



WHEAT GERM OIL

PRODUCT DATA SHEET



WHEAT GERM OIL is extracted from the germ of the Wheat kernel, which makes up only 2-3% by weight of the kernel. It is a Refined Vegetable Oil that contains a high level of natural vitamin E which is a natural antioxidant, and high levels of unsaponifiable fraction. Its fatty acid composition supplies a high content of essential fatty acid that promotes the

regeneration of cells. Wheat germ oil is particularly high in octacosanol - a long-chain saturated primary alcohol found in a number of different vegetable waxes. Octacosanol has been studied as an exercise and physical performance enhancing agent

WHEAT GERM OIL offers ease of spreading, great penetration and significant moisture retention combined with its high nourishing properties.

TECHNICAL DATA

Appearance:	Pale yellow oily liquid, with minimum grain-like odour
Acidity index:	≤ 0.90 mg KOH/g
Peroxide value:	≤ 10.0 meq O ₂ /kg
Specific gravity:	0.91 - 0.93 g/ml
Natural Tocopherol:	upon request

Fatty Acid	Composition
Palmitic acid	14 - 19 %
Oleic acid	12 - 23 %
Linoleic acid	52 - 59 %
Linolenic acid	3 - 10 %

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APPLICATION

WHEAT GERM OIL is an ideal ingredient that is easily incorporated in all kinds of cosmetics from rinse-off to leave-on products. A great choice for dry, mature skin, keeps skin supple during pregnancy. Ideal for overall body care, and especially beneficial for moisturizing, rejuvenating and protecting dry and mature skin.

WHEAT GERM OIL may be applied directly to the skin and hair. It may also be easily incorporated as an active ingredient or an ideal carrier in skin and hair care products. Recommended dosage is between 3 to 10 %.

WHEAT GERM 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.

WHEAT GERM OIL OSI: 15.1 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

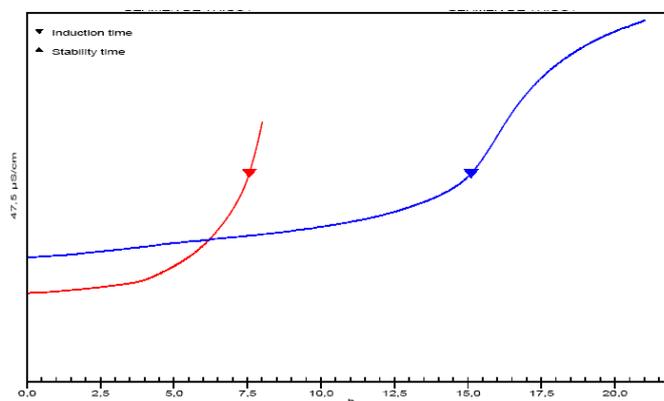
Vessel: 50 mL distilled water

Evaluation Conductivity

Induction time (tangent method)

Blue: determination at 100 °C

Red: determination at 110 °C



INCI Name: Triticum Vulgare (Wheat) Germ Oil

TEXTRON s **WHEAT GERM OIL** conforms to the standards of the European Pharmacopoeia 5.0

WHEAT GERM OIL**CODE** 008131 **SPECIFICATION** **Nº** 00813101

PARAMETERS	SPECIFICATIONS	EDITION - 15/02/2012
Appearance	A yellow to pale yellow oil.	
Acidity	max. 1 mg KOH/g	
Iodine	115 - 140	
Peroxide value (meq/kg at time of pack, 20°C) (PE 2.5.5)	max. 10 meq O2/kg	
FATTY ACID PROFILE		
Palmitic	9 - 18 %	
Palmitoleic	max. 0.5 %	
Stearic	0.5 - 5.0 %	
Oleic	14 - 28 %	
Linoleic	50 - 62 %	
Linolenic	2.0 - 10.0 %	
Gadoleic	max. 2.0 %	

PACKING**REMARKS**

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