

Borage oil

The gamma linolenic acid supplier



Borage oil is the vegetable oil with the highest naturally occurring content (20 - 25%) of the rare gamma linolenic acid.

Qualities & Usage

We carry Borage oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
382022	Borage oil pressed and refined min. 20% GLA	Yes	Yes	Yes
382020	Borage oil cold pressed	Yes	Yes	
382320	Organic borage oil cold pressed	Yes	Yes	



Borage oil

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Borage plant & borage seeds

Borage oil is produced from the seeds of the borage plant (lat. *Borago officinalis*), which belongs to the family of the boraginaceous plants. The plant is also popularly known as cucumber herb, as borage has a distinct taste of fresh green cucumber. Other names for borage are blue-sky star, heart joy, little love eyes, eye ornament, barasia, and pleasure flower.

The borage plant is an annual herbaceous plant between 30 and 90 cm high. The leaves are hairy to rough, green and oval. The plant develops its star-shaped flowers between May and September. These are initially pink, but then usually change colour to a bright blue. After the flowers have been pollinated, small fruits are formed. These consist of several black seeds up to 6 mm in size. The valuable borage oil is extracted from these seeds.



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Cultivation & yield

Outside Germany, borage is native to Western, Central and Eastern Europe, but also to Southwest Asia and North America. However, the main cultivation areas are the Netherlands, France, Spain and Latin America.

Today, borage is widespread and grows on fallow land, especially in the Mediterranean region.

Background / history

The original origin of the borage plant is the Mediterranean region. The herb was already used by the ancient Romans and Greeks. It was found in farm and monastery gardens in Europe in the late Middle Ages. At that time, it was an important part of the garden and a popular natural remedy.

Borage has been used for a long time as a natural remedy (a mucolytic agent for people with coughs, or as a blood purification agent), but it also contains pyrrolizidine alkaloids associated with hepatotoxic and carcinogenic undesirable effects (the Celts intoxicated themselves with borage-flavoured wine before going into battle).



Borage oil

pressed and refined min. 20% GLA

**Article number:**

382022

INCI name:

Borago Officinalis Seed Oil

CAS number:

225234-12-8

Botanical name:

Borago officinalis L.

Usage:

Cosmetics, Food, Pharmaceuticals

Certificates:

Kosher

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Borage oil

pressed and refined min. 20% GLA

Nutritional values & composition

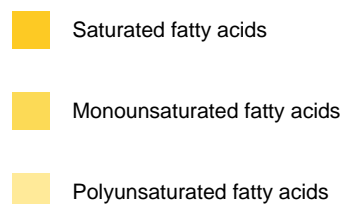
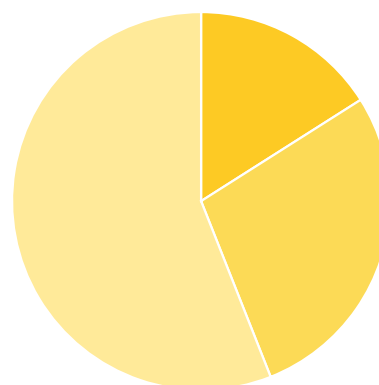
Nutritional value (per 100g)

Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	28 g
Polyunsaturated fatty acids	56 g

Composition

C18:1 Oleic acid	14 – 20 %
C18:2 Linoleic acid	34 – 45 %
C18:3 Gamma-linolenic acid	20 – 25 %

Fatty acids ratio



Borage oil

cold pressed

**Article number:**

382020

INCI name:

Borago Officinalis Seed Oil

CAS number:

225234-12-8

Botanical name:

Borago officinalis L.

Usage:

Cosmetics, Food

Certificates:

Kosher, NATRUE

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



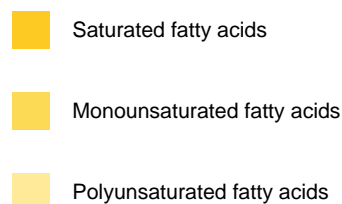
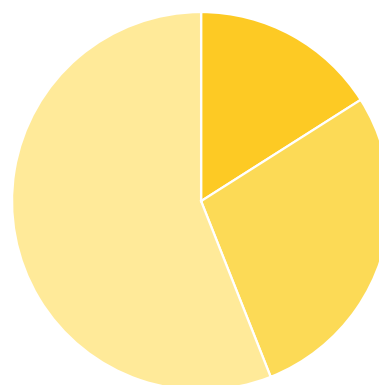
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Composition

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C18:2 Linoleic acid	34 – 45 %
C18:3 Gamma-linolenic acid	20 – 25 %

Fatty acids ratio



Organic borage oil

cold pressed

**Article number:**

382320

INCI name:

Borago Officinalis Seed Oil

CAS number:

225234-12-8

Botanical name:

Borago officinalis 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 borage oil

cold pressed

Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
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Composition

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Fatty acids ratio

