Botanic Oil Innovations INC

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Safflower Seed Oil

Carthamus tincorius

Safflower is an excellent food oil as it is very low in saturated fat and high in monounsaturated fats and polyunsaturated fats. It has high stability as a frying oil, has no trans fatty acids or cholesterol. Nutritionally, it is similar to sunflower oil. It can be used in salads, marinades, baking and frying.

In personal care products, it helps moisturize, nourish and restructure the skin. It works well in balms, creams, scrubs, bath bombs and dispensing bath oils.

Analytical Data Sheet

Analysis	**Range**
Moisture content	0.15% Max.
Density (20°C)	0.916 – 0.925 gr/ml
Iodine Value	85-95
Flash Point	250F minimum

Fatty Acid Profile	**Name**	**Range**
C16	Palmitic	Less than 5%
C18	Stearic	Less than 2%
C18:1	Oleic	35% - 50%
C18:2	Linoleic	35% - 50%
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Fatty Acid Distribution	**Saturated%**	**Unsaturated %**
	Less than 5%	95%

Storage and Shelf Life

Store in a dark, cool environment away from light, heat and odor.