

# Extra Pure Baobab Oil

TRADE NAME: Extra Pure Baobab Oil  
 CODE: SBO  
 INCI NAME: Adansonia digitata seed oil  
 PRESERVING AGENT: None  
 ACIDITY (OLEIC ACID)\*: 1,52 % (UNI 26105/2000)  
 PEROXID VALUE\*: 3,2 (meq O<sub>2</sub> / KG)

COLOR\*: Yellow/Reddish  
 ACID VALUE\*: < 1.6 mg KOH/g  
 IODINE VALUE\*: 55-95 gI<sub>2</sub>/100g  
 SAPONIFICATION VALUE\*: 140-205 mg KOH / g  
 DENSITY AT 20° C\*: 0.915 - 0.930 g/cc  
 RANCIMAT TIME (120°)\*: 5,2 H

## FATTY ACIDS \*

C 14:0	MIRISTIC ACID	0,24%
C 15:0	PENTADECANOIC ACID	0,05%
C 16:0	<b>PALMITIC ACID</b>	<b>24,26%</b>
	PALMITOLEIC ACID (OMEGA 7)	0,29%
C 17:0	HEPTADECANOIC ACID	0,19%
	UNDEFINED	0,10%
C 17:1	HEPTADECENOIC ACID	0,31%
C 18:0	<b>STEARIC ACID</b>	<b>4,20%</b>
	MALVALIC ACID	< 0%
C 18:1 (ω 9)	<b>OLEIC ACID (OMEGA 9)</b>	<b>37,01%</b>
C 18:2 (ω 6)	<b>LINOLEIC ACID (OMEGA 6)</b>	<b>27,63%</b>
	UNDEFINED	1,03%
C 18:3 (ω 3)	<b>ALPHA LINOLENIC ACID (OMEGA 3)</b>	<b>2,20%</b>
C 19:0	STERCULIC ACID	< 0%
C 20:0	ARACHIC ACID	0,95%
C 20:1	HEICOSENOIC ACID	0,22%
	UNDEFINED	0,58%
	UNDEFINED	0,64%
	UNDEFINED	0,44%
C 22:0	BEHENIC ACID	0,34%
C 24:0	LIGNOCERIC ACID	0,23%

## STEROLS \*

	EXTRA PURE	COLD PRESSED
<b>TOTAL STEROLS</b>	<b>5.324,00 mg/kg</b>	<b>3.457,00 mg/kg</b>
CHOLESTEROL	0,10% 5,32 mg/kg	0,20% 6,91 mg/kg
CAMPESTEROLO	8,30% <b>441,89 mg/kg</b>	8,70% 300,76 mg/kg
CAMPESTANOL	0,30% 15,97 mg/kg	0,40% 13,83 mg/kg
STIGMASTEROL	2,90% <b>154,40 mg/kg</b>	2,90% 100,25 mg/kg
DELTA-7 CAMPESTEROL	0,30% 15,97 mg/kg	0,30% 10,37 mg/kg
CLEROSTEROL	1,10% 58,56 mg/kg	1,10% 38,03 mg/kg
BETA SITOSTEROL	79,50% <b>4.232,58 mg/kg</b>	77,70% 2.686,09 mg/kg
SITOSTANOL	1,80% 95,83 mg/kg	2,10% 72,60 mg/kg
DELTA-5 AVENASTEROL	3,40% <b>181,02 mg/kg</b>	3,60% 124,45 mg/kg
DELTA-5,24 STIGMASTADIENOL	0,80% 42,59 mg/kg	0,90% 31,11 mg/kg
DELTA-7 STIGMASTENOL	0,90% 47,92 mg/kg	1,00% 34,57 mg/kg
DELTA-7 AVENASTEROL	0,50% 26,62 mg/kg	0,00% 0,00 mg/kg

## COMPARATIVE ANTIOXIDANT ACTIVITY\*\*

	mmol TROLOX / L.
<b>EXTRA PURE BAOBAB OIL</b>	<b>4,76</b>
<b>COLD PRESSED BAOBAB OIL</b>	<b>2,30</b>
<b>ARGAN OIL</b>	<b>1,43</b>

## TOCOPHEROLS

### Vitamin E \* mg/Kg.

	mg/Kg.
<b>TOTAL TOCOPHEROLS</b>	<b>678,00</b>
α (ALPHA) TOCOPHEROL	8,00
γ (GAMMA) TOCOPHEROL	616,00
δ (DELTA) TOCOPHEROL	54,00



## USES OF EXTRA PURE BAOBAB OIL

### NUTRITIONAL USES

The extraction method has been designed to avoid toxic cyclopropanoid fatty acids (malvalic and sterculic acid) present in common cold pressed Baobab Oil.

This **UNIQUE OIL** can be used for:

- **LOWER CHOLESTEROL**
- in **HIGH OMEGA 3, 6, 9** products .
- in **STEROLS & TOCOPHEROLS** enriched products.

### COSMETICS USES

The micronutrients profile and the excellent antioxidant activity permit to use this OIL for:

- **Functional Cosmetics**
- **Bath Oils**
- **Lotions**
- **Creams**
- **Massage Products**

\*: Value determined by Stazione Sperimentale Olii & Grassi - MILANO

\*\* : Value determined by AMBROSIALAB - FERRARA

\*\*\*: Patent Application Filed

## Obtained by an Exclusive Extraction Method \*\*\*

Supercritical Extraction Process uses compressed carbon dioxide, or CO<sub>2</sub>. That is simply one of the constituents of normal air, and we breathe it and plants absorb it every moment. To get the CO<sub>2</sub> to dissolve the lipophilic constituents, scientists determined that the gas would extract those substances **if the gas was highly compressed**. We mean very, very compressed, **such as 200 to 500 times the pressure of the atmosphere at sea level**. Normally, if you compress a gas to that extent it would turn to a liquid, but the liquid form of gases do not "penetrate" or dissolve as well, and thus is not the best substance for dissolving the plant oils and other lipophilic substances. **Here is where the term "critical" comes in**. The "critical" point of a gas is that temperature point over which the gas will maintain its gaseous state and not turn to a liquid. In the case of CO<sub>2</sub>, the critical point is 31 ° C. If the CO<sub>2</sub> gas is heated up to any temperature over 31 ° C (which would be over, or "super" the "critical" point), then it will not turn to a liquid no matter what the pressure. Scientists use CO<sub>2</sub> gas for this purpose because it is totally harmless to humans and the environment, it is naturally occurring, and its "supercritical" temperature point is very low.

The supercritical process, then, uses a harmless, natural gas, heats it to some temperature over 31 degrees C and the gas is then highly compressed. The compressed gas has the density of a liquid, but is able to penetrate deeply into the plant and dissolve the lipophilic constituents. Then the pressure is carefully released, the gas just harmlessly dissipates into the atmosphere, and all that is left behind is the pure, concentrated extract. No pollution, no heat stress or damage, and no solvent residue. The extract can be a broad, virtually complete representation of the plant's lipophilic constituents.

### KNOWN BENEFITS:

STERILE PROCESS  
 HIGH PURITY  
 NON TOXIC  
 ODOURLESS  
 SOLVENT FREE  
 TASTE FREE  
 NON FLAMMABLE  
 CHEMICALLY INERT  
 VERY LOW TEMPERATURE



Production: **Baobab Fruit Company Senegal**  
 Scientific Support & Patent Partner: **Ambrosialab**

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