

SOYBEAN OIL REFINED

PRODUCT DATA SHEET



The **SOYBEAN** (*Glycine max*) is a species of legume native to East Asia and it remains a major crop in China, Japan and Korea, but 55% percent of the world's soybean production is in the United States. Other leading producers are Brazil, Australia, Argentina, China, and India.

REFINED SOYBEAN OIL is a Natural Refined Vegetable Oil with a high content of Polyunsaturated Fatty Acids. The major unsaturated fatty acids in **REFINED SOYBEAN OIL** triglycerides are 7% linolenic acid (C18:3); 51% linoleic acid (C-18:2); and 23% oleic acid(C-18:1). It also contains the saturated fatty acids stearic acid (4%) and 10% palmitic acid (10%).

SOYBEAN OIL is also rich in lecithin, sterolins, and vitamin E. Lecithin is needed by every cell in the body and is a key building block of cell membranes. Lecithin protects cells from oxidation and largely comprises the protective sheaths surrounding the brain. It is composed mostly of B vitamins, phosphoric acid, choline, linoleic acid and inositol

TECHNICAL DATA

Appearance:	Yellow pale oily liquid with minimum odour
Acidity index:	≤ 0.50 mg KOH/g oil
Peroxide value:	≤ 10.0 meq O ₂ /Kg oil
Specific gravity:	0.90 - 0.93 g/ml

Fatty Acid	Composition
Oleic acid	17 - 30 %
Linoleic acid	48 - 58 %
Palmitic acid	9 - 13 %
Linolenic acid	4.5 - 10 %

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APPLICATION



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

SOYBEAN OIL REFINED can also be directly used as a massage oil.

REFINED SOYBEAN OIL REFINED shows a minimal colour level and a virtually odourless vegetable oil. The oil offers ease of spreading, great penetration and significant moisture retention combined with its high nourishing properties.

SOYBEAN OIL REFINED is an ideal ingredient that is easily incorporated in all kinds of cosmetics from rinse-off to leave-on products.

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.

SOYBEAN OIL OSI: 16.7 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils
 Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g

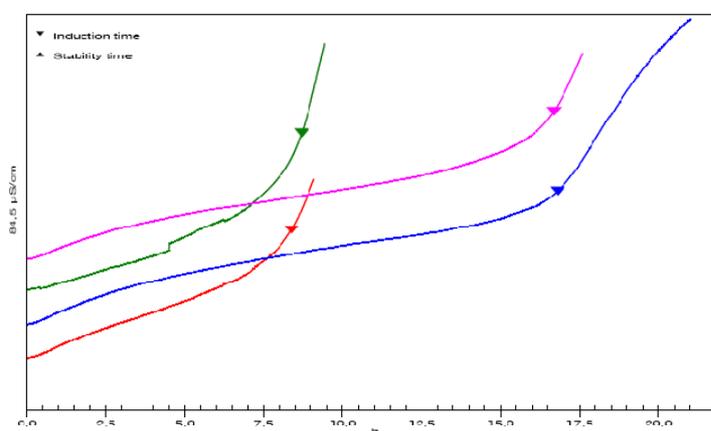
Temperature 100°C ± 0.2°C

Gas flow 20 L/h

Vessel: 50 mL distilled water

Evaluation Conductivity

Induction time (tangent method)



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SOYBEAN OIL REFINED

INCI Name: Glycine Soja (Soybean) Oil.

CAS N°: 8001-22-7

EINECS N°: 232-274-4

SOYBEAN OIL REFINED**CODE** 008262 **SPECIFICATION** **Nº** 00826201

PARAMETERS	SPECIFICATIONS	EDITION - 27/10/2011
Description	Clear pale yellow oily liquid, almost odourless and characteristic bland taste.	
Solubility	Slightly soluble in ethanol 96°. Soluble in chloroform and ether. Insoluble in water.	
Acid value (mg KOH /g)	max. 1.0	
Peroxide value (meq/kg at time of pack, 20°C) (PE 2.5.5)	max. 10.0	
CHROMATOGRAPHY	FATTY ACID COMPOSITION	
Myristic	max. 0.1 %	
Palmitic	8.0 - 12.0 %	
Palmitoleic	max. 0.3 %	
Margaric	max. 0.1 %	
Margaroleic	max. 0.1 %	
Stearic	2.0 - 6.0 %	
Oleic	20.0 - 35.0 %	
Linoleic	45.0 - 60.0 %	
Linolenic	5.0 - 10.0 %	
Arachidic	max. 0.6 %	
Gadoleic	max. 0.5 %	
Behenic	max. 0.5 %	
Lignoceric	max. 0.4 %	

PACKING**REMARKS**

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