

## APRICOT KERNEL OIL

### Refined

INCI CTFA : Prunus Armeniaca (Apricot) Kernel Oil  
 European INCI : Prunus Armeniaca Kernel Oil  
 CAS : 72869-69-3, 68650-44-2  
 EINECS : 272-046-1

#### APPLICATIONS

Apricot kernel oil is used for face and neck care for tired and mature skin. It is recommended for the moisturizing of sensitive and delicate skins. It can usefully be advised for the area around the eyes. Being nourishing and emollient, it is also perfect for massages.

#### BOTANY

Apricot is a relatively small fruit tree of the Rosaceae family that has been grown in China for perhaps 5000 years. It is now grown in orchards almost everywhere in the temperate regions of Europe. It can also be found growing wild between the Near East and China. The tree has shiny finely serrated leaves. Its flowers, which are pale pink or white, appear before the leaves and make way for the fruit, the apricot, in summer. The kernel, from which the oil is extracted, is found in the centre of the fruit.

Neither the writings of Egypt and Babylon nor the Bible makes any mention of the apricot. According to Pliny the Elder, the apricot tree originates from Mongolia. Chinese caravans are thought to have brought it to the kingdom of the Parthians on the shores of the Caspian Sea. There, it is said to have become the emblematic tree of Armenia and spread to Europe, hence the scientific name of the species "armeniaca".

#### PROPERTIES

Apricot kernel oil is very rich in unsaturated fatty acids and in vitamins A and E. It contains more unsaturated acids than any other vegetable oil. The unsaturated fatty acid content makes it a highly prized oil in the composition of cosmetic products. Apricot kernel oil nourishes and moisturizes, naturally softening and revitalizing the skin. It has been used for centuries by the Hunza women of Pakistan, whose skin remains smooth, clear and free of wrinkles up to an advanced age thanks to its extraordinary properties. Its properties are multiple: it is nourishing, softening, anti-wrinkle and tonic.

#### TECHNICAL CHARACTERISTICS

**DENSITY AT 20°C:** 0.910 to 0.920  
**OLEIC ACIDITY:** Max 0.5%  
**REFRACTION INDEX:** 1.4708-1.4723  
**SAPONIFICATION INDEX:** 190-194mgKOH/g  
**VITAMIN E:** Min 4 mg / 100 g

**COLOUR:** Yellow  
**ODOUR :** Slight

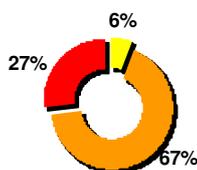
#### AVERAGE FATTY ACID COMPOSITION

##### Saturated Fatty Acids

Palmitic Acid C16 : 0 4.6 to 7.6%  
 Stéaric Acid C18 : 0 0.2 to 5.3%

##### Unsaturated Fatty Acids

Oleic Acid C18: 1 60.0 to 74.0%  
 Linoleic Acid C18: 2 20.0 to 34.0%



■ Saturated Fatty Acids (Cx:0)  
 ■ Monounsaturated Fatty Acids (Cy:1)  
 ■ Polyunsaturated Fatty Acids (Cz: 2 et 3)

#### PRODUCTION AND STORAGE CONDITIONS

**MANUFACTURING PROCESS :** Oil demucilaged, neutralized, dried and decolourized using physical and chemical treatments.

##### **STORAGE :**

**Before opening:** -keep away from light, heat (T<20°C) and in a dry place.  
**After opening:** -keep the product in the original packaging away from light, heat (T<20°C) and in a dry place  
 -inert with 0.5 to 1L of gas (ex: nitrogen)/L of packaging,  
 -close quickly after using (t opening<15min).

##### **PACKAGING :**

4,6kg, 23kg jerry cans and 200 kg drums.