

Argan oil

The Moroccan gold



Argan oil is one of the most precious oils in the world due to its special properties and the combination of its ingredients.

Qualities & Usage

We carry Argan oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
213020	Argan oil cold pressed	Yes	Yes	
213025	Argan oil cold pressed toasted	Yes	Yes	
213121	Organic argan oil deodorized	Yes	Yes	
213320	Organic argan oil cold pressed	Yes	Yes	
213125	Organic argan oil cold pressed toasted	Yes	Yes	

Roasted argan oil has a nutty taste and is used in the modern kitchen for cold and warm dishes as a delicacy. The cold pressed unroasted quality is suitable for cosmetic use, especially for natural products.



Argan oil

The Moroccan gold



Argan tree & Argan fruit

The argan tree (*Argania spinosa*) is one of the endemic plants that grows exclusively in southwestern Morocco. The endangered evergreen tree can grow to a height of 12 meters, tolerates extreme heat very well as well as long dry periods. Its treetop is very extensive and can reach a circumference of up to 60 meters. Characteristic is also the bark called "snake skin". The yellowish flowers appear after the fifth life year. The leaves and fruits of the argan tree are a source of food for sheep, goats and camels. These defy the sharp, hard thorns that keep most of the enemies away. Goats often climb into the crown of the argan tree to get better access to the leaves and fruits. The argan fruits resemble large olives, but are yellow in colour and have a bitter taste. Inside, the fruit contains an almond-sized kernel with one to three seeds. The ripening period of the fruit is about one year. After 50 to 60 years, argan trees bear full fruit, which corresponds to a yield of 30 kg of fruit. From this, about 21 kg argan nuts with 3 kg argan seeds are obtained. For one liter of oil, about three kilograms of nut kernels and one working day are needed.

After the ripe fruits have fallen to the ground, they are collected by the Berber women. They then remove the flesh from the hard nut and crack it laboriously with the help of a stone. The kernels are dried in the sun for several weeks and if necessary roasted on an open fire.

The argan tree is very frugal and needs only a few nutrients and water. The tree can even survive longer periods of drought and temperatures above 50° Celsius due to its roots which are up to 30 meters deep. During the dry periods, however, no fruits are formed.

The average life expectancy of an argan tree is around 200 years, although trees up to 400 years old have been recorded.



Cultivation & yield

The characterful argan tree grows almost exclusively in Morocco. Today, the occurrence of the tree is limited to an area of 820,000 ha in south-western Morocco. In 1998, this area was declared a biosphere reserve by UNESCO. The trees may still be used but may no longer be felled.

The harvest time is between July and September. Due to the many thorns on the argan tree, the fruits cannot be harvested directly from the tree. The brittle wood of the tree also prohibits shaking the tree. Therefore, one has to wait until the ripe fruits fall to the ground on their own. By the way, the collecting and processing of the argan nuts in Morocco is traditionally a woman's job.

Background / history

The tree was widespread in Europe and Africa over 80 million years ago. Due to climatic changes, its area of distribution has shrunk to an area of approx. 820,000 ha in southwest Morocco. Until the middle of the 90s the value of the argan oil was not seen. At that time women still sold it at the roadside. Only after the area was declared a biosphere reserve by UNESCO in 1998, the traditional oil production of the Berbers was recognized as an intangible cultural heritage of mankind in November 2014.



Argan oil

cold pressed

**Article number:**

213020

INCI name:

Argania Spinosa Kernel Oil

CAS number:

223747-87-3 / 299184-75-1

Botanical name:

Argania spinosa

Usage:

Cosmetics, Food

Certificates:

NATRUE

Our packaging



190 kg Drum



27 kg Canister

General durability:

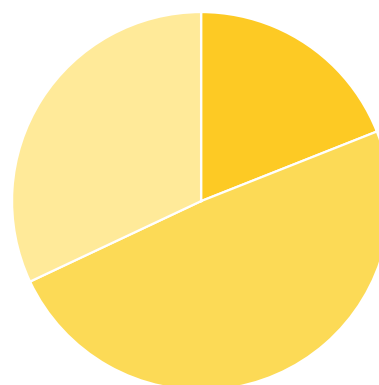
drum 18 months, canister 12 months



Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	19 g
Monounsaturated fatty acids	49 g
Polyunsaturated fatty acids	32 g

Fatty acids ratio



Composition

C16:0 Palmitic acid	10 – 15 %
C18:1 Oleic acid	43 – 50 %
C18:2 Linoleic acid	29 – 37 %



