



Desert date oil technical sheet

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Date 20.01.2011

Ref : FT.PRD.02.B

Process: cold pressure

Pressed part of the plant: almond

Botanical name: *Balanites Aegyptiaca*

Vernacular name: Sump (wolof)

Quality: pure and natural, without any chemical treatment

Oxidative potential: little sensitive; oxidative stability

Country of origin: Senegal

Farming: wild

Organoleptic properties:

- **Appearance:** liquid at room temperature, solidifies below 5°C.
- **Color:** pale yellow, translucent
- **Odor :** characteristic
- **Taste :** without pronounced taste

Physical and chemical characteristics :

- **Density :** 0,918
- **Viscosity :** 34 - 44 mPa.S
- **Acid value :** 2.38 mg KOH/g oil
- **Iodine value :** 92.45 (g iodine /100g oil)
- **Peroxide value :** 2.31 (meq O₂/kg oil)
- **Unsaponifiables :** 0.5 %

Storage conditions: To store in a dry place, away from heat and light.





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Fatty acids composition:

Four fatty acids compose 99 % of the oil:

COMPOSITION	Range of values (%)
Poly unsaturated fatty acids:	
Linoleic acid	37,0
Mono unsaturated fatty acids:	
Oleic acid	34,5
Saturated fatty acids:	
Palmitic acid	15,5
Stearic acid	12,0

It contains low levels of polyunsaturated fatty acids with long chains: EPA, DPA, DHA.

Properties and uses :

- **Use in cosmetic:** Oil powerfully moisturizing, it softens and repairs dry, rough and peeled skins. This soothing oil is used in traditional medicine for treatment of skin diseases and is also used for making soap.
- **Food use:** Desert date-palm oil may be used as a cooking oil because of its high smoke point or used as such by adding it to food to give them a taste very appreciated by consumers. Moreover, it is a regulator of blood pressure.

Values presented in this technical sheet are given as information, real values will be provided in the analysis reports.