

Safflower oil

All-rounder with valuable linoleic acid



Safflower oil has the highest content of essential linoleic acid (C18:2) of all vegetable oils.

Depending on the average composition of the triglycerides, a differentiation is made between two types of oil: one with a higher content of esterified oleic acid, also called high oleic, HO or type II, and another, in which esterified linoleic acid, also called high linoleic, lino, type I, predominates. Despite its high content of linoleic acid residues, safflower oil is very stable.

Qualities & Usage

We carry Safflower oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
310031	Safflower oil refined type I Ph. Eur.	Yes	Yes	Yes
310020	Safflower oil cold pressed	Yes	Yes	
310120	Organic safflower oil cold pressed	Yes	Yes	

Safflower oil has also gained importance as a raw material for lacquers and varnishes.



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Safflower & safflower seed

Safflower, also known as false saffron is an ancient cultivated plant from Near and Middle Asia with a high utility value. It belongs to the Asteraceae family and is found all over the world.

The annual, herbaceous plant forms tap roots up to three meters deep, reaches a height of up to 130 centimeters and consists of branched stems. It bears 10-15 centimeter long, thorny, serrated leaves. The conspicuous flowers appear at the end of each branch in July/August. The tubular flowers reach a diameter of 3-5 centimeters and are bright yellow to orange. Because of its bright orange-yellow flowers, safflower has also become a popular garden plant. After cross-pollination the flowers develop three to six millimeter long, oily seeds which look like sunflower seeds. These seeds can be removed from the inflorescences from August to September. Depending on the variety, the number of seeds is between 1000-2500, but the oil content is only 15%. As the skin content (45%) is very high and is also of no use, safflower would be unsuitable for oil extraction if an extremely high proportion of essential linoleic acid did not compensate for this disadvantage.

The undemanding safflower grows best in fertile and permeable soil and prefers temperatures of 24-32°C.

The life span of safflower is between one and two years.



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Cultivation & yield

Today, safflower is mainly cultivated in India, Mexico, USA, Ethiopia, Australia and Spain. Other growing areas are Germany, Turkey and Hungary.

Safflower is harvested when the plant is fairly dry but not yet withered.

Background / history

Originally safflower comes from Asia Minor and became known in Egypt as early as 3500 BC as a "dye's plant". The scientist Georg Schweinfurth identified safflower in 1887 as a burial gift from Egyptian mummies. This shows their importance, as only the pharaoh had the right to plant safflower. At that time, linen clothes and textile fabrics were dyed with their juices. In antiquity the red dye was used for dyeing in the textile dye works. The corresponding dye is the so-called safflower red.

In the Middle Ages safflower also came to Europe. Until modern times, especially in Alsace, safflower was used for dyeing, until it was displaced by the discovery of aniline dyes.



Safflower oil

refined type I Ph. Eur.

**Article number:**

310031

INCI name:

Carthamus Tinctorius Seed Oil

CAS number:

8001-23-8

Botanical name:

Carthamus Tinctorius

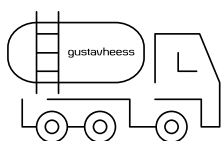
Usage:

Cosmetics, Food, Pharmaceuticals

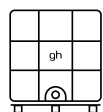
Certificates:

NATRUE, Kosher

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



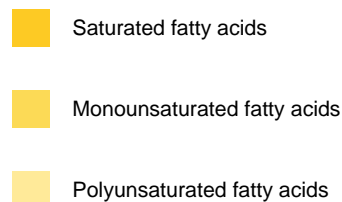
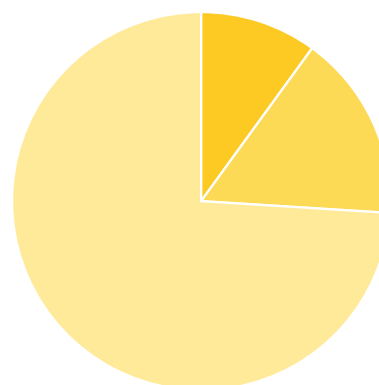
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	10 g
Monounsaturated fatty acids	16 g
Polyunsaturated fatty acids	74 g

Composition

C16:0 Palmitic acid	4 – 10 %
C18:1 Oleic acid	8 – 21 %
C18:2 Linoleic acid	68 – 83 %

Fatty acids ratio



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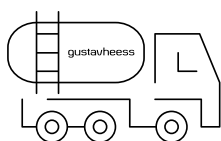
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Cosmetics, Food

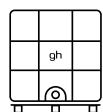
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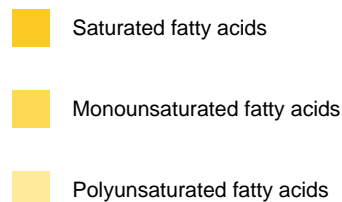
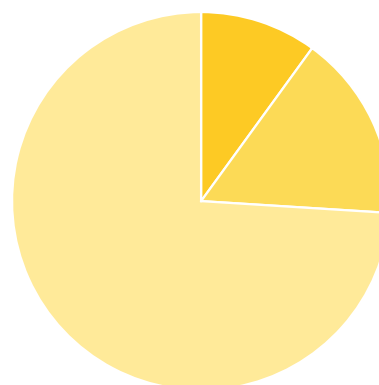
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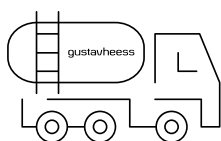
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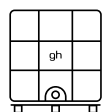
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