

Corn oil (maize oil)

A nutritionally valuable oil



Rich in linoleic acid and omega-6 fatty acids.

Qualities & Usage

We carry Corn oil (maize oil) in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
314020	Corn oil pressed	Yes	Yes	
314031	Corn oil (maize oil) refined solvent extracted Ph. Eur.	Yes	Yes	Yes

The clear, pale yellow to golden yellow oil with a faint smell and taste is used as an edible oil. In the food industry, corn oil is used for the production of foodstuffs (margarine, mayonnaise, dietetics, baby food), in cosmetics corn oil is also used for the production of soaps and hair care products. Corn oil is also used as a raw material for lubricants and leather care products in the technical industry.



Corn oil (maize oil)

A nutritionally valuable oil



Corn plant & corn kernel

Corn oil is obtained from the seedlings of *Zea mays* L. (Gramineae) by pressing or extraction and is then refined.



Corn oil (maize oil)

A nutritionally valuable oil

Cultivation & yield

As an oil-supplying plant, maize is of secondary importance, although maize germ oil is a nutritionally valuable oil due to its palmitic and mainly high oleic and linoleic acid content. However, the linoleic acid content varies considerably depending on the region of cultivation. The oil (oil content of the seedling approx. 35 %) is obtained as a by-product of the processing of corn into maize starch. The crude oil is then refined; cold-pressed corn germ oil is rarely sold.

The largest corn producers are the USA, China and Brazil. Corn is one of the most traded grains after wheat.

Background / history

The grain species maize has its origin between Mexico and Peru, but the actual wild form cannot be determined, since cultivated maize was selected from wild maize species very early. Remains of already domesticated wild maize forms have been found in caves in southern Mexico and dated to 5,000-3,400 BC. Corn also plays a role in Indian mythology and religion. Inhabitants of the Caribbean islands called it "mahiz", the Spanish adopted this name when they brought corn to Europe around 1,500. Corn was admired as a specialty but was not cultivated in Europe until the 17th century. It reached India and China via Italy, the Balkans and Russia. Since the Second World War, the plant, which is actually tropical and subtropical, has been cultivated worldwide. However, it is preferred as cattle feed, as a source of protein (polenta, tortillas, maize, popcorn) and starch (pudding, starch flour, fine pastries and as a thickener for soups and sauces as well as cornflakes).



Corn oil

pressed



Article number:
314020

INCI name:
Zea Mays Oil

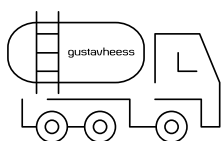
CAS number:
8001-30-7

Botanical name:
Zea mays L.

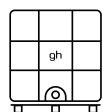
Usage:
Cosmetics, Food

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



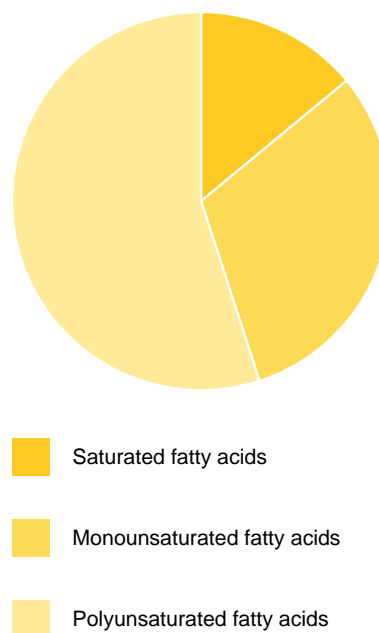
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	14 g
Monounsaturated fatty acids	31 g
Polyunsaturated fatty acids	55 g

Composition

C16:0 Palmitic acid	9 – 15 %
C18:1 Oleic acid	24 – 41 %
C18:2 Linoleic acid	50 – 60 %

Fatty acids ratio



Corn oil (maize oil)

refined solvent extracted Ph. Eur.



Article number:
314031

INCI name:
Zea Mays Oil

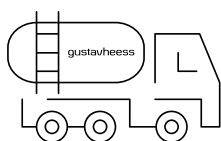
CAS number:
8001-30-7

Botanical name:
Zea mays L.

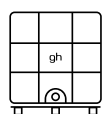
Usage:
Cosmetics, Food, Pharmaceuticals

Certificates:
NATRUE, Kosher

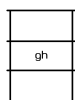
Our packaging



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



Corn oil (maize oil)

refined solvent extracted Ph. Eur.

Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	14 g
Monounsaturated fatty acids	31 g
Polyunsaturated fatty acids	55 g

Composition

C16:0 Palmitic acid	9 – 15 %
C18:1 Oleic acid	24 – 41 %
C18:2 Linoleic acid	50 – 60 %

Fatty acids ratio

