

ORGANIC WILD PALM KERNEL OIL

SPECIFICATION SHEET

DESCRIPTION

Wild Palm kernel oil is extracted from the kernels of *Elaeis guineensis* which are very rich in oil, around 50 % of seeds' weight. The palm nuts are collected from wild palm trees and the kernels obtained are purchased directly in the villages with small scale female crude palm oil producers. This high-quality oil is pure, virgin, without any chemical treatment.

INCI Name: *Elaeis guineensis* kernel oil
CAS NUMBER: 8023-79-8
EINECS/ELINCS NUMBER: 232-425-4
REACH: Exempted

CHARACTERISTICS

Aspect: Liquid or solid according to temperature
Color: Liquid: light yellow, solid: off white
Odor: Characteristic
Solidification point: Around 25 ° C

COMPOSITION IN FATTY ACIDS

FATTY ACIDS	COMPOSITION (%)
C8:0 (caprylic acid)	2.0 - 10.0
C10:0 (capric acid)	2.0 - 5.0
C12:0 (lauric acid)	32.0 - 55.0
C14:0 (myristic acid)	10.0 - 20.0
C16:0 (palmitic acid)	5.0 - 10.0
C18:0 (stearic acid)	1.0 - 4.0
C18:1 (oleic acid)	12.0 - 19.0
C18:2 (linoleic acid)	1.0 - 4.0

USES AND PROPERTIES

Wild Palm kernel oil is used in soap making as a base and carrier oil and for its ability to add hardness and increase lather effect. It is a good emollient that hydrates and soothes skin and hair. It is used in the production of shortening and margarine.

STORAGE AND PRESERVATION

Storage in dry area, protected from light and heat. Preserve in tightly sealed containers and away from odoriferous materials. Storage temperature: max 30°C. Product shelf life: 36 months.

Our certifications:

