

CHUFA OIL Virgin Organic

INCI CTFA : Cyperus Esculentus Root Oil
 European INCI : Cyperus Esculentus Root Oil
 CAS : 223748-92-3
 EINECS : 273-313-5

APPLICATIONS

Chufa oil is ideal for the formulation of anti-ageing care creams for body and face. It is also excellent for the development of moisturizing milks and shower gels. Its stability makes it ideal for the preparation of massage and bath oils.

BOTANY

Chufa, or Tiger nut, *Cyperus esculentus*, belongs to the papyrus family. This herbaceous plant can reach 50cm high and grows in very wet grounds or along water, all around the Mediterranean sea. Its rhizomes produce small edible tubers of the size of hazelnuts. Egyptians already consumed them more than 4000 years ago. This plant is very appreciated by Spaniards who prepare a very nourishing vegetable milk, "horchata de chufa" by crushing the hydrated tubers. Chufa is at present little cultivated, mainly in Spain and in east Africa. To obtain virgin organic chufa oil, the plants are grown using organic farming methods. They protect the environment by respecting biological cycles and by refusing pesticides and synthetic fertilizers.

PROPERTIES

The great peculiarity of chufa oil lies in its wealth in omega 9 and in vitamin E. Thanks to their association, the oil has a stability very superior to the average. The antioxidizing activity of tocopherol helps the skin to fight against free radicals and thus allows preserving its youth. Omegas 6 present in the oil facilitate the cutaneous cellular renewal. Moreover chufa oil is well known to soothe and heal eczema.

TECHNICAL CHARACTERISTICS

DENSITY AT 20°C:	0,910 - 0,930	COLOUR:	yellow
ACID VALUE:	Max 8mgKOH/g	ODOUR:	characteritic
IODINE VALUE:	70 - 120 gI2/100g	ASPECT AT 20°C :	liquid
SAPONIFICATION VALUE:	180 - 200 mgKOH/g		
VITAMIN E:	> 15 mg / 100 g		

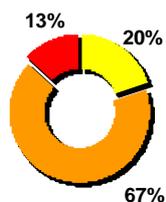
AVERAGE FATTY ACID COMPOSITION

Saturated Fatty Acids

Palmitic acid C16 : 0	10,0 - 20,0 %
Stearic acid C18 : 0	2,0 - 8,0 %
Arachidic acid C20 : 0	< 1,0 %

Unsaturated Fatty Acids

Oleic acid C18 : 1 n-9	60,0 - 75,0 %
Linoleic acid C18 : 2 n-6	8,0 - 18,0 %



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

PRODUCTION AND STORAGE CONDITIONS

MANUFACTURING PROCESS : First cold pressing (T<60°C) - no solvents or chemi cals used. Successive filtrations of the oil through blotting paper.

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

MENTION : ECOCERT SAS F-32600 Inspection - Agriculture farming