



Características

Es un aceite vegetal extra puro obtenido de la semilla de uva (*Vitis vinifera*), suavemente desodorizado, de delicado sabor y atractivo color. Su producción contempla un proceso en el que se mantiene la integridad del aceite y los matices de sabor y color.

Contiene ácidos grasos insaturados y vitaminas liposolubles con alto poder antioxidante, que junto al efecto reenergizante de los polifenoles de la semilla de uva, le confieren múltiples propiedades nutricionales y dermo-cosméticas.

Este aceite se produce en cuatro presentaciones de color: Verde Tradicional, Verde Esmeralda Prensado, Amarillo Neutro y Ámbar Gourmet, que cumplen con la normativa del Reglamento Sanitario de los Alimentos de Chile y con la regulación internacional del Codex Alimentarius.

ANALISIS	RESULTADOS
Sabor y Aroma	Suave característico
Densidad	0,915-0,925 g/ml 20°C
Acidez Libre, %ácido oleico	Max 0,1%
Índice de Peróxidos	Max 2,5 meq O ₂ /Kg
Índice de Saponificación	180 - 195 mg KOH/g
Materia Insaponificables	Max 1,5% p/p
Humedad e impurezas	Max 0,1%
Mezcla de Tocoferoles	Min 300 ppm
Cold Test	Min 1,5 Hrs 0°C



Characteristics

It is an extra pure oil obtained from grape seeds (*Vitis vinifera*), gently deodorized, with a delicate flavor and attractive color. Its production process maintains the integrity of the oil as well as its flavor and color nuances.

It contains unsaturated fatty acids and fat-soluble vitamins with high antioxidant power, which, together with the re-energizing effect of grape seed polyphenols, provide multiple nutritional and dermocosmetic properties.

This refined grapeseed oil can be used in the preparation of any dish, salad, vinaigrette, or dressing. It does not alter the flavor of foods and preserves its properties even when exposed to high temperatures. In cosmetics, it is highly valued as a hydrating agent that moisturizes the skin.

It is produced in four color presentations: Traditional Green, Pressed Emerald Green, Neutral Yellow, and Amber Gourmet, all of which comply with the Chilean Food Sanitary Regulations and the international standards 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
Molsture & Impurities	Max 0,1%
Mixed Tocopherols	Min 300 ppm
Cold Test	Min 1,5 Hrs 0°C