

Article number: 5041

Physical properties: Light yellow, oily liquid with a faint yet distinctive aroma.

Relative density: At 20 °C approx. 0.913 g/cm³.

Basic ingredients: Unsaturated fatty acids – main part linoleic acid (C18:2) approx. 34%, oleic acid (C18:1) approx. 47%, saturated fatty acids – palmitic acid (C16:0) approx. 13%, stearic acid (C18:0) approx. 6%. Vitamin E, F. Phytosterols, carotenoids.

It can be used in the same way as olive oil, both for warm and cold meals. It is an important ingredient in traditional Moroccan cuisine. It has strong nutty aroma. It is suitable for salads, spreads and for the preparation of meat. It can positively affect the reduction of high cholesterol. It can protect against cardiovascular diseases and cancer.

Non-dietary use: This oil spreads well and is equally well absorbed. It is suitable for mature and dry skin and also for treating the skin with psoriasis or atopic dermatitis. It is known for its anti-inflammatory effects, which can be enhanced by adding suitable essential oils. It can soothe irritated and inflamed skin. Good in regenerative and massage oils or regenerative creams. We can recommend its combination with rose hip seed, borage or evening primrose oils. Given its mildness, it is also suitable for children.

INCI: Argania spinosa Kernel Oil

Storage: The stated expiry date can be substantially extended by keeping the product in a dark and cold place (ideally in a fridge at 6–10 °C).

Best before the date indicated on the packaging. Batch number and volume are indicated on the packaging.

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