

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 extraction. 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
<u>Physical and Chemical Characteristics</u>			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 4,0
peroxide value	Ph. Eur. [2.5.5]	meq O ₂ /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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