

EVOIL® GRAPE SEED REF001

PRODUCT DATA SHEET



EVOIL® GRAPE SEED is a Natural Refined Vegetable Oil that improves the intrinsic properties of Grape Seed Oil. It displays an optimal fatty acid composition profile that provides high antioxidant protection for cosmetic formulations. The product shows a minimal colour level and it is virtually odourless.

EVOIL® GRAPE SEED exhibits greater stability over time than other Vegetable Oils due to the addition of synergetic proportions of natural tocopherols.

EVOIL® GRAPE SEED offers a high linoleic acid (Omega 6) content with nourishing properties and quick penetration into the skin. It is known to be especially effective in repairing the sensitive skin around the eyes and in reducing the appearance of stretch marks. This oil is suitable for all skin types and will not aggravate acne due to its mild astringent properties.

TECHNICAL DATA

Appearance:	Oily liquid, yellowish to green with minimum odour
Acidity index:	≤ 0.50 mg KOH/g
Peroxide value:	≤ 10.0 meq O ₂ /kg
Specific gravity:	0.910 - 0.922 g/ml
Natural Tocopherol:	≥ 100 ppm

Fatty Acid	Composition
Palmitic acid	6 - 8 %
Stearic acid	3 - 6 %
Oleic acid	12 - 27 %
Linoleic acid	60 - 76 %

EVOIL[®] GRAPE SEED REF001

APPLICATION



EVOIL[®] GRAPE SEED may be applied directly to the skin and hair. It may also be easily incorporated as an active ingredient or an ideal carrier in skin and hair care products. Recommended dosage is between 3 to 10 %.

EVOIL[®] GRAPE SEED can also be used directly as massage oil.

OIL STABILITY INDEX (OSI)

The Oil Stability Index (OSI) was determined using a Rancimat instrument. The rapidity of oxidation of an oil depends on the degree of unsaturation, the presence of antioxidants, and prior storage conditions. In the OSI analysis, the rate of oxidation is slow until resistance to oxidation is overcome. This time is known as the oxidation induction period and it is a tool to determine the useful life of the oil.

EVOIL[®] GRAPESEED REF001 OSI: 11.4 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils
Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g

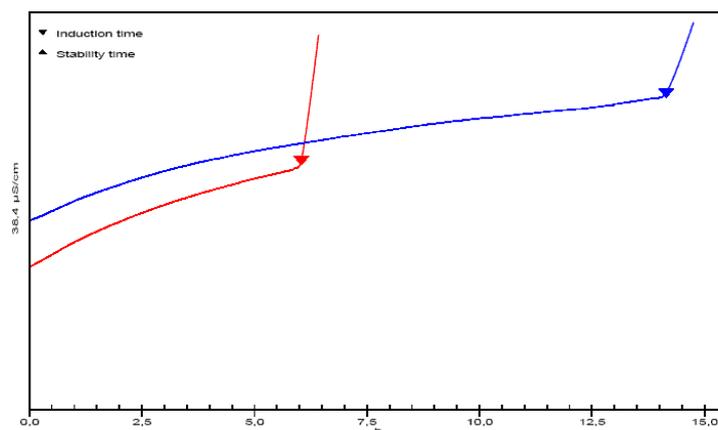
Temperature $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$

Gas flow 20 L/h

Vessel: 50 mL distilled water

Evaluation Conductivity

Induction time (tangent method)



Blue: determination at 100 °C

Red: determination at 110 °C

INCI Name: Vitis Vinifera (Grape) Seed Oil, Olus (Vegetable) Oil and Tocopherol.