

EXTRA OLIVE OIL Extra Virgin

INCI CTFA : Olea Europaea (Olive) Fruit Oil
 European INCI : Olea Europaea oil
 CAS : 8001-25-0
 EINECS : 232-277-0

APPLICATIONS

Olive oil is used in numerous products such as anti-wrinkle creams for around the eyes, moisturizing body lotions and emollient hand creams. It is also used for care products for dry and damaged skin and for lipsticks.

BOTANY

The olive, a shrub belonging to the Oleaceae family, originates from the Mediterranean Basin. It has narrow elongated shiny leaves. Its clusters of small pale flowers turn into fruit, the green or black olive, from which the oil is extracted.

PROPERTIES

Olive oil contains unsaponifiables that give its emollient and restructuring properties. It has an anti-ageing effect known since the antiquity, thanks to its moisturizing and regenerating properties.

TECHNICAL CHARACTERISTICS

DENSITY AT 20°C: 0.910 - 0.916
OLEIC ACIDITY : Max 4%

COLOR: yellow green
ODOUR : characteristic

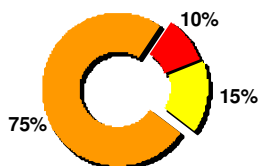
AVERAGE FATTY ACID COMPOSITION

Saturated Fatty Acids

Palmitic acid	C16 : 0	7,5 - 20,0 %
Stearic acid	C18 : 0	0,5 - 5,0 %
Arachidic acid	C20 : 0	< 0,7 %

Unsaturated Fatty Acids

Oleic acid	C18 : 1	55,0 - 85,0%
Linoleic acid	C18 : 2	3,5 - 20,0 %
Linolenic acid	C18 : 3	< 1,2 %



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

PRODUCTION AND STORAGE CONDITIONS

MANUFACTURING PROCESS : The olives are sorted and washed, stone crushed, kneaded and put under hydraulic pressure, and the oil and vegetable water (margarine) are separated by centrifugation. This pure, untreated fruit juice is manufactured at low temperature (between 30 and 40°C) and is 100% natural.

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).

The oil coagulates at storage temperatures of under 15°C, but this natural phenomenon caused by the oleic acid content has no effect on the quality of the oil. The oil returns to its normal state at 20°C.

PACKAGING : 4,6kg, 23kg Jerry cans and 200 kg drums.