

Cotton seed oil

Durable exotic linoleic acid treasure



High content of linoleic acid, oleic acid and palmitic acid and is rich in natural vitamin E.

Qualities & Usage

We carry Cotton seed oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
303030	Cotton seed oil refined	Yes	Yes	



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Cotton plant & cotton seed

Cottonseed oil (lat. oleum gossypii) is obtained from the seeds of the cotton plant (*Gossypium* sp.). Cotton belongs to the mallow family (Malvaceae). The cotton plant is a versatile plant. The high-quality cotton fibres for the textile industry are extracted from its seed hairs. The seeds remaining after the separation of the fibres are pressed into cotton seed oil. The grist produced in this process serves as protein-rich animal feed.



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Cultivation & yield

Today, due to high demand, the plant is spread worldwide in tropical and subtropical areas. The most important countries of cultivation today are the Far East, the USA, Africa and Europe. The originally perennial plant yields the highest yields when grown as an annual. The primary cultivation purpose is the extraction of fibres for the textile industry.

Background / history

The cotton plant is one of the oldest cultivated plants with original cultivation centres in India, southern Africa, Indonesia and the Andes. Cottonseed oil has been one of the most widely used edible oils in the USA since around 1800 and is valued as a traditional foodstuff in many cotton-producing countries because of its mild taste.



Cotton seed oil

refined

**Article number:**

303030

INCI name:

Gossypium Herbaceum Seed Oil

CAS number:

8001-29-4

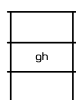
Botanical name:

Gossypium Herbaceum L.

Usage:

Cosmetics, Food

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



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Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	26 g
Monounsaturated fatty acids	18 g
Polyunsaturated fatty acids	56 g

Composition

C16:0 Palmitic acid	17 – 28 %
C18:1 Oleic acid	13 – 25 %
C18:2 Linoleic acid	45 – 60 %

Fatty acids ratio

