

# Organic-BAOBAB-Oil

(*Adansonia digitata* L.)



Baobab oil is a natural, cold-pressed oil made from the seeds of the Baobab tree (*Adansonia digitata*). The oil is completely untreated and free of additives.

Baobab oil has a particularly high content of essential fatty acids and has a moisture-binding effect. It generated the tissue and protects the skin from dryness. The oil soothes the skin and promotes the healing process in skin diseases such as psoriasis and acne, as well as inflammation and sunburn. With the help of baobab oil, stretch marks can be prevented and the healing of scars supported.



**Item number:** 310240011

**Quality:** 100% organic, EWG 834/2007 Norm



**Eco-control:** DE-ÖKO-001

**Origin considering customs:** Germany

**Producer & Distributor:** africrops! GmbH, Zimmerstr. 11, 10969 Berlin, Germany

**Supply-Chain** Baobab-Seamen from Tanzania, Cold-pressed in Germany

**Country of origin:** Tanzania

**Content:** 100% pure Baobab-Oil (*Adansonia digitata* L.)

**Application:** Baobab oil is versatile. It can be applied to the skin as it is or mixed as an additive in cosmetic products. Thanks to its nourishing and moisturizing properties, it is ideally suited for adding to face care products and other cosmetics items such as body milk, shampoos and hair masks. Since it can prevent stretch marks, it is also ideal as a massage oil for pregnant women.

**Keeping quality:** The shelf life in original sealed containers and with recommended storage is at least 2 years.

**Storage:** It is recommended to store the baobab oil in dark, cool and dry conditions.

**Manufacturing:** Made from hand-picked seeds from the baobab tree. The seeds are cold-pressed and the oil is then filtered. No additives are added.



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## Characteristics:

Appearance	Gold colored clear oil
Smell & taste	Slightly nutty aroma
Free fat acids	< 5mg KOH/g (0,76 KOH/g)
Peroxide number:	< 15 mEq O2/kg

## Fatty Acids composition

**Unsaturated fatty acids** 30 – 42 %

### Polyunsaturated fat

Linoleic acid 18:2 20 – 35 %  
Linolenic acid 18:3 1 – 3%

**saturated fat acids:** 3,6 g

Palmitic acid C16:0 18 – 30%  
Stearic acid C18:0 2 – 9%  
Myristic acid C14:0 0,78%

## Shipping

Minimum order quantity	10 kg
Package contents	5 Liter Canister