



## TECHNICAL DATA SHEET

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# REFINED WHEAT GERM OIL

Version: 1.2

### SECTION 1: Identification of the substance/mixture and of the company/undertaking

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**Name** : REFINED WHEAT GERM OIL  
**Product code** : GERHV01

### SECTION 2: PRODUCTION PROCESS

**Manufacture** : Fatty oil obtained from the germ of the grain of *Triticum vulgare* by hexan extraction followed by refining

### SECTION 3: REGULATORY SITUATION

**Identification of the product** : Vegetable oil  
**Botanical name** : *Triticum vulgare*  
**INCI Name** : TRITICUM VULGARE GERM OIL  
**Synonyms** : CAS n° : 841012-44-2  
**CAS-No.** : 68917-73-7  
**EC-No.** : 281-689-7

### SECTION 4: Physical and chemical properties

**Physical state** : Liquid.  
**Appearance** : Clear.  
**Colour** : light yellow.  
**Odour** : characteristic.  
**Flash point** : > 100 °C  
**Relative density** : 0,925  
**Refractive index** : 1,475  
**Optical rotation** :  
**Solubility** : Insoluble in water. Insoluble in: alcohol. Soluble in. Ethers.

Acid value (mg KOH / g): max 0.9  
Peroxide value (mEq O<sub>2</sub> / kg): max 10 %  
Iodine value (g I<sub>2</sub> / 100g): 120-130  
Unsaponifiable matter (%): max 5

#### Composition

**FATTY ACIDS**  
C16:0 Palmitic acid : 14-19%  
C18:0 Stearic acid : Max 2%  
C18:1 Oleic acid : 12-23%  
C18:2 Linoleic acid :52-59%  
C18:3 Linolenic acid :3-10%  
C20:1 Acide eicosénoïque: max 2%

**STEROL**  
Brassicasterol : max 0.3 % Brassicastérol : max 0.3 %

Vegetable oil conform to the European Pharmacopoeia

### SECTION 5: Handling and storage

**Precautions for safe handling** : Wash hands and other exposed areas with mild soap and water before eating, drinking or smoking and when leaving work. Provide good ventilation in process area to prevent formation of vapour.  
**Storage conditions** : Store in a closed container. Keep only in the original container in a cool, well ventilated place away from : Keep container closed when not in use.  
**Incompatible products** : Strong bases. Strong acids.  
**Incompatible materials** : Sources of ignition. Direct sunlight.  
**Maximum storage period** : 18 months  
**Storage temperature** : 10 - 18 °C Vegetable oil which becomes cloudy at a temperature below 10°C

Exaflor Technical Data Sheet

*This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.*