



## TECHNICAL DATA SHEET

**PRODUCT:**

**MORINGA OIL**

**ITEM NUMBER:**

**05-6000**

**CERTIFICATIONS:**

**N/A**

- **INCI NAME:** *Moringa Oleifera Seed Oil* • **REACH STATUS:** Exempt
- **CAS NUMBER:** 93165-54-9 • **EINECS NUMBER:** 296-941-1

**DESCRIPTION:**

Vegetable Oil (triglyceride) derived from the seeds of Moringa oleifera.

### **ANALYSIS**

### **SPECIFICATION**

APPEARANCE

PALE YELLOW LIQUID

ODOR

MILD CHARACTERISTIC

IDENTIFICATION BY FT-IR

SPECTRAL COMPARISON

MOISTURE

LESS THAN (<) 1%

REFRACTIVE INDEX @ 25°C

1.450 – 1.472

SPECIFIC GRAVITY @ 20°C

0.88 – 0.92

AOM @ 20 HOURS

2 meq/Kg MINIMUM

SAPONIFICATION VALUE

170 – 210

IODINE VALUE

60 – 100g

PEROXIDE VALUE (AT TIME OF DRUMMING)

5.0 meq/Kg MAXIMUM

ACID VALUE

10 KOH/g MAXIMUM

MICROBIOLOGY

AEROBIC

LESS THAN 100 CFU/mL

MOLDS & YEAST

LESS THAN 100 CFU/mL

MICROBIAL E. COLI

ABSENT

MICROBIAL SALMONELLA

ABSENT

SHELF LIFE: 2 YEARS FROM MANUFACTURING DATE, IN AN UNOPENED CONTAINER

OPTIMAL STORAGE CONDITIONS: STORE IN A ROOM WITH A TEMPERATURE WITHIN 15 °C TO 25 °C

NO PRESERVATIVES ADDED

*"THE MATERIAL SHOULD BE KEPT IN TIGHTLY CLOSED CONTAINERS PROTECTED FROM DIRECT SUNLIGHT"*

RAW MATERIAL FOR FURTHER PROCESSING

Exposure to cool temperatures may result in partially or completely solidification of the oil, warm the product until clear to ensure homogeneity.

REVISION DATE: 06-05-20