

# GRAPESEED OIL

Its an extra pure oil obtained from grape seeds (*Vitis vinifera*) deodorized with a delicate flavor and attractive color. Its production includes a production process which maintains the integrity of oil and nuances of flavor and color.

Contains unsaturated fatty acids and lypo soluble vitamins with elevated antioxidants, which together with the re-energizing effect of the poly phenols of the grape seed, contain multi nutritional and derma-cosmetic properties. Can be used in the preparation of any dish or salad, vinaigrette or dressing, it does not modified the flavor of the foods and does not lose its properties when exposed to high temperatures. In the cosmetics use it is highly valued as a hydrating agent which moisturizes the skin.

This Refined Grapeseed oil is produced in four color presentations, **Traditional Green, Emerald Green, Neutral Yellow and Amber Gourmet**, which comply with the quality of the Food Sanitary Regulations of Chile, and the international regulation of the Codex Alimentarius

ANALYSIS	RESULT
Flavor/Aroma	Mild / Characteristic
Density	0,915-0,925 g/ml 20°C
Free fatty acids,% oleic acid	Max 0,1 %
Peroxide value	Max 2,5 meq O2/Kg
Saponification Index	180 – 195 mg KOH/ g
Unsaponification matter	Max 1,5 % p/p
Moisture & Impurities	Max 0,1 %
Mixed Tocopherols	Min 300 ppm
Cold Test	Min 1,5 Hrs 0°C

