

Sea buckthorn oil

Vitamin rich allrounder



When we talk about sea buckthorn oil, we usually mean a mixture of both oils: pulp oil and seed oil.

Sea buckthorn oils are rich in polyunsaturated fatty acids, have a very high carotene content and contain practically the entire vitamin complex. It also contains a high proportion of palmitoleic acid.

Qualities & Usage

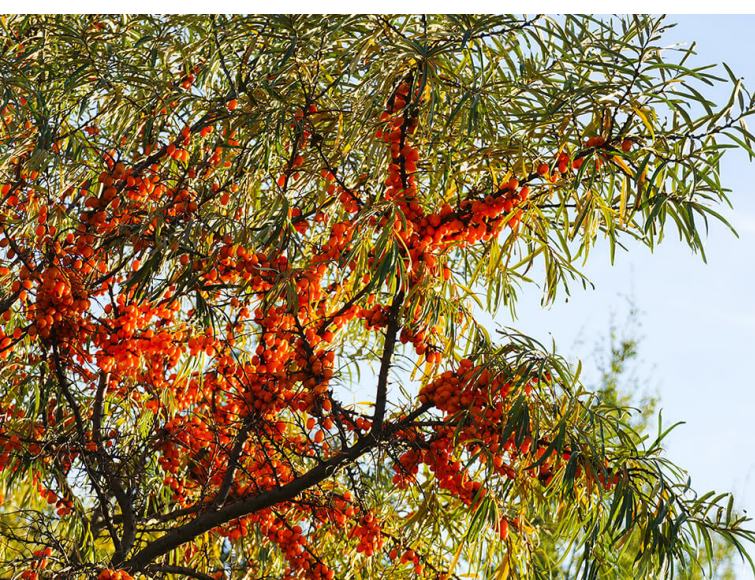
We carry Sea buckthorn oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
202020	Sea buckthorn oil virgin	Yes	Yes	Yes
202120	Organic sea buckthorn oil virgin	Yes	Yes	



Sea buckthorn oil

Vitamin rich allrounder



Sea buckthorn bush & sea buckthorn berry

Sea buckthorn (*Hippophae rhamnoides*) is a wild fruit that grows on a shrub. It is often referred to as the lemon of the north, but also as pheasant berry or dune thorn. Sea buckthorn is a plant species from the genus of sea buckthorn (*Hippophaë*) within the oleaginous family (*Elaeagnaceae*).

Sea buckthorn (*Hippophae rhamnoides*) is a hardy, spiny shrub. It reaches a height of 1 to 6 meters and a width of up to 4 metres. The branches of the sea buckthorn shrub form thorny short shoots and, similar to the buds, appear bronze to silver-grey due to numerous small adjacent scales. The extensive dense root system of the sea buckthorn reaches a depth of 1.5 to 3 meters and can spread horizontally within a radius of up to 12 meters. As a pioneer plant, this gives the sea buckthorn a firm foothold on dunes or artificially created hillsides and binds the soil. This is why sea buckthorn is also planted for the recultivation of wasteland. The leaves reach a length between 40 and 80 millimeters and a width between 3 and 8 millimeters.

The small yellowish, inconspicuous, unisex flowers of the sea buckthorn are visible in Europe between March and May. The bright yellow to orange sea buckthorn berries ripen between August and December. These are characteristically 6 to 8 millimeters long, oval and botanically known as pseudo stone fruits. The berries are known for their high vitamin C content and are therefore processed into food and beverages as well as skin care products.

Inside the berries are the stone-like, elongated to round, outside brown-coloured seeds with a white kernel. They are 2.8 to 5.3 millimeters long and their width ranges from 1.4 to 2.7 millimeters.

As a winter resident, the fruits are an important resource for birds in the cold season.

Sea buckthorn is a pioneer plant and prefers calcareous sand and gravel soils in sunny locations. The shrub is often found in pine forests, along dried out rivers and on rocky slopes and gravelly shores. As a pioneer plant, it is a common species along sea coasts, especially on fixed dunes, but also in steppes. As secondary habitats, sea buckthorn inhabits gravel pits and road embankments.



