



# TDS Technical Data Sheet



PRODUCT NAME (UE)	SEA BUCKTHORN PULP ORGANIC OIL COLD PRESSED
PRODUCT NAME (ITA)	OLIO DI POLPA DI OLIVELLO SPINOSO BIOLOGICO SPREMUTO A FREDDO
INCI NAME (UE)	HIPPOPHAE RHAMNOIDES FRUIT OIL
INCI NAME (US)	HIPPOPHAE RHAMNOIDES FRUIT OIL
CAS NUMBER	225234-03-7
EINECS NUMBER	Unknown

**DESCRIPTION:** Sea Buckthorn crude oil is the oil expressed from the cold pressing fruit of the Sea Buckthorn, *Hippophae rhamnoides L.*, Elaeagnaceae. 100% of the ingredients is Sea Buckthorn berries organic, no additives or other ingredients are added into the oil. The production is made by mechanical press without solvent, product is crude unrefined and filtered before drumming. Produced under the rules of REG. CEE 834/07 for organic farming.

	U.M.	TEST METHODS	RANGE
Physical status at 25 °C	/	Visual	Liquid
Acid value	mg KOH/g	AOCS Cd3d-63	≤ 20.0
Iodine value	gI <sub>2</sub> /100	AOCS Tg2a-64	90 – 140
Saponification value	mg KOH/g	AOCS Cd3-25	150 – 190
Peroxide value	meq O <sub>2</sub> /Kg	AOCS Cd8-53	≤ 20.0
Unsaponifiable matter	%	AOCS Ca6b-53	≤ 2.0
Colour	/	Visual	Yellow to brown
Density at 20 °C	g/cc	ASTM D1298-85	0.910 – 0.940
Refractive index	/	AOCS Tp1a-64	1.450 – 1.480
M.I.U.	%	Internal method	≤ 1.0

## Fatty acids composition % (GLC):

Myristic acid	C14:0	≤ 0.5
Palmitic acid	C16:0	30.0 – 40.0
Palmitoleic acid	C16:1	20.0 – 40.0
Margaric acid	C17:0	≤ 0.7
Stearic acid	C18:0	≤ 3.0
Oleic acid	C18:1	15.0 – 35.0
Z-Vaccenic acid (ω-7)	C18:1	≤ 10.0
Linoleic acid	C18:2	3.0 – 10.0
Linolenic acid	C18:3	≤ 3.0
Arachidic acid	C20:0	≤ 0.5
Others		≤ 1.0

**Special advise for storage conditions:** The product must kept into the original packages, protected from moisture, properly closed under cover. Storage temperature between 10 to max 22°C. The min shelf life is 12 month and the max shelf life is 24 month Effect of temperature <10°C partially solidification of the saturated fatty acids and of the natural fraction that are added into the product. Effect of temperature >40°C possible autoxidation and peroxide value increases.

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