

ANDIROBA OIL

> INCI NAME : **Carapa Guaianensis Seed Oil**

> OBTAINING FROM GATHERING FRUIT ...

There is a very special method for gathering fruit in the Amazon delta. When the Andiroba fruits fall from the trees, the Amazon at high tide – because here the river is tidal – carries them out to sea. The tidal movements mean that later, on the banks of the delta, the local populations can pick up the numerous shelled fruits that have been carried down from the forest by the river. There is so much that in the high season, it only takes 6 hours to collect a tonne!

TO EXTRACTION OF OIL ...

Once the fruit has dried in the sun, it is simply pressed in small hydraulic presses. The oil extracted at the first pressing is then decanted, filtered, and finally stored under nitrogen. The oil finally undergoes light refining in order to remove free acidity, which is often a characteristic of crude Andiroba oil, and it is enriched in natural vitamin E in order to improve its oxidative stability.

ORIGIN

Andiroba oil has been made traditionally for a very long time by the Wayapi and Palikur Indians in the Amazon basin. Over time, its traditional use gradually spread to other peoples in the Amazon delta. But it was not until the early 20th century that the oil was produced and used on a larger scale.

> USES

In and around the Amazon basin, the oil is traditionally applied to the body to repel insects and other parasites. From a dermatological standpoint, the oil is also used as it is or as a balm for its anti-inflammatory and soothing properties.

> ANALYTICAL COMPOSITION

CHARACTERS	_____ A pale yellow, translucent oil, containing a fraction can precipitate
ACID VALUE	≤ 5.0 mg KOH/g
PEROXIDE VALUE	≤ 10.0 meq O ₂ /Kg
RELATIVE CONTENT OF β SITOSTEROL	≥ 50.0 %

THE UNSAPONIFIABLE FRACTION (< 2%) OF ANDIROBA OIL IS MAINLY MADE UP OF PHYTOSTEROLS AND TRITERPENIC COMPOUNDS THAT ARE HIGHLY ATYPICAL, LIMONOIDS.

FATTY ACIDS CONTENT:

• MYRISTIC ACID:	_____	≤ 0.1
• PALMITIC ACID:	_____	20.0–35.0
• STEARIC ACID:	_____	5.0–12.0
• OLEIC ACID:	_____	45.0–55.0
• LINOLEIC ACID:	_____	5.0–15.0
• LINOLENIC ACID:	_____	≤ 1.0
• ARACHIDIC ACID:	_____	≤ 3.0

STORAGE : UNDER NITROGEN, PROTECTED FROM LIGHT AND HEAT.

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