



CACAY OIL TECHNICAL DATA SHEET

Last Update Jul 31 / 2020

GENERAL DESCRIPTION

Fatty oil obtained by cold pressing the seeds of the *Caryodendron orinocense* Karsten (Cacav) tree.

TYPE

Virgin Oil

USE

Cosmetic

TRADE NAME

Kahai™ Oil

COMMON NAME

Cacay Oil

INCI NAME

Caryodendron orinocense seed oil

CAS NUMBER

1453469-52-7

CUSTOM CODE

15 15 90 59 / 15 15 90 40



**COSMOS
APPROVED**

CHARACTERISTICS	SPECIFICATIONS	METHOD
Organoleptic Characters	Clear transparent liquid. Mild nutty scent that fades fast	Internal
Colour	Yellow	Internal
Relative Density at 20°C	0,902 - 0,938 g/ml	USP 40
Refractive Index at 20 °C	1,470 - 1,479	USP 40
Acid Value	Max 30,0 mg KOH/g	USP 40
Peroxide Value	Max 15,0 meq O ₂ /kg	A.O.A.C. 965.33 Ed. 20
Iodine Value	120,5 - 166,4 Cg I ₂ /g	A.O.A.C. 993.20 Ed. 20
Saponification Value	159,6 - 211,5 mg KOH/g	A.O.A.C. 920.160 Ed. 20

FATTY ACID COMPOSITION	SPECIFICATIONS (%)	METHOD
Linoleic Acid	64,6 - 76,6	AOCS - Ce-1 b-89 Ed. 2012
Linolenic Acid	1,8 - 2,8	AOCS - Ce-1 b-89 Ed. 2012
Oleic Acid	11,0 - 19,7	AOCS - Ce-1 b-89 Ed. 2012
Palmitic Acid	5,5 - 6,9	AOCS - Ce-1 b-89 Ed. 2012
Stearic Acid	2,6 - 4,5	AOCS - Ce-1 b-89 Ed. 2012

Storage and Packing	The oil is stored at room temperature, and packed in metal or plastic drums, or plastic kegs (food contact material).
	Packing is protected and identified with the following mentions: name of the product, batch number, gross weight, net weight, date of manufacture, best before date.
Conservation Conditions	The conditions of conservation are optimal when the oil is preserved in a full and closed packing away from light at a temperature below 18°C.
	Best Before Date: 36 months as from the date of manufacture, in the original closed packing and in the recommended conditions.
	At the best before date, the oil preserves all its organoleptic properties and characteristics.