

Product - Specification

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Reg-No.: Sp383030d

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Product / Trading-Name: **Blackcurrant oil refined**

Description: Blackcurrant oil refined is obtained by mechanical expression or solvent extraktion. It is then refined and filtered. It has a high content of gamma-Linolenic acid.

Product No.: 383030

CAS No.: 97676-19-2 / 68606-81-5

EINECS No.: 271-749-0

INCI Name: Ribes Nigrum Seed Oil

Properties: A pale yellow to yellow green oil with characteristic taste and flavour. It is insoluble in water, miscible with petroleum spirit and ether.

Parameter	Method	Unit	Value
Physical and Chemical Characteristics			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 4,0
peroxide value	Ph. Eur. [2.5.5]	meq O2/kg	max. 10,0
refractive index (20 °C)	Ph. Eur. [2.2.6]		1,475 - 1,482
relative density (20 °C)	Ph. Eur. [2.2.5]		0,920 - 0,930
colour (Gardner)	EN 1557		max. 10,0

Fatty Acid Composition (GC of FAMES)

16:0 palmitic acid	Ph. Eur. [2.4.22]	%	5,0 - 9,0
18:0 stearic acid	Ph. Eur. [2.4.22]	%	1,0 - 3,0
18:1 oleic acid	Ph. Eur. [2.4.22]	%	8,0 - 17,0
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	42,0 - 50,0
18:3 alpha linolenic acid	Ph. Eur. [2.4.22]	%	11,0 - 16,0
18:3 gamma linolenic acid	Ph. Eur. [2.4.22]	%	min. 10,0
18:4 stearidonic acid	Ph. Eur. [2.4.22]	%	min. 2,0

Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.

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