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## **PERILLA OIL** **MATERIAL SPECIFICATIONS**

**PRODUCT DESCRIPTION:** Perilla Oil is obtained from the seeds of the labiate Perilla (Perilla ocymoides L.), which is related to the Lavender species and the potherb Basil. The seeds contain approx. 35 to 45% oil, which is produced by mechanical pressing/refining. The cake contains approx. 36% crude protein which is used as animal feed. Perilla is located in East Asian and is also cultivated in Japan, China, Manchuria and East India. It is a drying oil of light-yellow, clear, viscous liquid with a weak characteristical odour.

<b><u>PROPERTIES</u></b>	<b><u>SPECIFICATIONS</u></b>
Density (20° C)	0,925 - 0,931
Refractive index (20° C)	1,477 - 1,483
Acid value	max. 4,0
Peroxide value	max. 10 meqO <sub>2</sub> /kg
Iodine value	180 - 205
Saponification value	185 - 200
Unsaponifiable matters	max. 1,5 %
Colour Gardner	max. 7

### **FATTY ACID COMPOSITION**

Palmitic acid	C16:0	5 - 10%
Stearic acid	C18:0	1 - 5%
Oleic acid	C18:1	12 - 25%
Linoleic acid	C18:2	10 - 20%
Linolenic acid	C18:3	45 - 64%
Others		max. 3%

**SHELF LIFE:** 9 Months

**STORAGE:** Light protected, not above room temperature, in tightly sealed containers (nitrogen blanketed).

**USAGE:** Perilla oil is used by the paint industry pure, or as a Linseed-Perilla oil cut. Working with Perilla oil produces a fast drying and high gloss film. In most cases the oil is cooked to reach a firmer consistency. In Asian cuisines Perilla oil is valued as a cooking oil as well.

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.

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