Argan oil

cold pressed toasted

**Article number:**

213025

INCI name:

Argania Spinosa Kernel Oil

CAS number:

223747-87-3 / 299184-75-1

Botanical name:

Argania spinosa

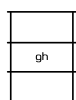
Usage:

Cosmetics, Food

Certificates:

NATRUE

Our packaging



190 kg Drum



27 kg Canister

General durability:

drum 18 months, canister 12 months



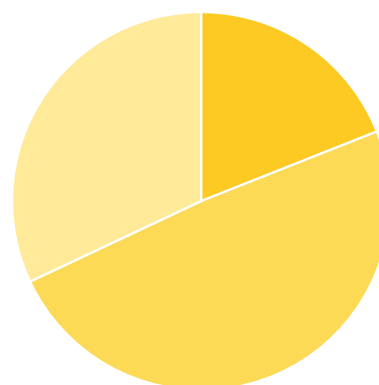
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
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Polyunsaturated fatty acids	32 g

Composition

C16:0 Palmitic acid	10 – 15 %
C18:1 Oleic acid	43 – 50 %
C18:2 Linoleic acid	29 – 37 %

Fatty acids ratio



Organic argan oil

deodorized

**Article number:**

213121

INCI name:

Argania Spinosa Kernel Oil

CAS number:

223747-87-3 / 299184-75-1

Botanical name:

Argania spinosa

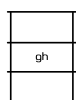
Usage:

Cosmetics, Food

Certificates:

EU organic

Our packaging



190 kg Drum



27 kg Canister

General durability:

drum 18 months, canister 12 months



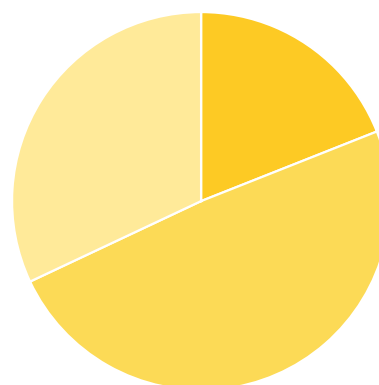
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	19 g
Monounsaturated fatty acids	49 g
Polyunsaturated fatty acids	32 g

Composition

C16:0 Palmitic acid	10 – 15 %
C18:1 Oleic acid	43 – 50 %
C18:2 Linoleic acid	29 – 37 %

Fatty acids ratio



Organic argan oil

cold pressed

**Article number:**

213320

INCI name:

Argania Spinosa Kernel Oil

CAS number:

223747-87-3 / 299184-75-1

Botanical name:

Argania spinosa

Usage:

Cosmetics, Food

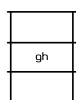
Certificates:

EU organic

Origin:

Our argan oil comes 100 % from the southwest of Morocco.

Our packaging



190 kg Drum



27 kg Canister

General durability:

drum 18 months, canister 12 months



Organic argan oil

cold pressed

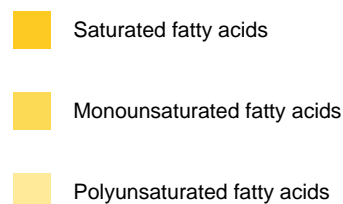
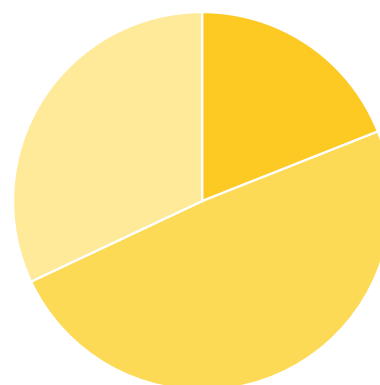
Nutritional values & composition

Nutritional value	(per 100g)
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Composition

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Fatty acids ratio



Organic argan oil

cold pressed



Production & description

Argan oil cold pressed is the fixed oil obtained from the kernels of *Argania Sponosa* (L.), Sapotaceae by cold expression.

Orange-yellow, viscous liquid with a typical, intensely nutty-tangy smell.



Organic argan oil

cold pressed

Gustav Heess

Organic argan oil cold pressed

Since 2004, we have been supporting a women's cooperative from the Arganeraie, enabling the Berber tribe to keep the entire value chain in their own hands, from harvesting to processing. The women are thus independent of factory owners and benefit from the entire local value chain. The production of argan oil in our cooperative is traditionally the exclusive work of the women of the Berber tribe, who use it to supplement their income. The cooperative is located in the heart of the Arganeraie, an area of about 8000 square kilometres, which has been a UNESCO biosphere reserve since 1998. Only in this area the gnarled argan trees still grow today.

