

Evening primrose oil

The healing oil of the Native American people



Evening primrose oil is rich in linoleic acid and strong in gamma linolenic acid.

Qualities & Usage

We carry Evening primrose oil in the following qualities for you

| Art.-Nr. | Quality | Cosmetics | Food | Pharmaceutics |
|----------|---|-----------|------|---------------|
| 380031 | Evening primrose oil pressed and refined Ph. Eur. min. 9% GLA | Yes | Yes | Yes |
| 380060 | Evening primrose oil pressed refined min. 10% GLA | Yes | Yes | Yes |
| 380020 | Evening primrose oil virgin pressed | Yes | Yes | |
| 380122 | Organic evening primrose oil pressed and refined | Yes | Yes | |
| 380320 | Organic evening primrose oil virgin pressed | Yes | Yes | |



Evening primrose oil

The healing oil of the Native American people



The evening primrose

The biennial plant forms a flat rosette on the ground in the first year, only in the second year it develops an inflorescence with yellow flowers up to 1 m high. The 20 cm long turnips harvested in autumn were known very early on as a valued vegetable (yellow Rapunzel).



Evening primrose oil

The healing oil of the Native American people

Cultivation & yield

The evening primrose, which originates from North America, can also be found wild in many places in Germany. Today the evening primrose is mainly cultivated and processed in China.

Background / history

Even the native American population used the oil extracted from the seeds for wound healing. The evening primrose, introduced from North America at the beginning of the 17th century, is widespread in temperate latitudes on wasteland and (formerly) on railway embankments.



Evening primrose oil

pressed and refined Ph. Eur. min. 9% GLA

**Article number:**

380031

INCI name:

Oenothera Biennis Oil

CAS number:

90028-66-3

Botanical name:

Oenothera Biennis L. / Oenothera
Lamarckiana L.

Usage:

Cosmetics, Food, Pharmaceuticals

Certificates:

Kosher

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Evening primrose oil

pressed and refined Ph. Eur. min. 9% GLA

Nutritional values & composition

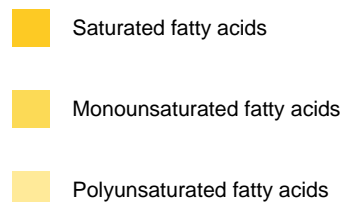
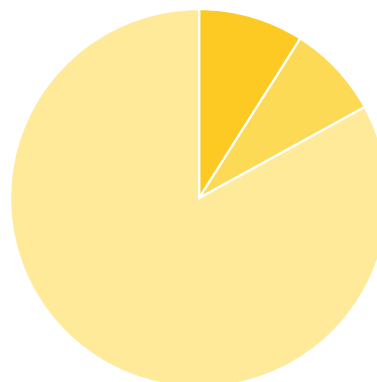
Nutritional value (per 100g)

| | |
|-----------------------------|---------------------|
| Energy | 3,700 kJ / 900 kcal |
| Fat | 100 g |
| Saturated fatty acids | 9 g |
| Monounsaturated fatty acids | 8 g |
| Polyunsaturated fatty acids | 83 g |

Composition

| | |
|----------------------------|-----------|
| C18:1 Oleic acid | 5 – 12 % |
| C18:2 Linoleic acid | 65 – 85 % |
| C18:3 Gamma-linolenic acid | 9 – 14 % |

Fatty acids ratio



Evening primrose oil

pressed refined min. 10% GLA

**Article number:**

380060

INCI name:

Oenothera Biennis Oil

CAS number:

90028-66-3

Botanical name:

Oenothera Biennis L. / Oenothera
Lamarckiana L.

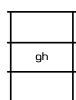
Usage:

Cosmetics, Food, Pharmaceuticals

Certificates:

Kosher

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Evening primrose oil

pressed refined min. 10% GLA

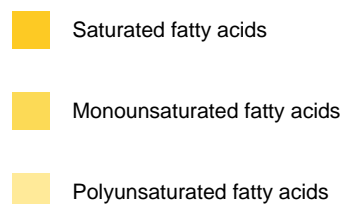
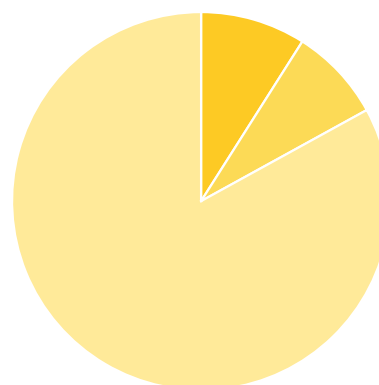
Nutritional values & composition

| Nutritional value | (per 100g) |
|-----------------------------|---------------------|
| Energy | 3,700 kJ / 900 kcal |
| Fat | 100 g |
| Saturated fatty acids | 9 g |
| Monounsaturated fatty acids | 8 g |
| Polyunsaturated fatty acids | 83 g |

Composition

| | |
|----------------------------|-----------|
| C18:1 Oleic acid | 5 – 12 % |
| C18:2 Linoleic acid | 65 – 85 % |
| C18:3 Gamma-linolenic acid | 9 – 14 % |

Fatty acids ratio



Evening primrose oil

virgin pressed

**Article number:**

380020

INCI name:

Oenothera Biennis Oil

CAS number:

90028-66-3

Botanical name:

Oenothera Biennis L. / Oenothera
Lamarckiana L.

