

GRAPE SEED OIL

PRODUCT DATA SHEET



GRAPE SEED OIL is a Natural Refined Vegetable Oil pressed from the seeds of *Vitis Vinifera*, grown mainly in Spain, Italy and France for wine making. It displays a fatty acid profile that provides excellent emollient, hydrating and film forming properties that are very appreciated in all cosmetic formulations.

GRAPE SEED OIL offers a high linoleic acid (Omega 6) content with nourishing properties and quick penetration into the skin. It is known to be especially effective in repairing the sensitive skin around the eyes and in reducing the appearance of stretch marks. This oil is suitable for all skin types and will not aggravate acne due to its mild astringent properties.

GRAPE SEED OIL is presented with Natural Tocopherol, a powerful antioxidant that provides protection for cosmetic formulations. The product is a light, thin oil with a minimal colour level and it is virtually odourless.

TECHNICAL DATA

Appearance:	Pale yellow oily liquid, with minimum odour
Acidity index:	≤ 0.50 mg KOH/g oil
Peroxide value:	≤ 10.0 meq O ₂ /Kg oil
Specific gravity:	0.910 - 0.922 g/ml
Natural Tocopherol:	≥ 50 ppm
Extraction method:	Cold pressed

Fatty Acid	Composition
Palmitic acid	6 - 8 %
Stearic acid	3 - 6 %
Oleic acid	12 - 27 %
Linoleic acid	60 - 76 %
Linolenic acid	Max 0.5 %

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APPLICATION



GRAPE SEED OIL may be directly applied to 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 %.

GRAPE SEED OIL can also be used directly as a massage oil or as a carrier oil for essential oils in aromatherapy.

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.

GRAPE SEED OIL OSI: 8.1 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils
Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g

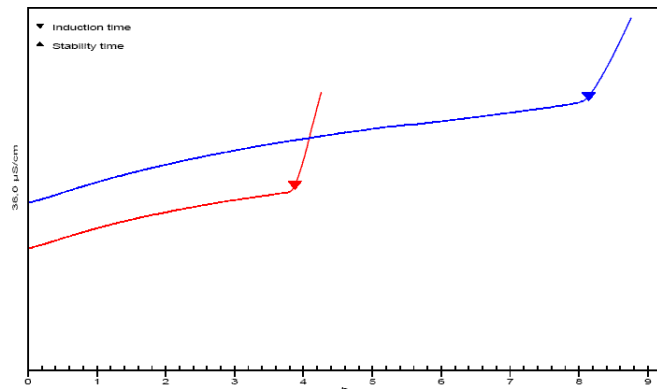
Temperature $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$

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 and Tocopherol.

GRAPE SEED OIL**CODE** 008041 **SPECIFICATION** **Nº** 00804111

PARAMETERS	SPECIFICATIONS	EDITION - 06/05/2002
Description	Yellowish to green 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	0.910 - 0.922	
Refractive Index at 20 °C	1.473 - 1.476	
Acid value	max. 0.5	
Peroxide value	max. 10	
Saponification value	182 - 194	
Unsaponifiable matter	< 1 %	
CHROMATOGRAPHY:	FATTY ACID FRACTION:	
Palmitic acid	6.0 - 8.0 %	
Palmitoleic acid	max. 0.5	
Stearic acid	3.0 % - 6.0 %	
Oleic acid	12.0 % - 27 %	
Linoleic acid	60.0 % - 76.0 %	
Linolenic acid	max. 0.5 %	
Arachidic acid	max. 0.5 %	

PACKING

PACKING : 23 KGS., 200 KGS. OR 420 LB. STEEL DRUMS.

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

REMARKS

SHELF LIFE : 1 YEAR UNDER PROPER STORAGE CONDITIONS.