

SOYBEAN OIL

Virgin Organic

INCI CTFA : Glycine Soja (Soybean) Oil
 European INCI : Glycine Soja Oil
 CAS : 8001-22-7
 EINECS : 232-274-4

APPLICATIONS

Virgin soybean oil is used in hair, body and face products, more particularly in baby care, emollient creams for normal, dry, damaged and mature skins, massage oils and shampoos for dry hair. It can also be used in nourishing lipsticks.

BOTANY

Originating in China, soya is an annual belonging to the Leguminosae family. Between 30 cm and 1 m high, its hairy stem carries alternate leaves consisting of three leaflets. Its small mauvish flowers appear at the base of the leaves. Its fruit is a slender, irregular pod that can hold up to half a dozen yellow or mottled brown beans, from which the oil is extracted.

To obtain virgin organic soya 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

Virgin soybean oil is rich in essential fatty acids, which bring its moisturizing and restructuring properties. It is also regenerating, thanks to its content of unsaponifiables. Soybean oil also contains lecithin, a natural emulsifier that enables fatty matter to be dissolved in the blood (cholesterol).

TECHNICAL CHARACTERISTICS

DENSITY AT 20°C: 0.921 - 0.924
OLEIC ACIDITY : max 4%
COLOUR: yellow - orange
ODOUR: characteristic

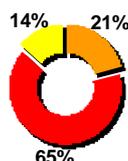
AVERAGE FATTY ACID COMPOSITION

Saturated Fatty Acids

Palmitic Acid C16: 0 8,0 to 13,0%
 Stearic Acid C18: 0 2,0 to 7,0%

Unsaturated Fatty Acids

Oleic Acid C18: 1 17,0 to 28,5%
 Linoleic Acid C18: 2 46,0 to 62,0%
 Linolenic Acid C18: 3 4,0 to 10,0%



- 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 chemicals 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 and 200 kg drums.

MENTION : EOCERT SAS F-32600 Inspection - Agriculture farming