

## GOLDEN NATURAL JOJOBA OIL GP



**COMPOSITION:** 100% jojoba oil

**INCI NAME:** Simmondsia Chinensis (Jojoba) Seed Oil

**EINECS:** 289-964-3      **CAS No.:** 61789-91-1 / 90045-98-0

This wax, commonly known as "Jojoba Oil", has many proven functional cosmetic properties that are far superior to triglycerides, as it is composed of an array of liquid wax esters, with a combination of mixed tocopherols, free sterols and other unsaponifiable material making up the balance required by the skin.

Its excellent inherent emolliency, moisturization and oxidative stability properties rank it as one of the top cosmetic lipid material.

### Product Specifications:

	Range	Test Method
Appearance at 20°C	Bright yellow liquid	Visual
Refractive Index 20 °C	1.4600 / 1.4860	ISO 6320
Iodine Index	79 / 90	ISO 3961
Saponification Index (mg KOH/g)	88 / 96	ISO 3657
Unsaponifiable Matter (g/100 g)	max. 55%	ISO 3596
Acid Index (mg KOH/g)	max 1	ISO 660
Peroxide Index (meq.O2/kg)	max 2	ISO 3960
Color Gardner	Max 9	AOCS Td Ia-64
Specific Gravity 20 °C	0.8520 / 0.8690	ISO 6883
<b>Fatty Acid Composition:</b>		
Palmitic acid (C 16:0)	< 3 %	
Palmitoleic acid (C 16:1)	< 1 %	
Oleic acid (C 18:1)	< 15 %	
Gadoleic acid (C 20:1)	< 80 %	
Behenic acid (C 22:0)	< 1 %	
Erucic acid (C 22:1)	< 20 %	
Nervonic acid (C 24:1)	< 3 %	
Others	< 3 %	
Shelf life (when stored in the original unopened container)	2 years	

This product contains no ingredients derived from animals, therefore free from Bovine Spongiform Encephalopathy (BSE) and other TSE's. It is not derived from Genetically Modified Organisms (GMO). It is not animal tested.

*The oil must be kept in closed containers (preferably in our drums or pails), stored at 15°C minimum and 35°C maximum, away from direct sunlight and moisture. Once opened, do not store it in partially filled containers, since it could change the oil color and/or translucence.*

*It is important to note that Jojoba Oil may go cloudy in cool temperatures. It will return to its clear state with slow warming.*

*Some clouding near the end of the drum can also be expected. This is natural as Phospholipids (natural components of most vegetable oils) hydrate and precipitate out of suspension. The sediment is actually extremely high in vitamin E and will only create problems if the oil is heated to extreme temperatures where they will darken and precipitate out of suspension. Any sediment can be decanted out wherever practical.*

This product is warranted to perform in accordance with specifications and to be free from defects for 24 months from the manufacturing date, when stored in the original unopened container and with proper handling and storage, away from direct sunlight and excessive heat or cold.

The above specifications are offered in good faith, and are accurate to the best of our knowledge; however, no guarantee or warranties are offered or implied. It is recommended that your laboratories perform their own analysis to ensure that the product specifications and results meet your specific requirements, and those of your local and national governmental standards.