

ORGANIC JOJOBA OIL non- edible - (SIMMONDSIA CHINENSIS)



Product Name	Jojoba Vegetable oil Simmondsia Chinensis
Physical Properties	
Appearance	Clear Yellow viscous liquid
Taste	Characteristic of product
Odour	Characteristic of product
Foreign Bodies	Nil
Colour	Gardener 8 max
Nutrition Information	
Fat content	
Energy value	
Minerals present	
Micro biological data	
Chemical Properties	
Acid Value	1 max
Peroxide Value	2 meq O ₂ /kg max
Iodine Value	80 - 85
Typical Ester Composition	
C36	0 - 2%
C38	5 - 8%
C40	26 - 34%
C42	44 - 56%
C44	8 - 12%
C46	0 - 3%
Additives	
Toxicological/Safety Information	
Respiratory Protection	None required
Effect on Skin	Non hazardous, normal washing with soap and water to remove
Effect on eyes	Normal flushing to remove
Fire hazard	Appropriate protection should be taken against fire for flammable organic liquid of low volatility Avoid over heating
Spillage	Use suitable absorbent material followed by washing down using detergent solution.
Handling and Storage	
Stable at normal climatic temperatures, for best results store in upright containers, in cool dark ambient conditions, with closure firmly intact.	

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General:

Saponification value	:	88 - 96
Unsaponifiable Matter	:	approx 51%
Relative Density @ 20 Deg Cen	:	0.86 - 0.87
Refractive Index @ 20 Deg Cen	:	1.46 - 1.47
Melting Point	:	approx 7°C
Solubility	:	Soluble in vegetable oils, and organic solvents insoluble in water.