OILNAT ALMOND

PRODUCT DATA SHEET

OILNAT ALMOND is a Refined Vegetable Oil that improves the intrinsic properties of Sweet Almond Oil creating a more functional vegetable oil.

OILNAT ALMOND has the fatty acid composition as inferred by the Sweet Almond Oil. The physical characteristics have been improved resulting in minimal colour level and a virtually odourless vegetable oil.

OILNAT ALMOND exhibits greater stability over time compared to Sweet Almond Oil due to the addition of natural tocopherols.

OILNAT ALMOND also contains vitamins A, B1, B2, B6 with small amounts of Vitamin D. Due to the addition of natural tocopherols, the oil has antioxidant capability. Antioxidants protect vital cell structures by neutralizing free radicals. Topical vitamin E has shown to have a wide variety of skin benefits.

TECHNICAL DATA

Appearance: Pale yellow oily liquid with minimum odour
Acidity index: ≤ 0.50 mg KOH/g oil
Peroxide value: ≤ 10.0 meq O_2/Kg oil
Specific gravity: 0.911 - 0.921 g/ml

Fatty Acid	Composition
Oleic acid	62 - 86 %
Linoleic acid	20 - 30 %
Palmitic acid	4 - 9 %
Stearic acid	Max. 4 %

OILNAT ALMOND

APPLICATION

OILNAT ALMOND 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 10%.

OILNAT ALMOND applies easily, offers deep penetration and significant moisture retention together with high nourishing properties.

OILNAT ALMOND is designed for all kinds of cosmetic products from rinse-off to leave-on, where Sweet Almond Oil was previously employed.

OILNAT ALMOND can also be used directly as massage oil.

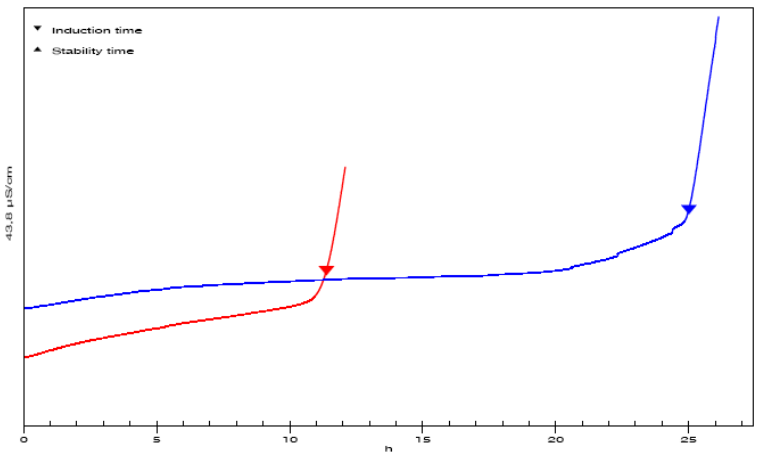
OIL STABILITY INDEX (OSI)

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.

OILNAT ALMOND OSI: 25.01 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)

Blue: determination at 100 °C
Red: determination at 110 °C



INCI Name: Prunus Amygdalus Dulcis (Sweet Almond) Oil, Olus (Vegetable) Oil (and) Tocopherol.