

# **Nara Oil - Technical Data Sheet**

#### PRODUCT IDENTIFICATION

Product name:	!Nara oil		
Botanical name:	Acanthosicyos horridus		
INCI name:	Acanthosicyos horridus Seed Oil		
	CAS # 68956-68-3		
	EC # 273-313-5		
Part used:	Kernels		
Extraction method:	Cold pressed		
Quality:	100% pure and natural		

### **APPLICATION**

The !Nara plant is endemic to Namibia and grows in the dry desert region along the Atlantic coastline. Almost lime green in colour, this thorny creeper bears spiky fruits which are highly nutritious and eaten by gemsbok, jackal, hyena and porcupine alike. Dried, roasted and baked, the !Nara fruit is a delicacy for the Topnaar people who live along the lower Kuiseb river. Traditionally, !Nara oil is used after light sunburns, for wound healing and general skin protection.

The cold pressed !Nara seed oil is rich in vitamins & antioxidants and has a high omega 6 fatty content which repairs and regenerates dry, sensitive skin, leaving it nourished, balanced and toned.

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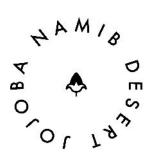


## **GENERAL PROPERTIES**

PROPERTIES:	SPECIFICATIONS:	LAST RESULTS
Liquid:	at 25 °C	
Color:	yellow to golden	
Odor:	slightly nutty, avocado scent	
Taste:	slightly nutty	
Specific Gravity:	not yet defined	0.922
Iodine Value:	not yet defined	129
Saponification:	not yet defined	180 mg (KOH/g)
Peroxide value mEq O₂/kg	<10.0	
Acid value mg KOH/g	<6.0	
Mould and yeast cfu/g	<100	

## **FATTY ACID COMPOSITION**

				LAST
FATTY ACID	C-CHAIN		SPECIFICATIONS (%)	RESULTS (%)
Total Fat			not yet defined	97.65
Miristic Acid	C14:0		not yet defined	0.095
Palmitic Acid	C16:0		not yet defined	11.195
Palmitoleic Acid	C16:1	Omega 7	not yet defined	0.08
Stearic Acid	C18:0		not yet defined	7.04
Oleic Acid	C18:1	Omega 9	not yet defined	22.108
Linoleic Acid	C18:2	Omega 6	not yet defined	55.21
Arachic Acid	C20:0		not yet defined	0.28
Omega 3 combined		Omega 3	not yet defined	0.426
a-linolenic Acid	C18:3		not yet defined	0.117
Eicosapentaenoic acid	C20:5		not yet defined	0.034
Docosahexaenoic acid	C22:6		not yet defined	0.276



### **STORAGE**

Store in a cool, dry and well ventilated place in the original sealed container in order to minimize contamination. Keep away from heat, direct sunlight, acids, oxidizing agents and all sources of ignition.

This vegetable oil is very stable and has a shelf life of up to 2 years.

Cool temperatures may result in coagulation of the fat molecules and appearance of "ghosts" in the oil. Slow and gentle reheating of the oil allows the "ghosts" to disappear.

#### **COMPANY IDENTIFICATION**

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Swakopmund, Namibia