



## SASU DIFFUSIONS AROMATIQUES

Edité le : 16/04/2024 par DP

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### Technical Data Sheet

## SUNFLOWER OIL ORGANIC

Manufacture SASU DIFFUSIONS AROMATIQUES

Reference : SUNFLOWER OIL ORGANIC

### Description

<i>INCI NAME :</i>	HELIANTHUS ANNUUS SEED OIL
<i>Composition :</i>	Fat content (g) : 100, including 13 of saturated fatty acid, 27 mono-unsaturated fatty acids, 60 poly-unsaturated fatty acids
<i>BOTANICAL NAME :</i>	Helianthus annuus
<i>GRADE :</i>	100% Pure and natural
<i>PRODUCT ORIGIN :</i>	Vegetal
<i>MODE OF OBTAINING :</i>	Cold-pressed organically grown sunflower seeds
<i>CERTIFICATION BIOLOGIQUE :</i>	Raw material certified by ECOCERT according to the AB standard (FR-BIO-01)

### ANALYTIC DATA

<i>TASTE :</i>	Characteristic
<i>PEROXIDE VALUE :</i>	Less than or equal to 15 meq of O <sub>2</sub> activ/Kg
<i>Appearance :</i>	Liquid
<i>Color :</i>	Pale yellow
<i>ODOR :</i>	Characteristic of sunflower
<i>Flash point :</i>	> 100°C
<i>Solubility(ies) :</i>	Insoluble in water, soluble in aliphatic and halogenated hydrocarbons
<i>Relative density (d<sub>20/20</sub>) :</i>	[0.918 ; 0.923]
<i>DONNEES NUTRITIONELLES :</i>	900Kcal for 100g = Fat content (g) : 100, including 13 of saturated fatty acid, 27 mono-unsaturated fatty acids, 60 poly-unsaturated fatty acids ; Proteins: 0g; Carbohydrates: 0g; Salt 0g
<i>Refractive index to 20°C :</i>	[1.427 ; 1.476]

### REGULATORY DATA

<i>ADDITIVES :</i>	/
<i>SOLVENTS (%) :</i>	/
<i>PRESERVATIVE :</i>	/
<i>MICROORGANISMES :</i>	Compliant with ISO 17516 standard for cosmetic oils < 1000 cfu/g (Mesophilic aerobic microorganisms: bacteria, yeasts and moulds)
<i>FOOD GRADE :</i>	Yes

### Specification Data

<i>SHELF LIFE :</i>	12 months in below conditions, after this time it can be used after control.
<i>Storage conditions :</i>	Store the products in tightly closed cans in a cool, dry place, away from light.
<i>Main fatty acids :</i>	<1
<i>ENERGIE (kJ/100g) :</i>	3700

# SUNFLOWER OIL ORGANIC

FREE FATTY ACIDS :	<2
REVISION DATE :	16/04/2024
C14:0 MYRISTIC ACID CONTAINED (%GC) :	< ou = 0.2
C16:0 PALMITIC ACID CONTAINED (% GC) :	[5 ; 7.6]
C18:0 STEARIC ACID CONTAINED (% GC) :	[2.7 ; 6.5]
C18:1 OLEIC ACID CONTAINED (% GC) :	[14 ; 39.4]
C18:2 LINOLEIC ACID CONTAINED (% GC) :	[48.3 ; 74]
C18:3 LINOLENIC ACID CONTAINED (% GC) :	< ou = 0.3
POINT DE SOLIDIFICATION :	[-17°C ; -19°C]
TEMPERATURE D'INFLAMMATION :	341°C
C16:1 PALMITOLEIC ACID CONTAINED (% GC) :	< ou = 0.3
C20:0 ARACHIDIC ACID CONTAINED (% GC) :	[0.1 ; 0.5]
C22:0 BEHENIC ACID CONTAINED (% GC) :	[0.3 ; 1.5]
C12:0 ACIDE LAURIQUE CONTENU (%GC) :	< ou = 0.1
C20:1 ACID GADOLEIC CONTAINED (%GC) :	< ou = 0.3
ACID ERUCID CONTAINED (% GC) :	< ou = 0.3
C24:0 ACIDE LIGNOCERIC (%GC) :	< ou = 0.5
C17:0 MARGARIC ACID (%GC) :	< ou = 0.2
C17:1 ACIDE MARGAROLEIQUE :	< ou = 0.1
ENERGIE (kcal/100g) :	900

## **LEGISLATION :**

REACH registration : Exempté Annexes IV et V  
EINECS : 232-273-9  
C.A.S : 8001-21-6