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MORINGA OIL

TECHNICAL DATA

Product Name:	Moringa Oil
Botanical Name:	<i>Moringa oleifera</i>
INCI Name (USA)	MORINGA OLEIFERA SEED OIL
CAS #	93165-54-9
EC #	296-941-1

Applications

Moringa oleifera is commonly referred to as the 'drumstick tree' or 'horseradish tree.' Belonging to the Moringaceae family, it grows throughout much of the tropics in Asia, Malaysia, Caribbean and Central America.

The oil from the Moringa seed is commonly known as Ben oil, and is a rich oil also containing protein, and has been traditionally used for treating some diseases, a base for skin care (cosmetics), as a lubricant for precision equipment, and as a food ingredient. The oil has a combination of unsaturated, saturated and polyunsaturated fatty acids. It is known for being very stable, with a shelf life of up to five years when handled correctly.

Because of the EFA composition, Moringa oil is known for its skin and hair rejuvenating properties, such as its ability to provide a deep moisturization, reduction in fine lines and wrinkles, and diminishing skin blemishes. In hair care, it strengthens the hair shaft, thereby reducing breakage and split ends, while providing shine.

General Properties

Fatty Acid Composition (Range of values)					
Miristic Acid	C 14:0	<1%	Linoleic acid (omega 6)	C 18:2 (ω6)	1-2%
Palmitic acid	C 16:0	7-10%	α-linolenic acid (omega 3)	C 18:3 (ω3)	<1%
Palmitoleic acid (omega 7)	C 16:1	1-2%	Arachidic acid	C 20:0	2-5%
Stearic acid	C 18:0	2-8%	Eicosenoic Acid	C 20:1	1-2%
Oleic acid (omega 9)	C 18:1 (ω9)	68-80%	Behenic acid	C 22:0	3-7%

Average Saturated Fatty Acids:	21%
Average Mono-unsaturated Fatty Acids:	78%
Average Poly-unsaturated Fatty Acids:	1%

- Appearance : Liquid at 25°C
- Color : Pale, clear yellow
- Odor : Low, pleasant, nutty
- Taste : Characteristic
- Density : 0.88 - 0.90
- Acid value : max. 4 mg/g
- Iodine value : 65-67 g/100g
- OSI (Rancimat) : 20 h
- Saponification Index: 178-184 mg (KOH/g)

Storage conditions

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.

Document prepared by:
Tris Lahti B.S., M.S.
Quality Assurance Manager
DLG Naturals, Inc.

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