



CASTOR OIL REFINED

Identification

| | |
|---------------|----------------------------|
| Product name: | Castor Oil Refined |
| INCI name: | Ricinus Communis Seed Oil, |
| CAS number: | 8001-79-4 |
| EC number: | 232-293-8 |
| REACH number: | Exempt |
| Applications: | Cosmetic use |

Product specifications

| Parameter | Specification | | | Criteria ref./Method |
|--------------------------------|-------------------|-------|-----------|----------------------|
| Organoleptic parameters | | | | |
| Appearance | Clear oily liquid | | | Internal criteria |
| Odour | Characteristic | | | Internal criteria |
| Color | Characteristic | | | Internal criteria |
| Stability parameters | | | | |
| | min | max | | |
| Acid value / acidity index | 0,00 | 3,00 | mg KOH/g | Internal criteria |
| Fatty acid profile | | | | |
| C16:0 Palmitic acid | 1,0 | 3,0 | % | Internal criteria |
| C18:0 Stearic acid | 1,0 | 3,0 | % | Internal criteria |
| C18:1 Oleic acid | 2,0 | 8,0 | % | Internal criteria |
| C18:2 Linoleic acid | 2,0 | 6,0 | % | Internal criteria |
| C18:OH Ricinoleic acid | 80,0 | 95,0 | % | Internal criteria |
| Other parameters* | | | | |
| Iodine value | 80 | 90 | g I2/100g | Internal criteria |
| Saponification value | 175 | 187 | mg KOH/g | Internal criteria |
| Refractive index (20°C) | 1,476 | 1,485 | - | Internal criteria |

*These parameters are tested on a random batch.

Packaging and storage information

Standard packaging IBC, drums and pails

Store in a cold and dry place, avoid direct light and heat. When taking material, fill the packaging with nitrogen to avoid oxidation.



Best Before statement

Best before: 12-24 months (Packed in IBCs, drums and pails)

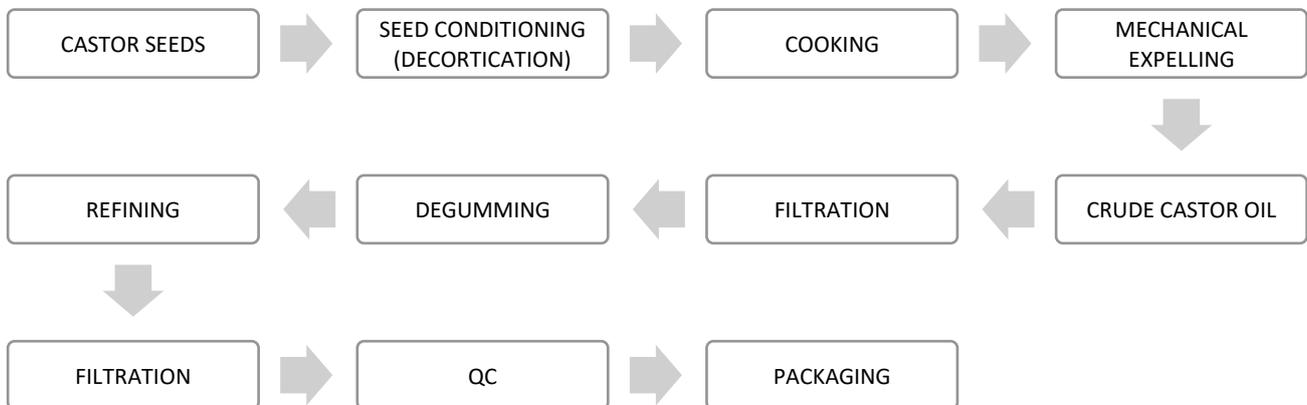
The specified shelf life can only be guaranteed for this product if the above-mentioned recommended storage conditions are respected. See SDS for further storage & transport recommendations.

Technical data

Castor oil is obtained from the fruit seed of castor (*Ricinus communis L.*) that grows mainly in India and Brazil.

It is one of the oils with the highest content of unsaturated fatty acids, ricinoleic (>80%) and oleic and linoleic fatty acids. Due to his fatty acid profile is moisturizing and has anti-inflammatory properties. It also has antibacterial and antimicrobial properties. It has a good skin penetration and protects the skin from external factors and a great emollient used in cosmetic industry in lip care and soap.

Manufacturing flow chart



Organic / Halal / Kosher products available upon request.