

Extra Virgin Safflower Oil



General oil profile

Food applications:

Safflower is one of humanity's oldest crops. Used today as a cooking oil and nutrition.

Proteco's cold pressed safflower oil is a high polyunsaturated variety making it useful as dietary supplements in many foods including pet foods.

Use in mayonnaise, salads, dressings and dips. This oil remains liquid when chilled making safflower oil favoured for salads dressings.

Other applications:

Safflower oil is rich in Linoleic acid and low in viscosity making it suitable for skin and hair conditioning products also considered beneficial to painful inflamed joints, sprains and bruises.

When used as massage oil, safflower oil helps circulatory problems.

Typical Fatty Acid Profile:

C12:0 Lauric Acid	<0.1%
C14:0 Myristic Acid	<0.1%
C16:0 Palmitic Acid	6.7%
C16:1 Palmitoleic Acid	0.9%
C18:0 Stearic Acid	2.1%
C18:1 Oleic Acid	15.2%
C18:2 Linoleic Acid	72.4%
C18:3 Linolenic Acid	<0.1%
C20:0 Arachidic Acid	0.4%
C20:1 Eicosenoic Acid	<0.1%
C22:0 Behenic Acid	0.3%

Typical analysis:

Additives	Nil
Colour	Golden / yellow
Appearance	Clear
Free Fatty Acid	<2% (Max)
Peroxide Value	<5 mEq
Aroma	Mild
Flavour/Taste	Mild / nutty
Refractive index at 25 °C	1.473
Saponification Value	180 - 195
Specific Gravity at 25 °C	.915-925
Iodine Value	135 - 150
CAS number	8001-23-8
Shelf life	36mths
Extraction method	Expeller (cold pressed)
Botanical name	Carthamus tinctorus
Smoke point	227 °C
Unsaponifiable matter	1.5%