 - 4.0 %	
Oleic acid	62.0 - 86.0 %	
Linoleic acid	8.0 - 35.0 %	
Linolenic acid	max. 0.4 %	
Arachidic acid	max. 0.3 %	
Eicosenoic acid	max. 0.3 %	
Behenic acid	max. 0.2 %	

PACKING**REMARKS**

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