



TDS Technical Data Sheet

PRODUCT NAME (UE)	SAFFLOWER SEED ORGANIC OIL DEODORIZED – HIGH OLEIC
PRODUCT NAME (ITA)	OLIO DI SEMI DI CARTAMO BIOLOGICO DEODORATO – ALTO OLEICO
INCI NAME (UE)	CARTHAMUS TINCTORIUS SEED OIL
INCI NAME (US)	CARTHAMUS TINCTORIUS (Safflower) SEED OIL
CAS NUMBER	8001-23-8
EINECS NUMBER	232-276-5

DESCRIPTION: Safflower seed oil is obtained by cold pressing organic seed of Safflower, *Carthamus tinctorius* L., high oleic acid type, under the rules of REG. CEE 834/07 for organic farming. 100% of the ingredients is safflower oil, no additives or other ingredients are added into the oil. The production is made by mechanical press without solvent, product is filtered and, at last, physically refined.

	U.M.	TEST METHODS	RANGE
Physical status at 25 °C	/	visual	Liquid
Acid value	mg KOH/g	AOCS Cd3d-63	≤ 1.0
Iodine value	gI ₂ /100	AOCS Tg2a-64	88 – 105
Saponification value	mg KOH/g	AOCS Cd3-25	180 – 195
Peroxide value	meq O ₂ /Kg	AOCS Cd8-53	≤ 5.0
Unsaponifiable matter	%	AOCS Ca6b-53	≤ 1.5
Colour	/	visual	Pale yellow
Density at 20 °C	g/cc	ASTM D1298-85	0.912 – 0.930
Refractive index	/	ASTM 1248-92	1.460 – 1.472

Fatty acids composition % (GLC):

Myristic acid	C14:0	≤ 1.0
Palmitic acid	C16:0	4.0 – 6.0
Palmitoleic acid	C16:1	≤ 0.2
Stearic acid	C18:0	1.0 – 3.0
Oleic acid	C18:1	70.0 – 80.0
Linoleic acid	C18:2	9.0 – 19.9
Alpha-Linolenic acid	C18:3	≤ 0.3
Arachidic acid	C20:0	≤ 0.4
Eicosenoic acid	C20:1	≤ 0.3
Behenic acid	C22:0	≤ 0.8
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.

Rev. 3 October 2016 - Page 1/1