

Blackcurrant oil

The gamma-linolenic acid rarity



It has a high content of gamma-linolenic acid.

Qualities & Usage

We carry Blackcurrant oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
383030	Blackcurrent oil refined	Yes		



Blackcurrant oil

The gamma-linolenic acid rarity



Currant bush & currant

Black currant seed oil, also called black currant seed oil, is a particular rarity. It is extracted from the seeds of currants.



Blackcurrant oil

The gamma-linolenic acid rarity

Cultivation & yield

The world's largest producer of currants is Russia, followed by Poland, Ukraine, Germany and China.

Background / history

The plant family Grossulariaceae was already established in 1805. Later the individual genera were determined.



Blackcurrent oil

refined

**Article number:**

383030

INCI name:

Ribes Nigrum Seed Oil

CAS number:

97676-19-2 / 68606-81-5

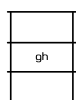
Botanical name:

Ribes nigrum

Usage:

Cosmetics

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Blackcurrent oil

refined

Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	8 g
Monounsaturated fatty acids	13 g
Polyunsaturated fatty acids	79 g

Composition

C18:1 Oleic acid	8 – 17 %
C18:2 Linoleic acid	42 – 50 %
C18:3 Gamma-linolenic acid	min. 10 %

Fatty acids ratio

