



PEACH KERNEL OIL

PRODUCT DATA SHEET



PEACH KERNEL OIL is a Refined Vegetable Oil that due to its intrinsic properties provides a multi functional vegetable oil. It has a balanced fatty acid composition between saturated and unsaturated chains. The physical characteristics have been improved resulting in minimal colour level and a virtually odourless vegetable oil.

PEACH KERNEL OIL applies easily, offers deep penetration and significant moisture retention together with high nourishing properties.

PEACH KERNEL OIL is designed for all kinds of cosmetic products from rinse-off to leave-on, showing a great compatibility with all cosmetic ingredients.

TECHNICAL DATA

Appearance:	Oily liquid, pale yellow with minimum odour
Acidity index:	≤ 1 mg KOH/g oil
Peroxide value:	≤ 10.0 meq O ₂ /Kg oil
Specific gravity:	0.911 - 0.921 g/ml

Fatty Acid	Composition
Palmitic acid	3 - 9 %
Stearic acid	Max. 3.5 %
Oleic acid	58 - 74 %
Linoleic acid	20 - 34 %
Linolenic acid	Max. 2 %

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APPLICATION



PEACH KERNEL OIL 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 to 8%.

PEACH KERNEL OIL 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.

PEACH KERNEL OIL OSI: 8.7 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils

Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g

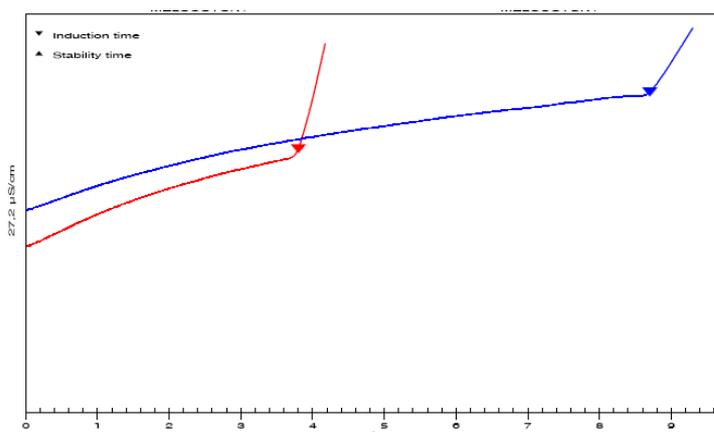
Temperature $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$

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: Prunus Persica (Peach) Kernel Oil.

PEACH KERNEL OIL**CODE** 008241 **SPECIFICATION** **Nº** 00824101

PARAMETERS	SPECIFICATIONS	EDITION - 02/12/2003
Description	Clear pale yellow 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.	
Relative density (at 20 °C)	0.911 - 0.921 g/cm ³	
Acid value	max. 1 mg KOH/g	
Peroxide value (meq/kg at time of pack, 20°C) (PE 2.5.5)	max. 10 meq. O ₂ /Kg	
FATTY ACID COMPOSITION		
Saturated fatty acids of chain length less than C16	max. 0.1 %	
Palmitic	3.0 - 9.0 %	
Palmitoleic	max. 1.0 %	
Stearic	max. 3.5 %	
Oleic	58.0 - 74.0 %	
Linoleic	20.0 - 34.0 %	
Linolenic	max. 2.0 %	
Arachidic	max. 0.5 %	
Gadoleic	max. 0.5 %	
Behenic	max. 0.7 %	

PACKING**REMARKS**

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