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Cultivation & yield

The production of sea buckthorn oil is similar to the production of olive oil. The fruits are harvested either by hand or with a scraper rake. This is relatively difficult because of the many thorns. An alternative is the so-called milking: In this process the juice is pressed directly from the berries on the branch. These two methods are harmful to the plant, the yield is low and the risk of injury is high. The best method is to cut selected branches from the shrub with a particularly large number of berries. They are then shock-frozen at -35 to -40°C and after 3-4 days the berries are removed from the branch by a shaking machine. Contaminants are removed and the fruits are washed. Due to these difficult harvesting conditions and the long start-up phase of about four to six years until the first harvest, sea buckthorn is a relatively expensive raw material.

The sea buckthorn bush is now also native to Germany and has been cultivated here since the end of the 1960s. The main German cultivation areas are in Brandenburg, Mecklenburg-Vorpommern and Sachsen-Anhalt. The main distribution area of the sea buckthorn bush is in East and West Asia and includes both Siberia and China. The European distribution area stretches over Central Europe from the Pyrenees to the Alps and the Alpine foothills to the Caucasus. It also covers northwestern Europe and finds its northern border in Norway.

Background / history

The sea buckthorn bush originally comes from the Himalayas.

Already for 1200 years these oils have been used medically in Tibet, both internally and externally.

In traditional medicine, sea buckthorn has been used for centuries for its health-promoting properties.



Sea buckthorn oil

virgin

**Article number:**

202020

INCI name:

Hippophae Rhamnoides Oil

CAS number:

225234-03-7 / 90106-68-6

Botanical name:

Hippophae rhamnoides

Usage:

Cosmetics, Food, Pharmaceuticals

Certificates:

NATRUE

Origin:

Our sea buckthorn oil is obtained from selected sea buckthorn fruits from the EU, mainly from Germany.

Our packaging



190 kg Drum



30 kg Canister



10 kg Canister

General durability:

canister 12 months, drum 18 months



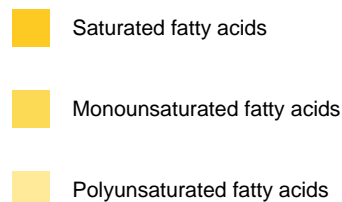
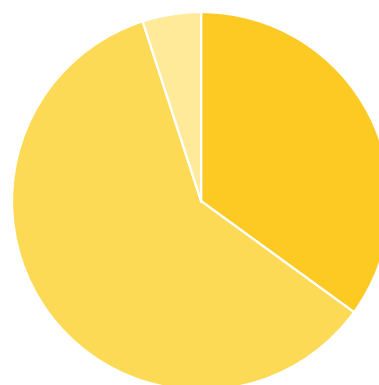
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	35 g
Monounsaturated fatty acids	60 g
Polyunsaturated fatty acids	5 g

Composition

C16:0 Palmitic acid	25 – 45 %
C16:1 Palmitoleic acid	min. 20 %
C18:1 Oleic acid	15 – 35 %

Fatty acids ratio



Sea buckthorn oil

virgin



Production & description

Sea buckthorn oil is obtained by a special solvent-free process from fresh or deep-frozen berries of sea buckthorn (*Hippophae rhamnoides* L.).

A orange to red oil with a characteristic fruity odour. The oil can be partially solidified at temperatures of 20°C.



Sea buckthorn oil

virgin

Gustav Heess

Sea buckthorn oil virgin

Our sea buckthorn oil is of a particularly high quality and consists not of buckthorn oil seed oil, but of valuable pulp oil. Thus, the valuable ingredients are preserved at their best. Our sea buckthorn oil comes from German production. Most of the fruits of our sea buckthorn oil are also grown in Germany. These come mainly from Brandenburg, Mecklenburg-Vorpommern and Sachsen-Anhalt and are obtained by harvesting whole branches and then freezing them. In order to allow the sea buckthorn bush to recover, it is only harvested every two years. The harvest free year gives the sea buckthorn strength and is also a source of food for birds in winter.

Our sea buckthorn oil is of particularly high quality, as it is obtained 100% solvent-free and gently by centrifugation.



