

## TECHNICAL DATA SHEET

**Sr. No. : UL3000068-V-04**
**Issue Date: 28/03/2023**

**QUALITY CONTROL :** We declare that certificate of analysis of this material is inspected according to quality parameters as below :

<b>Item Code</b>	<b>UL3000068</b>
<b>Item Name</b>	<b>GRAPE SEED OIL</b>



Test Parameters	Specifications				
<b>CAS #</b>	84929-27-1				
<b>EINECS #</b>	281-511-6				
<b>FEMA#</b>	4045				
<b>Botanical Name</b>	Vitis vinifera L.				
<b>Description</b>	Yellowish to green oily liquid, almost odourless and characteristic bland taste.				
<b>Origin</b>	It is a fixed oil obtained by expression of seeds.				
<b>Appearance</b>	Yellowish to green				
<b>Physical Status</b>	Liquid				
<b>Flash Point (Closed cup) °C</b>	>150°C				
<b>Refractive Index</b>	1.470 - 1.480 @20°C				
<b>Relative Density</b>	0.915 - 0.927 @20°C				
<b>Optical Rotation</b>	Not Determined				
<b>Solubility in Alcohol</b>	Slightly soluble in ethanol 96%				
<b>Solubility in Water</b>	Insoluble				
<b>Assay by GC</b>	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Palmitic acid 6-8%</td> <td style="width: 50%;">Oleic acid 12-25%</td> </tr> <tr> <td>Linoleic acid 60-76%</td> <td>Palmitoleic acid &lt;0.5%</td> </tr> </table>	Palmitic acid 6-8%	Oleic acid 12-25%	Linoleic acid 60-76%	Palmitoleic acid <0.5%
Palmitic acid 6-8%	Oleic acid 12-25%				
Linoleic acid 60-76%	Palmitoleic acid <0.5%				
<b>Shelf Life</b>	12 months under proper storage conditions.				
<b>Legislation</b>	Natural				
<b>Stability</b>	Avoid strong acids strong bases and all oxidizing agents.				
<b>Uses</b>	Cosmetics, perfumary, aromatherapy and flavour application.				

<b>PACKING &amp; STORAGE</b>	Should be stored in a cool, dry well ventilated places in full tightly sealed containers protected from light.
<b>HANDLING PRECAUTION</b>	Handle in adequate ventilation Avoid skin and eye contact use goggles or face shield and wear protective clothing

This is a system generated document hence need not be authenticated.

