



DLG NATURALS

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BAOBAB OIL

TECHNICAL DATA

Product Name:	Baobab Oil
Botanical Name:	<i>Adansonia digitata</i>
INCI Name (USA)	Adansonia Digitata Seed Oil
CAS #	91745-12-9
EC #	294-680-8

Applications

Baobab oil is not an essential or volatile oil. Since it is a "fixed" oil, it will not burn when used neat on the skin. Baobab oil can be used in small percentages in creams, lotions, body butters and other skin care formulations. Baobab oil is easily and quickly absorbed by the skin, leaves minimal residue or greasiness, and serves well for intensive hair care. Baobab oil does moisturize skin, helps improve skin elasticity, encourages regeneration of skin cells, and does not clog pores. Anecdotal evidence indicates the oil alleviates pain from burns and regenerates the epithelial tissues in a short time, thereby improving skin tone and elasticity. The oil contains vitamins A, D, E and F. Vitamins A and F (a polyunsaturated fatty acid) are actively involved in the rejuvenation and renewal of cell membranes, while vitamin E is a superior antioxidant, which helps to fight aging. With its omega 3, 6 and 9 content, the oil is helpful in formulations for treating eczema and psoriasis.

General Properties

Fatty Acid Composition (Range of values)					
Miristic Acid	C 14:0	<1%	Oleic acid (omega 9)	C 18:1 (ω 9)	30-42%
Pentadecanoic acid	C 15:0	<1%	Linoleic acid (omega 6)	C 18:2 (ω 6)	25-37%
Palmitic acid	C 16:0	23-27%	α-linolenic acid (omega 3)	C 18:3 (ω 3)	0.2-3%
Palmitoleic acid (omega 7)	C 16:1	<1%	Arachic acid	C 20:0	1%
Heptadecanoic acid	C 17:0	<1%	Heicosenoic acid	C 20:1	<1%
Heptadecenoic acid	C 17:1	<1%	Behenic acid	C 22:0	<1%
Stearic acid	C 18:0	3-9%	Lignoceric acid	C 24:0	<1%



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Average Saturated Fatty Acids:	32%
Average Monounsaturated Fatty Acids:	35%
Average Polyunsaturated Fatty Acids:	33%

- Appearance : Liquid at 25°C
- Color : Clear yellow
- Odor : Low, Characteristic
- Taste : Characteristic
- Density : 0.91 – 0.92
- Acid value : max. 5 mg/g
- Peroxide value : <10 meq O₂/kg
- Iodine value : 65 – 95 g/100g
- OSI (Rancimat) : 4.9 h
- Saponification Index: 140 - 205 mg (KOH/g)

Storage conditions

Stable vegetable oil. Shelf life 2-3 years.

Containers should be kept closed in order to minimize contamination. Store in a cool (<75° F), dry, well ventilated, place away from heat and light. Keep from extreme heat and away from all sources of ignition.

Note: Cool temperatures may result in coagulation of the fat molecules and appearance of “ghosts” in the oil. Slow and gentle reheating allows the “ghosts” to disappear.

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