Sea buckthorn oil

virgin

Usage

- Sea buckthorn has many uses in cosmetics
- pampers the skin and has an anti-inflammatory effect
- Sea buckthorn oil supports the regeneration of skin cells
- Sea buckthorn oil is often used in face cream, body lotion or bath oil
- the rich oil is often used in production for skin care and sun protection
- Sea buckthorn oil is very suitable for dry, rough and scaly skin
- Sea buckthorn oil contains more antioxidants and palmitoleic acid than the other oils
- The palmitoleic acid contained can be absorbed very well by the skin
- Is used in natural cosmetics for the production of creams, massage oils, shampoos or shower gels
- Sea buckthorn oil is said to reduce wrinkling and is therefore very popular in the field of anti-aging
- Cosmetic products with sea buckthorn oil protect against free radicals.

Cosmetics

- sea buckthorn also offers an abundance of E and A vitamins and is therefore mainly used as a food supplement

Food

- Is used to support the healing of skin diseases, burns and internal fungal diseases
- Sea buckthorn oil has a preventive and healing effect on many internal diseases
- Sea buckthorn oil can help to improve inflammation of the stomach and intestines

Pharmaceutics



Sea buckthorn oil

virgin



Sustainability & responsibility

We obtain sea buckthorn mainly from Germany (Brandenburg, Mecklenburg-Vorpommern and Sachsen-Anhalt). Due to short transport distances we save CO₂ during production.

For harvesting the sea buckthorn fruit we mainly focus on the gentle harvesting of whole branches. This increases the quality of the fruit and at the same time the sea buckthorn is only harvested every 2 - 3 years. During this resting period, the sea buckthorn is a good source of food for birds in winter. In every growing area there is sea buckthorn in the dormancy period and therefore it is permanently available to birds as a source of food in winter.



Organic sea buckthorn oil

virgin

**Article number:**

202120

INCI name:

Hippophae Rhamnoides Oil

CAS number:

225234-03-7 / 90106-68-6

Botanical name:

Hippophae rhamnoides

Usage:

Cosmetics, Food

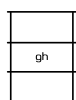
Certificates:

EU organic

Origin:

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Our packaging



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General durability:

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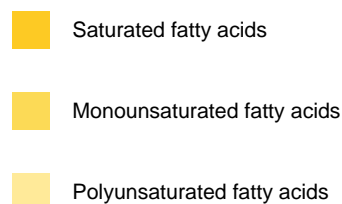
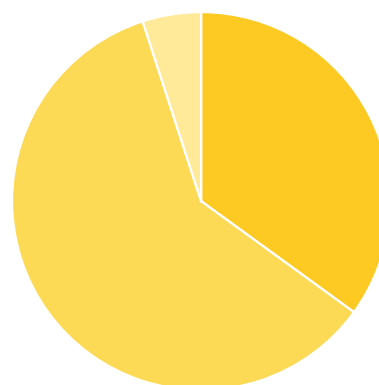
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Fatty acids ratio



Organic sea buckthorn oil

virgin



Production & description

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A orange to red oil with a characteristic fruity odour. The oil can be partially solidified at temperatures of 20°C.



Organic sea buckthorn oil

virgin

Gustav Heess

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Cosmetics

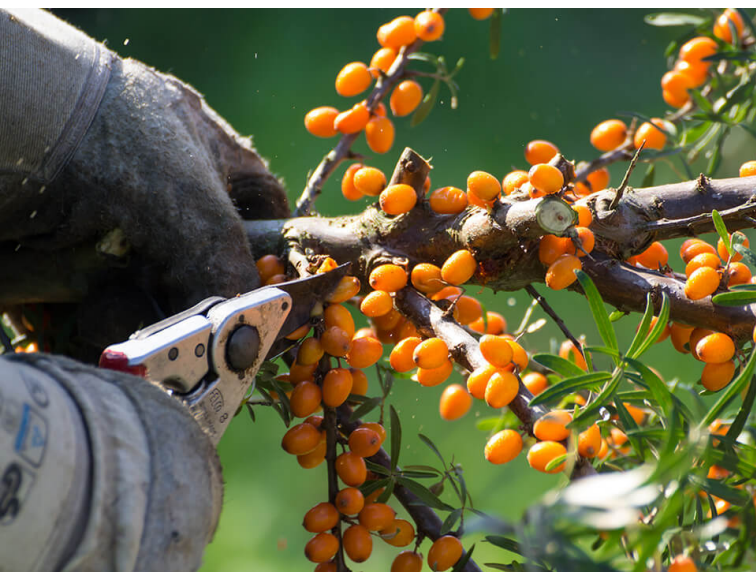
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Food



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Sustainability & responsibility

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