



Moringa Oil, Cold Pressed
INCI: Moringa Oleifera (Moringa) Seed Oil
Product ID: OILMORINGACPVIR625

Specifications

Analytical Details

Appearance:

Odor:

Specific Gravity at 25 °C:

Free Fatty Acid Content:

Monounsaturated Fatty Acids:

Peroxide Value:

Acid Value:

Specifications

Pale Transparent Yellow; Mobile Liquid

Mild Nutty Characteristic

0.90 - 0.92

0 - 3 %

57 - 77 g/100g

0 - 6 meq/kg

0 - 8 mg KOH/g

Free Fatty Acid Composition

C14:0 Myristic:

≤ 5%

C16:0 Palmitic:

2 - 10%

C16:1 Palmitoleic:

1 - 5%

C18:0 Stearic:

2 - 8%

C18:1 Oleic:

65 - 85%

C18:2 Linoleic:

≤ 1%

C20:0 Arachidic:

2 - 5%

C20:1 Eicosenoic:

≤ 4%

C22:0 Behenic:

3 - 10%

C24:0 Lignoceric:

≤ 2%

Shelf Life:

One year from date of purchase when stored in the original unopened container at or below 35 °C.

Date: 04/08/2019

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