



## OILNAT GRAPESEED

### PRODUCT DATA SHEET



**OILNAT GRAPESEED** is a Natural Refined Vegetable Oil that improves the intrinsic properties of Grape Seed Oil. It displays an optimal fatty acid composition profile that provides high antioxidant protection for cosmetic formulations. The product shows a minimal colour level and it is virtually odourless.

**OILNAT GRAPESEED** exhibits greater stability over time than other Vegetable Oils due to the addition of synergetic proportions of natural tocopherols.

**OILNAT GRAPESEED** offers a high linoleic acid (Omega 6) content with nourishing properties and quick penetration into the skin. It is known to be especially effective in repairing the sensitive skin around the eyes and in reducing the appearance of stretch marks. This oil is suitable for all skin types and will not aggravate acne due to its mild astringent properties.

### TECHNICAL DATA

<b>Appearance:</b>	Oily liquid, yellowish to green with minimum odour
<b>Acidity index:</b>	$\leq 0.50$ mg KOH/g
<b>Peroxide value:</b>	$\leq 10.0$ meq O <sub>2</sub> /kg
<b>Specific gravity:</b>	0.910 - 0.922 g/ml
<b>Natural Tocopherol:</b>	$\geq 100$ ppm

Fatty Acid	Composition
Palmitic acid	6 - 8 %
Stearic acid	3 - 6 %
Oleic acid	12 - 27 %
Linoleic acid	60 - 76 %

# OILNAT GRAPESEED

## APPLICATION



**OILNAT GRAPESEED** 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 %.

**OILNAT GRAPESEED** 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 GRAPESEED OSI:** 11.4 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils  
Determination of oxidation stability

### Conditions

Sample amount  $2.5 \pm 0.01$  g

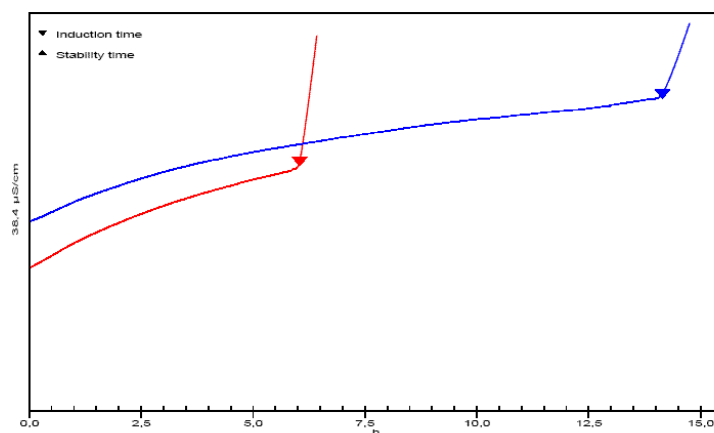
Temperature  $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$

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:** Vitis Vinifera Seed Oil, Olus Oil and Tocopherol.