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Product Specifications

BLACK CUMIN OIL, PRESSED

CAS N/A

**Origin and
Production:**

The plant is cultivated in Southern Europe and Western Asia. Apart from oil production, the seeds are also used in pastries (e.g. flat bread). Pressed Black Cumin Oil is obtained by mechanical pressing of the *Nigella sativa L.* (Ranunculaceae) seed with subsequent filtration, and without any further treatment (e.g. deacidification, bleaching, deodorization). The clear, fatty oil is yellow to green-brown in color and can have a mild to strong spicy odor and taste. It contains roughly between 0.5 and 1.5% essential oils.

<i>Test</i>	<i>Specification</i>	
	<u>Min.</u>	<u>Max.</u>
Sp Gr (20 °C)	0.916	0.924
Acid value		15.0
Iodine value	115	130
Saponification value	182	197
<u>Fatty Acid composition</u>		
Myristic Acid, C (14:0)		1.0
Palmitic Acid,C (16:0)	10.0	14.0
Palmitoleic Acid, C (16:1)		1.0
Stearic Acid, C (18:0)		4.0
Oleic Acid, C (18:1)	20.0	30.0
Linoleic Acid, C (18:2)	50.0	60.0
Linolenic Acid, C (18:3)		4.0
Arachidic Acid, C (20:0)		1.0
Eicosenoic Acid, C (20:1)		1.0
Eicosanedienoic Acid, C (20:2)		3.5
Erucic Acid, C (22:1)		1.5

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Storage: Protect from light. Store at or below room temperature, in tightly sealed containers (nitrogen blanketed). Once opened, product should be used immediately.

Usage: The fatty oil contains about 70% unsaturated fatty Acids, valuable fat components such as sterins and vitamin E and about 1% essential oils. Pressed Black Cumin Oil is considered as one of the high grade nutrition supplements. Various essential oil components such as thymochinon are said to have immunological and metabolism regulating effects (allergy treatment).
