



## The Soap Kitchen

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# Specification Sheet

**Product Name:** Cold Pressed Cucumber Seed Oil

**INCI Name:** Cucumis Sativus (Cucumber) Oil

**Supplier Name:** The Soap Kitchen

### ANALYTICAL CHARACTERISTICS:

Appearance	:	Yellow liquid
Odour	:	Characteristic, light, pleasant
Iodine Value (Calc)	:	120 - 130
Free Fatty Acid (% as Oleic)	:	1.5 max.
Peroxide Value (Meq/kg)	:	8.0 max
Refractive Index	:	1.47 – 1.48
Specific Gravity @ 20°C	:	0.915 – 0.930
Colour lovibond 5.25" Cell	:	Natural Dark Yellow
Saponification Value	:	180 - 190
Flash Point	:	360°

### FATTY ACID PROFILE:

C14:0	MYRISTIC ACID	:	0.2 max
C16:0	PALMITIC ACID	:	9 - 13
C16:1	PALMITOLEIC ACID	:	1.0 max
C18:0	STEARIC ACID	:	6 - 9
C18:1	OLEIC ACID	:	14 - 20
C18:2	LINOLEIC ACID	:	60 - 68
C18:3	ALPHA LINOLENIC ACID	:	1 maximum
C20:1	ICosenoic	:	0.1 maximum
C22:2	DOCOSADIENOIC	:	0.2 maximum

**Product Name:** Cold Pressed Cucumber Seed Oil

Sterols:

Natural Tocopherols: 600 – 700 ppm

Phytosterols: 4000 – 5000 ppm

Best Before: 12 months

As this is a wholly natural material some parameters may differ due to natural variation and climate changes.

Disclaimer:

The information contained herein is accurate to the best of our knowledge.

No liability can be accepted arising out of the use, application or processing of this material.

It is the Users responsibility to determine safe conditions for the use of this product.

We certify this is a true copy of the original suppliers/manufacturers specification.