The cooperative has committed itself to traditional production and respects the UNESCO rules on biosphere reserves and lives the traditional production as recognized by UNESCO as an intangible cultural heritage.

This means in practice that the protected argan trees are not touched. Only the free-living goats are allowed to climb the argan tree. Only the fruits that have fallen from the tree are harvested. The argan tree is neither shaken nor are the fruits picked directly from the tree. The harvest is still traditional manual work of the women of the Berber tribe.

After harvesting, the fruits are dried for 6 weeks and the pulp is removed by hand in the traditional way. In industrial production, this is done by machines, producing over 30% waste. The traditional loosening of the fruit is more resource-saving and secures valuable jobs in rural areas. The seeds are then sorted out by hand and gently cold-pressed. Here again the difference to the industrially produced argan oil becomes apparent, since (although both are cold pressed) the temperature is a few degrees Celsius lower in traditional cold pressing. The lower temperature is more gentle for the argan oil. This kind of pressing of argan oil is much more time-consuming than the production with the help of pressing machines optimized for performance. To obtain one liter of hand-pressed argan oil about one day of work is necessary.

After pressing argan oil is filtered and also at this point our argan oil is specially treated. The triple filtering and a particularly fine filter (12 times finer than in industrial production) results in a particularly high-quality argan oil and secures work and income for over 200 women in the cooperative. Only fruits and seeds collected by the women themselves are processed; thus, the origin can be traced exactly.

We not only take over the marketing of the high-quality argan oil, but also support the cooperative with know-how. Our agricultural engineers are regularly on site and advise the cooperative on all questions concerning the production of argan oil.

The production of our argan oil from the women's cooperative is clearly different from industrialized production. In this production the fruits from different sources are mixed, during the harvest partly vibratory machines are used, which is forbidden by law, and the pressing takes place in factories. As a result, a significant income of the Berber families is lost. This forces the Berber families to leave their traditional land and move to the cities to find work. The government has therefore encouraged the creation of cooperatives. Many cooperatives are now dependent and deliver their harvest exclusively to the factories and therefore lose a large part of the value added.

The correct way to get the gold of Morocco is to cooperate with a cooperative that still produces argan oil in the traditional way and carries out the complete value chain from harvesting to pressing itself. Because the production of the valuable argan oil has to continue to be a speciality of the Berber people.



Organic argan oil

cold pressed

Usage

- Application in hair care products to improve the elasticity of the hair. argan oil provides long-lasting moisture by penetrating deep into the hair, smoothing brittle and damaged hair.
- Use on the scalp for dandruff and irritated scalp. As argan oil promotes blood circulation, dandruff is prevented.
- Regenerating effect helps against scars and stretch marks - Alleviates symptoms such as acne, eczema, neurodermatitis, psoriasis, dandruff and skin abrasions
- Accelerates hair growth and prevents hair loss when applied to the scalp (massage in)
- Argan oil rehydrates the skin and relieves inflammation. It is therefore appreciated by more and more people as an anti-aging product

Cosmetics

- It is suitable for refining soups, sauces, salads and dips. It is the significantly milder alternative to roasted argan oil.
- It is suitable for both cold and hot dishes.
- As a food supplement it is characterised by its high content of the antioxidative vitamin E and unsaturated fatty acids.

Food



Organic argan oil

cold pressed



Sustainability & responsibility

We obtain our argan oil from a women's cooperative and are clearly against industrially produced argan oil. This is the only way to preserve the livelihood of the women in the rural area and the value chain does not only include the collection of the fruits but the complete processing. This increases the number of jobs for the women, enabling them to earn a higher income.

The traditional opening of the fruit creates jobs and, unlike industrial processing, avoids unnecessary waste. With the purchase of our argan oil you support the livelihood of 200 women and their families in Morocco.



Organic argan oil

cold pressed toasted

**Article number:**

213125

INCI name:

Argania Spinosa Kernel Oil

CAS number:

223747-87-3 / 299184-75-1

Botanical name:

Argania spinosa

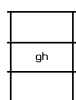
Usage:

Cosmetics, Food

Certificates:

EU organic

Our packaging



190 kg Drum



27 kg Canister

General durability:

drum 18 months, canister 12 months



Organic argan oil

cold pressed toasted

Nutritional values & composition

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