Usage:

Cosmetics, Food

Certificates:

Kosher, NATRUE

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Evening primrose oil

virgin pressed

Nutritional values & composition

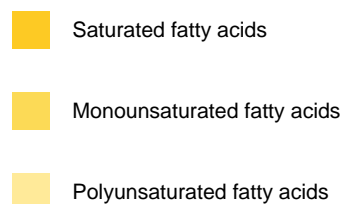
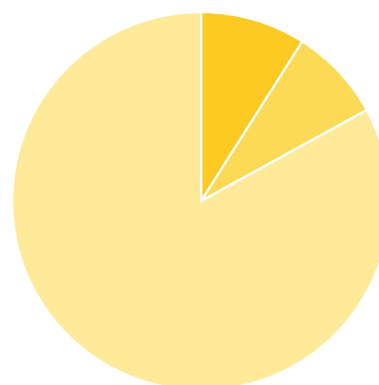
Nutritional value (per 100g)

| | |
|-----------------------------|---------------------|
| Energy | 3,700 kJ / 900 kcal |
| Fat | 100 g |
| Saturated fatty acids | 9 g |
| Monounsaturated fatty acids | 8 g |
| Polyunsaturated fatty acids | 83 g |

Composition

| | |
|----------------------------|-----------|
| C18:1 Oleic acid | 5 – 12 % |
| C18:2 Linoleic acid | 65 – 85 % |
| C18:3 Gamma-linolenic acid | 9 – 14 % |

Fatty acids ratio



Organic evening primrose oil

pressed and refined

**Article number:**

380122

INCI name:

Oenothera Biennis Oil

CAS number:

90028-66-3

Botanical name:

Oenothera Biennis L. / Oenothera
Lamarckiana L.

Usage:

Cosmetics, Food

Certificates:

Kosher, EU organic

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Organic evening primrose oil

pressed and refined

Nutritional values & composition

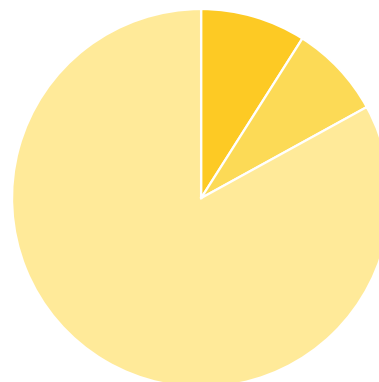
Nutritional value (per 100g)




| | |
|-----------------------------|---------------------|
| Energy | 3,700 kJ / 900 kcal |
| Fat | 100 g |
| Saturated fatty acids | 9 g |
| Monounsaturated fatty acids | 8 g |
| Polyunsaturated fatty acids | 83 g |

Composition

| | |
|----------------------------|-----------|
| C18:1 Oleic acid | 5 – 12 % |
| C18:2 Linoleic acid | 65 – 85 % |
| C18:3 Gamma-linolenic acid | 9 – 14 % |

Fatty acids ratio



| | |
|--|-----------------------------|
|  | Saturated fatty acids |
|  | Monounsaturated fatty acids |
|  | Polyunsaturated fatty acids |



Organic evening primrose oil

virgin pressed

**Article number:**

380320

INCI name:

Oenothera Biennis Oil

CAS number:

90028-66-3

Botanical name:

Oenothera Biennis L. / Oenothera
Lamarckiana L.

Usage:

Cosmetics, Food

Certificates:

Kosher, EU organic, NOP

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Organic evening primrose oil

virgin pressed

Nutritional values & composition

Nutritional value (per 100g)

| | |
|-----------------------------|---------------------|
| Energy | 3,700 kJ / 900 kcal |
| Fat | 100 g |
| Saturated fatty acids | 9 g |
| Monounsaturated fatty acids | 8 g |
| Polyunsaturated fatty acids | 83 g |

Composition

| | |
|----------------------------|-----------|
| C18:1 Oleic acid | 5 – 12 % |
| C18:2 Linoleic acid | 65 – 85 % |
| C18:3 Gamma-linolenic acid | 9 – 14 % |

Fatty acids ratio

