Technical Data Sheet

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Product Name	Jojoba oil cold pressed organic
INCI	Simmondsia chinensis Seed Oil
EINECS	289-964-3
CAS	61789-91-1 (US), 90045-98-0 (EU)

Quality: The values comply with DAC 2013-2 (German Drug

Codex)

Description: At temperature s > 10.6°, liquid wax of transparent

aspect and golden colour. Below this temperature, haze and opacity may appear due to the solidification of the phospholipids. Below 7°C, the product becomes a solid wax. At higher temperatures, the solid wax becomes liquid again. This process has no influence on the quality of the product. Light odor of fatty oil.

General Product Information

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ChemPhys. Parameters:	Unit	Specification Range	<u>Method</u>
Specific Gravity	(25°C, kg/L)	0.860-0.870	AOCS Cc 10A-25
Refractive Index	(nD at 40°C)	1.450-1.470	AOCS Cc 7-25
lodine Value	(g/100g)	82-87	AOCS Cd 1d-92
Saponification Value	(mg KOH/g)	88-96	AOCS Cd 3-25
Peroxide Value	(meq/kg)	2.0 max	AOCS Cd 8-53
Acid Value	(mg KOH/g)	1.0 max	AOCS Ci 4-91
Colour	Gardner	9 max.(GOLD)	AOCS Td 1a-64
Total plate count	(cfu/g)	< 100	BAM-FDA

Fatty Acid composition:	<u>Specification Range</u>
Palmitic Acid C16:0	< 3 %
Palmitoleic acid C16:1	< 1.0 %
Oleic acid C18:1	5-15 %
Gadoleic Acid C20:1	65 – 80 %
Behenic Acid C22:0	< 1 %
Erucic Acid C22:1	10 – 20 %
Nervonic Acid C24:1	< 3 %
Other	< 3 %

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Additives:

Preservatives:

None

Antioxidant:

None

Solvents

None

Allergens (EU2007/68/EC; EU2000/13/EC)

The product is free of the following allergens:

- Gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soy Beans
- Lactose
- Nuts
- Celery
- Mustard
- Sesame
- Lupin
- Sulphur dioxide and sulphite

Storage recommendation: Store between 5°C and 35°C in the original sealed

containers. Keep away from direct sunlight.

Additional Data:

Product The seeds are grown on certified plantations in Peru.

Processing is made in certified production sites in Peru

and Panama. The product corresponds to the requirements of regulation (EC) no. 834/2007 in conjunction with regulation (EC) no. 889/2008 and regulation (EC) no. 1235/2008. The ingredients of this

product are 100% Jojoba seed oil.

Production cold pressing of the seeds of the Jojoba shrub

Chemical and physical properties: Jojoba oil is a wax and is composed almost

completely (97%) of wax esters of monounsaturated,

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long-chained fatty acids and alcohols with high-molecular weights (C16-26). These wax esters are principally (83%) compounds of C20 and C22 unsaturated acids and alcohols. Total free acids (C16 to C24) and total alcohols (C16 to C26) each account for 1% of the composition of Jojoba Oil. Mixed tocopherols and free sterols (< 0.5%) are also present. Jojoba oil is very resistant to oxidation and remains chemically

unchanged for years (CTFA).

Shelf life 3 years from manufacturing date

The product is GMO free and therefore not subject to the requirements of regulation (EC) 1829/2003 and regulation (EC) 1830/2003. No irradiated materials were used; the product itself was not irradiated. Jojobaoil is of pure vegetable origin and does not get in contact

with animal material during manufacturing, storage and transportation. All information are of informative manner and without warranty. They do not release the buyer from own research and analysis and the proof that the product is suitable for its required use. The buyer himself is responsible to comply with legal provisions. The values are subject to natural fluctuations and have been made to the best of its knowledge and

belief.

Use in:

Additional

Cosmetics industry: as ingredient in skin- and hair care products

Pharmaceuticals: as coating on medical preparations, for sunburned and

inflamed skin

Industrial applications: as additive in lubricants, ingredient in car - and furniture

polishes, shoe wax, protective coating of fruits