

CASTOR OIL VIRGIN ORGANIC

INCI CTFA: Ricinus Communis (Castor) Seed Oil
 INCI Europe : Ricinus Communis Seed Oil
 CAS : 8001-79-4
 EINECS : 232-293-8

APPLICATIONS

Castor oil has been traditionally used for generations to moisturize dry hair and boost its growth. It is also appreciated to strengthen nails. Its unique qualities as an excipient and as a pigment dispersing agent are very useful for the manufacturing of lipsticks. Castor oil also brings its emollient and softening properties to face and body skincare.

ORIGIN

Castor-oil plant, *Ricinus communis*, is a shrub belonging to the Euphorbiaceae family, native of tropical Africa. It has now spread all over tropical and subtropical regions and even in temperate zones as a decorative plant, for its large leaves who can be tinged with red. Its yellow flowers in clusters give small bristly fruits which contain a gleaming seed marbled in red or brown very rich in oil (40% to 60%). Castor-oil plant is cultivated in particular in India, in China and in Brazil for this oil. To obtain virgin organic castor oil, the plants are grown using organic farming methods. These protect the environment by respecting biological cycles and by avoiding pesticides and synthetic fertilizers.

PROPERTIES

The major characteristic of castor oil is its exceptional content (about 90 %) in a unique fatty acid: ricinoleic acid, an hydroxylated fatty acid. This difference brings its remarkable physico-chemical properties to the oil: unctuousness, high density, solubility in alcohol and resistance to heat. Castor oil is also utilized for its nourishing and protective properties for skin and hair.

SPECIFICATIONS

ACID VALUE (NF EN ISO 660/99): < 8 mg KOH/g
PEROXIDE VALUE* (NF EN ISO 3960/10) : <20 meq O₂ actif/Kg
 *peroxide value is < 20 if the product is stored in the conditions described below.

CHARACTERISTICS

COLOUR : yellow
ODOUR : characteristic
DENSITY at 20°C : 0,95 - 0,97

ASPECT at 20°C: liquid
SAPONIFICATION VALUE : 160 - 190 mg KOH/g
IODINE VALUE : 80 - 90 g I₂/100g
REFRACTION INDEX AT 20°C: 1,475 - 1,485

AVERAGE FATTY ACID COMPOSITION

Saturated fatty acids

Palmitic ac. C16:0 0.5 – 3.0%
 Stearic ac. C18:0 0.5 – 2.0%

Unsaturated fatty acids

Oleic ac. C18:1 3.0 - 6.0 %
 Ricinoleic ac. C18 : 1 n-9 OH 80.0 – 90.0%
 Linoleic ac. C18:2 3.0 – 6.0%
 Gondoïc ac. C20:1 <1.5%



PRODUCTION AND STORAGE

PRODUCTION: Pressing (T<60°C) without use of solvents or chemicals
 Filtrations

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 (opening time <15min)

PACKAGING: 4,6kg & 23kg Jerry Cans, 200kg Drums

CERTIFICATION: Certified 100% organic by Ecocert Greenlife under the COSMOS standard and Ecocert standard available on <http://cosmetiques.ecocert.com>. 100% of ingredients are of natural origin.