



Version No. 046.005_05_S, Date: 26.04.2021

General Specification

Rosehip CO2-to extract (organic)

DE-ÖKO-013, Type No. 046.005



Raw material:

Rosa canina-Fruit, dried, from organic farming

Production:

By supercritical fluid extraction with natural carbon dioxide, no solvent residues, no inorganic salts, no heavy metals, no reproducible microorganisms [1]. The extract is stabilized with FLAVEX Rosemary Antioxidant (organic).

D/E - ratio:

14 - 22 kg rosehip to 1 kg product.

Organoleptic description:

Clear to light turbid, dark red oil.

Composition:

Rosehip CO2-to extract (organic)
< 0,1 % antioxidant extracts of rosemary (organic)

Ingredients:

Fatty oil with high content of unsaturated fatty acids including 40 - 60 % linoleic acid (C18:2, omega-6), 20 - 40 % alpha-linolenic acid (C18:3, omega-3), 14 - 20 % oleic acid (C18:1, omega-9), small amounts of stearic and palmitic acid, sterols, tocopherols and carotenoids.

Declaration:

In food:

flavouring preparation or rosehip extract

In food supplements:

rosehip extract, antioxidant extracts of rosemary (if the additive exerts a technological effect in the finished product, otherwise declaration of the additive may be omitted)

In cosmetics:

INCI-Name: Rosa Canina Fruit Extract, CAS-No. 84696-47-9, EINECS-No. 283-652-0 and Rosmarinus Officinalis Leaf Extract, CAS-No. 84604-14-8, EINECS-No. 283-291-9 (INCI Key G: less than or equal to 0,1 %)

Application:

In food:

Rosehips are used mainly for the production of jams, juices or desserts. The extract is also well suited for refining salad dressings and sauces.

In food supplements:

Due to its high content of essential fatty acids such as linoleic acid, alpha-linolenic acid and oleic acid, a daily intake of rose hip extract can contribute to a healthy blood cholesterol level [2,3]. The intake of essential fatty acids is also important for the prevention of chronic diseases such as coronary heart disease and cancer. The extract also contains natural antioxidants, which also have preventive properties against chronic diseases [4].



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	<p>In cosmetics: Due to its content of unsaturated fatty acids and natural antioxidants such as tocopherols and carotenoids, rosehip extract acts as a natural skin care product, moisturizer and anti-aging agent. The extract is also useful for the care of scars and imparts smoothness to skin [5].</p>
Stability:	<p>Unopened containers at least 2 years under exclusion of light and following conditions: Store in a cool, dry place!</p>
Transport:	<p>No dangerous good in the sense of the transport regulations.</p>
REACH - Status:	<p>The substance is exempted from registration under annex V entry 9 of the reach regulation (EC) No 1907/2006.</p>
Certification:	<ul style="list-style-type: none">- ORGANIC certified by QC&I (Quality, Certification and Inspection)- HALAL certified by HCS (Halal Certification Services)- KOSHER certified by KLBD (Beth Din Kashrut Division)- COSMOS certified by IONC (International Organic and Natural Cosmetics Corporation), 100 % certified ingredients (COSMOS-Standard)
Conformity:	<p>The product complies with the requirements of Regulation (EC) No. 1334/2008 on flavourings and with the requirements of Regulation (EC) No.1223/2009 on cosmetic products in the currently valid version.</p>
Literature:	<p>[1] P. Manninen, E. Häivälä, S. Sarimo, H. Kallio, Distribution of microbes in supercritical CO₂ extraction of sea buckthorn (<i>Hippophae rhamnoides</i>) oils, Zeitschrift für Lebensmitteluntersuchung und -Forschung / Springer-Verlag (1997) 204: 202-205</p> <p>[2] European Food Safety Authority (EFSA), Opinion on the substantiation of health claims related to alpha-linolenic acid and maintenance of normal blood cholesterol concentrations (ID 493) and maintenance of normal blood pressure (ID 62) pursuant to Article 13(1) of Regulation (EC) No 1924/2006, EFSA Journal 2009; 7(9):1252</p> <p>[3] European Food Safety Authority (EFSA), Scientific Opinion on the substantiation of health claims related to linoleic acid and maintenance of normal blood cholesterol concentrations (ID 489) pursuant to Article 13(1) of Regulation (EC) No 1924/2006, EFSA Journal 2009; 7(9):1276</p> <p>[4] Huri Ilyasoğlu (2014), Characterization of Rosehip (<i>Rosa canina</i> L.) Seed and Seed Oil, International Journal of Food Properties, 17:7, 1591-1598</p> <p>[5] Ahmad, N., Anwar, F., Gilani, A.U., 2016, Rose Hip (<i>Rosa canina</i> L.) Oils, In: Preedy, V.R. (Ed.), Essential Oils in Food Preservation, Flavor and Safety. Academic Press, 667–675. Copyright © 2016 Elsevier Inc.</p>