

TECHNICAL DATA SHEET
MONGONGO SEED OIL – ORGANIC

Revision: September 2026

1. PRODUCT IDENTIFICATION

Product Name	Mongongo Seed Oil – Organic
INCI Name	Schinziophyton Rautanenii Kernel Oil
Botanical Name	Schinziophyton rautanenii
Plant Part Used	Kernel
Country of Origin	Zimbabwe
HS Code	1515.90.90
Recommended Use	Cosmetic and personal-care formulations

2. DESCRIPTION & FUNCTION

A rich, bright yellow African lipid oil produced from the kernels of *Schinziophyton rautanenii*, also known as Mongongo or Manketti. Its characteristic fatty-acid profile includes linoleic and alpha-eleostearic acids and it is suitable as an emollient and conditioning ingredient in cosmetic and personal-care formulations.

3. PROCESSING

Extraction	First cold pressing below 60°C
Further Treatment	Successive physical filtration; no solvents or chemicals
Additives / Preservatives	None

4. PHYSICAL & CHEMICAL PROPERTIES

Appearance	Oil liquid
Colour	Bright yellow
Odour	Slight characteristic; gentle scent
Specific Gravity (20°C)	0.92 – 0.930
Refractive Index	1.46 – 1.50

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5. TYPICAL FATTY ACID PROFILE

Oleic Acid (C18:1)	10 – 20%
Linoleic Acid (C18:2)	30 – 54%
α-Eleostearic Acid (C18:3)	20 – 32%
Palmitic Acid (C16:0)	6 – 10%
Stearic Acid (C18:0)	5 – 9%

Typical profile only; natural variation occurs between batches.

6. QUALITY PARAMETERS

Peroxide Value	Maximum 15 meq O ₂ /kg; refer to current COA
Acid Value	Maximum 10 mg KOH/g; refer to current COA
Moisture	< 0.1%
Saponification Value	180 – 200 mg KOH/g
Iodine Value	120 – 140 g I ₂ /100 g

7. STORAGE & SHELF LIFE

Shelf life: 24 months from date of manufacture when stored in sealed original containers under recommended conditions. Store in a dry place below 25°C, protected from light and heat.

8. CERTIFICATION & STATUS

Organic Status	Certified organic
Certification	Applicable organic certification supplied on request
GMO Status	See current product declaration
Allergen Status	See current product allergen declaration
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.