

SPECIFICATION SHEET

VERSION 1,00 **VERSION DATE** 06/06/13 **PRINT DATE** 29/09/20

PRODUCT GRAPSEED OIL, REFINED
APPLICATIONS Raw material for industrial use intended for the manufacture of foods and cosmetics.
IUPAC NAME GRAPSEED OIL, REFINED
PLANT OF ORIGIN Vitis vinifera
PART OF THE PLANT SEEDS
SYNONYMS

CAS 84929-27-1
CAS 2 8024-22-4
EINECS 284-511-6

TARIFF NUMBER 1515906000

FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST
REACH REGISTRATION NO. Exempt from registration (according to Annex V to REACH)

SPECIFICATIONS

ASPECT AT 20° C SLIGHT VISCOUS CLEAR LIQUID
COLOUR PALE YELLOW TO YELLOW GREENISH
ODOUR NEARLY ODORLESS
TASTE
DENSITY A 20° C (g / ml) 0,915 - 0,925
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4730 - 1,4770
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C) -
MELTING POINT (°C) -
FLASH POINT (°C) 261,00
ASSAY (% GC) LINOLEIC ACID CA. 58-78% (BONDED AS TRIGLICERIDE)
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL

OTHER TECHNICAL DATA MAJOR FATTY ACID: PALMITIC: 5-10% - STEARIC: 3-6% - OLEIC: 12-28% - LINOLEIC: 58-78% - LINOLENIC <1%

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.