

HIGH OLEIC SUNFLOWER OIL

Refined

INCI CTFA : Helianthus Annuus (Sunflower) Seed Oil
 European INCI : Helianthus Annuus Hybrid Oil
 CAS : 164250-88-8, 8001-21-6
 EINECS : 232-273-9

APPLICATIONS

High oleic sunflower oil can be used in hair and body care products, more particularly in baby care and for eye contour products, emollient creams for normal and dry skin and shampoos for dry, damaged and fragile hair. It can also be used in lipsticks.

Very resistant to oxidation, it can be used as a substitute for liquid paraffin (paraffinum liquidum).

BOTANY

The Latin name of the plant, *Helianthus annuus*, comes from the Greek "helios" (sun) and "anthos" (flower). *Annuus* refers to its being an annual. The plant's French name illustrates the fact that it turns with the sun, which it symbolizes. Originating from Central America, high oleic sunflower, which was obtained by successive crossing, is a herbaceous annual belonging to the Compositae family. Up to 3 m high, the stems bear terminal inflorescences that can reach 30 cm in diameter. The inflorescences consist of outer yellow flowers surrounding inner tubular brown capitula. The oil is extracted from the seeds of the flowers.

High oleic sunflower will grow in all types of soil (even poor, sandy or stony soil) provided that it is well drained and in a sunny position. It flowers from late July until the autumn frosts.

PROPERTIES

High oleic sunflower is of interest because of its high oleic acid content (78% on average), which makes it very resistant to oxidation.

High oleic sunflower nourishes and moisturizes, naturally softening and revitalizing the skin. It is rich in monounsaturated acids and is suitable for diets designed to reduce the cholesterol level.

TECHNICAL CHARACTERISTICS

DENSITY AT 20°C: 0.913 - 0.917
OLEIC ACIDITY : max 1%

COLOUR: light yellow
ODOUR: slight

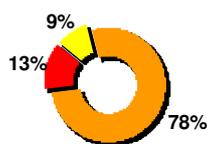
AVERAGE FATTY ACID COMPOSITION

Saturated Fatty Acids

Palmitic Acid	C16: 0	2,0 to 6,0%
Stearic Acid	C18: 0	1,0 to 5,0%

Unsaturated Fatty Acids

Oleic Acid	C18: 1	70,0 to 90,0%
Linoleic Acid	C18: 2	5,0 to 20,0%
Linolenic Acid	C18: 3	< 1,5%



■ Saturated Fatty Acids (Cx : 0)

■ Monounsaturated Fatty Acids (Cy : 1)

■ Polyunsaturated Fatty Acids (Cz : 2 and 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.