

OLIVE OIL, EXTRA VIRGIN

PRODUCT DATA SHEET



EXTRA VIRGIN OLIVE OIL is a Natural Vegetable Oil original from the Mediterranean area broadly used in cosmetic and personal care products.

EXTRA VIRGIN OLIVE OIL has a specific fatty acid distribution that provides excellent skin-care properties such as smoothness and lubricity effects which are intrinsic to Olive Oil.

EXTRA VIRGIN OLIVE OIL possesses excellent emollient properties that are appreciated in all type of cosmetics products.

EXTRA VIRGIN OLIVE OIL may be easily combined with other oils to produce any product for cosmetic and personal care applications.

EXTRA VIRGIN OLIVE OIL may be used in almost all applications because of its excellent oxidative stability.

TECHNICAL DATA

Appearance:	Yellow or yellow-greenish oil
Acid Index:	< 2.0 mg KOH/g
Peroxide Index:	< 20 meq O ₂ /kg
Unsaponifiable matter:	Max. 1.5%

Fatty Acid	Composition
Palmitic acid	7.5 - 20 %
Palmitoleic acid	Max. 3.5 %
Stearic acid	0.5 - 5 %
Oleic acid	56 - 85 %
Linoleic acid	3.5 - 20 %

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APPLICATION



EXTRA VIRGIN OLIVE OIL possesses excellent emollient properties that are appreciated in all type of cosmetics products. It is widely used as a carrier oil, for hair care solutions and in body care recipes, where it offers a great conditioning effect.

EXTRA VIRGIN OLIVE OIL may also be directly applied onto the skin or used in formulations for cosmetic and personal care at dosages that typically range between 3 and 10 %.

OIL STABILITY INDEX (OSI)

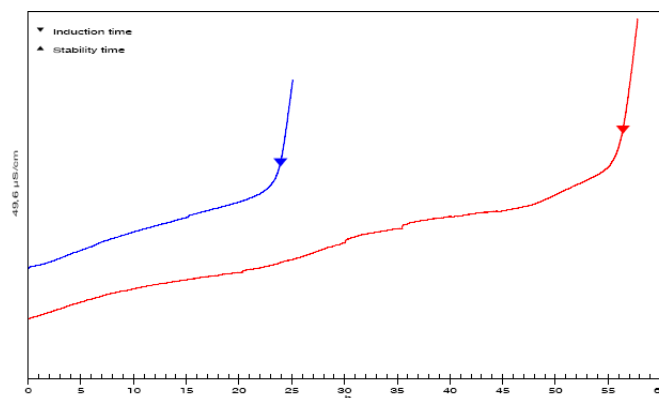
The Oil Stability Index (OSI) was determined using a Rancimat instrument. The rapidity of oxidation of an oil depends on the degree of unsaturation, the presence of antioxidants, and prior storage conditions. In the OSI analysis, the rate of oxidation is slow until resistance to oxidation is overcome.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

EXTRA VIRGIN OLIVE OIL OSI: 56.4 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: Olea Europaeae (Olive) Fruit Oil.

CAS N°: 8001-25-0 **EINECS N°:** 232-277-0

EXTRA VIRGIN OLIVE OIL complies with European Pharmacopoeia 5.0

OLIVE OIL EXTRA VIRGIN

CODE 008062 **SPECIFICATION** **Nº** 00806209 **RMACOPEIA - EUROPEAN PHARMA. 5.0**

PARAMETERS	SPECIFICATIONS	DITION - 07/03/2007
Description	Yellow or yellow - greenish transparent oily liquid, characteristic odour.	
Solubility	Slightly soluble in alcohol miscible with petroleum ether (50° - 70°).	
Acid value	max. 2.0	
Peroxide value	max. 20	
Unsaponifiable matter	max. 1.5 %	
Sesame oil	Negative	
Absorbance at 270 nm	< 0.20	
Absorbance ratio 232 nm/ 270 nm	> 8	
CROMATOGRAPHY:	FATTY ACID FRACTION:	
Saturated fatty acids of chain length less than C16	max. 0.1 %	
Palmitic acid	7.5 - 20 %	
Palmitoleic acid	max. 3.5 %	
Stearic acid	0.5 - 5.0 %	
Oleic acid	56.0 - 85.0 %	
Linoleic acid	3.5 - 20.0 %	
Linolenic acid	max. 1.2 %	
Arachidic acid	max. 0.7 %	
Gadoleic acid	max. 0.4 %	
Behenic acid	max. 0.2 %	
Lignoceric acid	max. 0.2 %	
STEROLS	Sterol fraction of the oil	
Cholesterol	max. 0.5 %	
Campesterol	max. 4.0 %	
Delta 7 stigmasterol	max. 0.5 %	
Total Beta - sitosterol	min. 93.0 %	

PACKING

REMARKS

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