

1540 S. River Street
Spooner, WI 55801

TEL: 715.635.7513
FAX: 715.635.7262

www.BotanicOil.com

Cranberry Seed Oil

Cranberry seed oil is a rich source of fatty acids and antioxidants for use in food, nutraceutical, skin and personal care products as well as for fragrance, and soap formulations. Cranberry seed oil has the following properties, anti inflammatory, anti microbial, broad spectrum UV protection and emollient . Cranberry seed oil is a rich source of Omega 3 fatty acid and the antioxidants including Vitamin E in the form of alpha and gamma tocopherol and the antioxidant valuable for eye health, zeaxanthin.

Sterol Assay

Campesterol	29.6 mg/100g
Stigmasterol	9.2 mg/100g
Beta Sitosterol	221 mg/100g

Fatty Acid Profile

	% by weight
Palmitic	5.0 to 8.0
Stearic acid	1.0 to 2.0
Oleic acid	20.0 to 25.0
Linoleic acid	35.0 to 45.0
Linolenic acid (alpha)	22.0 to 35.0
Eicosenoic	0.5 to 1.0

Fatty Acid Distribution

Saturated Fat	Monounsaturated Fat	Polyunsaturated Fat
5.0 to 9.0%	20.0 to 25.0%	65.0 to 70.0%

Feric Reducing Antioxidant Power umoleTE/g 9,541

Storage

Cranberry seed oil has good oxidative stability. For best shelf life, store in dark, cool environment away from heat, light and odor.