

Grape seed oil

Das Öl aus den Weintrauben



Grape seed oil has a very high content of linoleic acid and contains lecithin.

Qualities & Usage

We carry Grape seed oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
360030	Grape seed oil refined	Yes	Yes	
360120	Organic grape seed oil cold pressed	Yes		



Grape seed oil

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Vine & grape

Grape seed oil is obtained from the seeds or pips of the grape (*Vitis vinifera*). The grapevine belongs to the climbing plants. Today, about 16,000 different grape varieties are known.



Grape seed oil

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Cultivation & yield

The grapes are mainly used to make wine and juice. The grape seed oil obtained from the seeds, with an oil content of 6 - 20 %, plays a minor role. To produce 1 kg of grape seed oil approx. 50 kg of grape seeds are needed. The largest grape producers are China, Italy, USA, Spain and France.

Background / history

The grapevine is one of the oldest cultivated plants. It was cultivated both by the Egyptians around 3,500 BC and by the Babylonians and Indians. Several *Vitis* species probably appeared in Europe during the Tertiary period, but only the *Vitis vinifera* survived the ice age in southern European and western Asian regions. Greeks and Romans cultivated viticulture; the latter brought it to Germany on their war campaigns, also to Britain. In Europe, countless varieties developed due to the most diverse climates. Today grapevines are spread all over the world. Historically, grape seed oil was first mentioned in 1569, when Emperor Maximilian granted a musician the privilege to produce grape seed oil.



Grape seed oil

refined

**Article number:**

360030

INCI name:

Vitis Vinifera Seed Oil

CAS number:

84929-27-1 / 8024-22-4

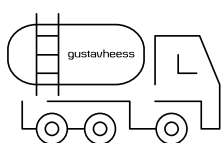
Botanical name:

Vitis vinifera

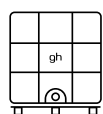
Usage:

Cosmetics, Food

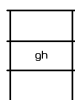
Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



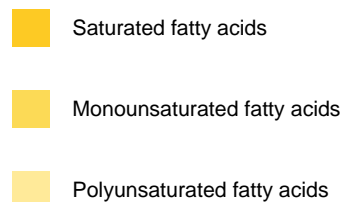
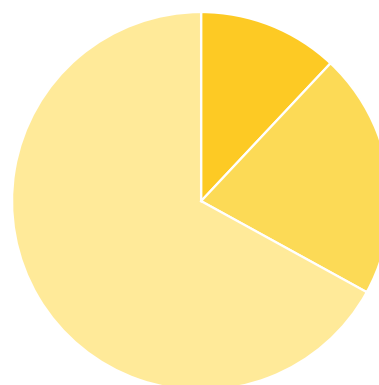
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	12 g
Monounsaturated fatty acids	21 g
Polyunsaturated fatty acids	67 g

Composition

C16:0 Palmitic acid	3 – 9 %
C18:1 Oleic acid	12 – 28 %
C18:2 Linoleic acid	58 – 78 %

Fatty acids ratio



Organic grape seed oil

cold pressed

**Article number:**

360120

INCI name:

Vitis Vinifera Seed Oil

CAS number:

84929-27-1 / 8024-22-4

Botanical name:

Vitis vinifera

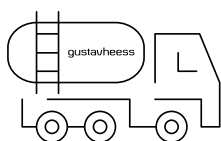
Usage:

Cosmetics

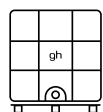
Certificates:

EU organic

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190 kg Drum



27 kg Canister

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