

# OLIVE OIL, REFINED

## PRODUCT DATA SHEET



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

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

**OLIVE OIL REFINED** possesses excellent emollient properties that are appreciated in all type of cosmetics products. When applied topically, it may also protect against UVB damage<sup>1</sup>.

**OLIVE OIL REFINED** may be easily combined with other oils to produce any product for cosmetic and personal care applications. Olive oil has been used as skin treatment for more than 4,000 years and its cosmetic uses are attested throughout ancient literature, appearing in Mesopotamian, Hittite, Mycenaean, Hebrew, Greek, and Roman works.

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

### TECHNICAL DATA

<b>Appearance:</b>	Pale yellow or greenish oil
<b>Acid Index:</b>	≤ 0.5 mg KOH/g oil
<b>Iodine Index:</b>	79 - 88
<b>Peroxide Index:</b>	≤ 5 meq O <sub>2</sub> /Kg oil
<b>Saponification Index:</b>	190 - 195

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

<sup>1</sup>*Carcinogenesis*, 2000, pg 2085 - 2090; *Journal of Dermatological Science*, 2000, Supplemental, pg S45 - S50

# OLIVE OIL, REFINED

## APPLICATION



**OLIVE OIL REFINED** 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.

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

**OLIVE OIL REFINED** 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.

**OLIVE OIL REFINED OSI:** 50.6 hours (100 °C)

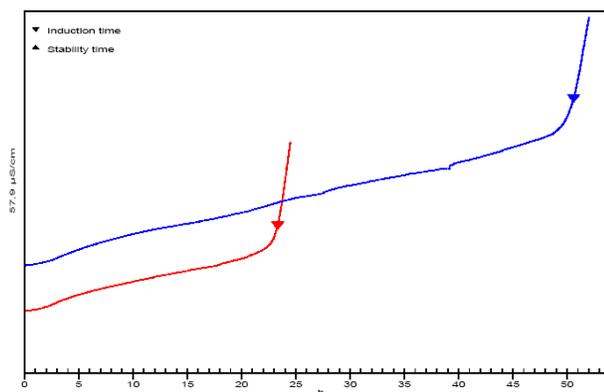
ISO 6886 (1996)  
Animal and vegetable fats and oils  
Determination of oxidation stability

### Conditions

Sample amount  $2.5 \pm 0.01$  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 Europae (Olive) Fruit Oil.

**OLIVE OIL REFINED****CODE** 008064      **SPECIFICATION**      **Nº** 00806401

<b>PARAMETERS</b>	<b>SPECIFICATIONS</b>	<b>EDITION - 16/08/2007</b>
Appearance	Clear oily liquid, pale yellow or greenish yellow with slight taste. Cloudy at less than 10 °C.	
Acidity Index	max. 0.5	
Peroxides Value	max. 5 meq. O2/Kg	
Unsaponifiable matter	max. 1.5 %	
Sesame Oil	Negative	
K-270	0.20 - 1.20	
Saturated fatty acids < C16	max. 0.1 %	
Palmitic	7.5 - 20 %	
Palmitoleic	max. 3.5 %	
Stearic	0.5 - 5.0 %	
Oleic	56.0 - 85.0 %	
Linoleic	3.5 - 20 %	
Linolenic	max. 0.9 %	
Arachidic	max. 0.6 %	
Gadoleic	max. 0.4 %	
Behenic	max. 0.2 %	

**PACKING**

200 KGS. (440 LB.) OR 23 KGS. (50.7 LB) STEEL DRUMS.

**REMARKS**

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