

TECHNICAL DATA SHEET

MARULA SEED OIL ORGANIC

Revision: September 2026

1. PRODUCT IDENTIFICATION

Product Name	Marula Seed Oil Organic
INCI Name	Sclerocarya Birrea Seed Oil
Botanical Name	Sclerocarya birrea
Plant Part Used	Seeds (kernels)
Country of Origin	South Africa
HS Code	1515.90.90
Recommended Use	Cosmetic and personal-care formulations

2. DESCRIPTION & FUNCTION

A premium cold-pressed African lipid oil characterised by a high oleic acid content and naturally occurring tocopherols. Its predominantly monounsaturated fatty-acid profile contributes to oxidative stability and makes it suitable as an emollient and skin- and hair-conditioning ingredient.

3. PROCESSING

Extraction	Cold-pressed (mechanical extraction)
Further Treatment	Multi-stage physical polishing and filtration. No solvent extraction or chemical modification.
Additives / Preservatives	None

4. PHYSICAL & CHEMICAL PROPERTIES

Appearance	Clear liquid
Colour	Pale yellow to golden; polished batches may be very light in colour
Odour	Mild to virtually neutral, characteristic
Specific Gravity (20°C)	0.910 – 0.920
Refractive Index (20°C)	1.455 – 1.470

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5. TYPICAL FATTY ACID PROFILE

Oleic Acid (C18:1)	70 – 75%
Palmitic Acid (C16:0)	10 – 15%
Stearic Acid (C18:0)	5 – 8%
Linoleic Acid (C18:2)	5 – 10%
Other fatty acids	Typically < 2%

Typical profile only; natural variation occurs between batches.

6. QUALITY PARAMETERS

Peroxide Value	Batch-specific; refer to current COA
Acid Value / Free Fatty Acids	Batch-specific; refer to current COA

7. STORAGE & SHELF LIFE

Shelf life: 24–36 months from date of manufacture when stored in sealed containers under recommended conditions. Store in a cool, dry place, protected from direct light, heat and prolonged oxygen exposure.

8. CERTIFICATION & STATUS

Organic Status	Certified organic
Certification	Control Union; applicable certification supplied on request
GMO Status	Non-GMO
Allergen Status	No known allergens
Composition	100% plant-derived lipid oil; no added preservatives

9. TRACEABILITY

Full batch traceability is maintained. A representative COA may be supplied for technical evaluation; commercial orders include the corresponding batch-specific COA.