

Organic Kalahari melon seed oil

TECHNICAL DATA SHEET (TDS)

Product Description: Kalahari melon seed oil is the oil expressed from the seeds of the melon from the *Citrullus lanatus* tree. No additives or preservatives are added.

General

Product name:	Organic Kalahari melon seed oil
Product code	OCLO-001
HS Code:	15159059
Supplier:	Zuplex Pty Ltd
E-mail:	dominic@zuplex.co.za/ gill@zuplex.co.za
Latin name of plant material used	Citrullus lanatus (watermelon) semen
Part of plant used	Seed
Geographical origin of the plant	Africa
Kind of extraction	Cold Pressing
Solubility	Soluble in vegetable oils, esters and
	solvents. Insoluble in water
Certification	EOS and NOP Organic certified

Applications: Kalahari melon seed oil may be applied as an emollient and a carrier oil in the cosmetic industry. It is a light oil that absorbs quickly and helps skin keep its elasticity thereby preventing wrinkles.

Manufacturer/Supplier:

Zuplex (Pty) Ltd Umbogintwini Industrial Complex (North Gate) 1 Dickens Road, Umbogintwini, Durban, South Africa

Compiled by:	Kaalin Gopaul	Authorized by:	G.W. BANDA	Document No.	OCLO-002
		Revision No.	02	Page No.	1 of 3
		Date of last issue	18/06/2019	Date	06/12/2019



Regulation and Safety

Component INCI	Chemical Name	CAS#	EINECS#
Citrullus lanatus seed oil	Citrullus lanatus seed oil	90244-99-8	290-802-9

Processing

Extraction method: This product is manufactured from raw materials of strictly vegetable origin. The oil is obtained by cold pressing the melon seeds. The oil is filtered for clarity.

Further treatment: No preservatives or production additives.

Composition

Kalahari melon seed oil	100 %
Other constituents (incidental ingredients)	0 %

Product analysis:

Chemical & physical specifications					
Parameter	Specification				
Appearance	Colourless to light yellow - green coloured oil	Visual inspection			
Odour	Subtle neutral odour	Inspection			
Peroxide Value	< 10	mg KOH/ 1000 g (meq/kg oil)			
Acid Value	< 5	mg KOH/g sample (% m/m)			
Free Fatty Acids	< 2	g/100g (as Oleic)			
Saponification Value	180 – 200	mg KOH/g			
Moisture Content	< 0.5	g/ 100 g			
Iodine Value	120 – 135	g l ₂ / 100 g			
Relative Density @ 20°C	0.86 – 0.95	g/ ml			

Fatty acid profile

Main Compo	onents				Unit (%)		
Palmitic aci	Palmitic acid		C16:0		8 - 13		13
Palmitoleic	acid	C16:1		< 1		1	
Stearic acid	Stearic acid		C18:0		1.5 - 11		
Compiled by:	Kaalin Gopaul	Authorized by	Authorized by:		Document N	0.	OCLO-002
		Revision No.		02	Page No.	1	1 of 3
		Date of last iss	sue	18/06/2019	Date	C	06/12/2019



cis Oleic acid	C18:1	20 - 29
<i>cis</i> Linoleic acid	C18:2	55 – 70
n3 Linoleic acid	C18:2	< 2

Microbiology

Batch Specific. A microbiological screening of the product is done on request of customer.

Packaging and Storage

Pack Size:	23.5 kg oil capacity
Primary Packaging:	25 L Epoxy lined drum (food grade)
Shelf Life	24 Months unopened and stored at 15°C.
Recommended Storage	Closed.
Conditions	Protect from moisture, light and high temperatures

Compiled by:	Kaalin Gopaul	Authorized by:	G.W. BANDA	Document No.	OCLO-002
		Revision No.	02	Page No.	1 of 3
		Date of last issue	18/06/2019	Date	06/12/2019