



Cranberry Seed Oil

INCI: Vaccinium Macrocarpon (Cranberry) Seed Oil

Specifications

Cranberry seed oil is prepared by the mechanical cold press expeller processing of cranberry fruit seeds. No solvents or chemicals are used.

Organoleptic Profile

Appearance:

Aroma & Flavor:

Specifications

Light green oil

Aromatic scent

Slight nutty flavor

Physical Analysis

Solubility:

Extraneous Matter:

Iodine Value:

Peroxide Value:

Specific Gravity:

Lipid soluble

Clear

150.1

< 15 mEq/kg

0.923

Typical Fatty Profile

C16:0 Palmitic:

C18:1 Oleic:

C18:2 Linoleic:

C18:3 Linolenic:

4-6%

20-24%

32-37%

30-35%

Microbiological Profile

Total Plate Count:

Yeast & Mold:

< 5,000 cfu/ml

< 1,000 cfu/ml

Date: 04/16/08

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