Graviola Oil

BIOTARA

Technical Sheet

General Information

Graviola Oil, derived from the seed oil of Annona muricata (Soursop), is suitable for beauty, personal care, and medicinal applications. It is cold-pressed, refined, and has a shelf life of 2 years. Produced in Brazil within traditional communities, it is rich in vitamins, minerals, acetogenins, antioxidants, and phytonutrients, offering both cosmetic and therapeutic benefits.

Key Properties

- Solid at temperatures below 40 °C
- Light brown color
- Nutty and slightly fruity aroma
- Rich in unsaturated fatty acids (oleic, linoleic)
- Antibacterial, astringent, antioxidant, and anti-inflammatory properties
- 100% pure, natural

Personal Care Applications

Graviola Oil is highly valued for moisturizing, soothing, and regenerating properties. It can be used in skincare to treat dry skin, psoriasis, acne, and inflammation, while enhancing hydration and supporting skin barrier repair. In hair care, it nourishes, strengthens, and restores shine. It is also effective in massage products due to its emollient and soothing qualities.

Recommended usage: 1–100%
Packaging: Available in pails and drums

Uses & Benefits

Hair Care

- Enhances hair hydration and shine
- Restores softness and silkiness
- Protects scalp health
- Valuable in shampoos, conditioners, and treatments

Skin Care

- Moisturizes and softens skin
- Helps treat dry skin, psoriasis, and acne
- Antioxidant protection against free radicals
- Anti-inflammatory, soothing irritated or inflamed skin
- Healing, promoting tissue regeneration
- Valuable in massage and cosmetic products

Background

Soursop (Annona muricata) is an aromatic tropical fruit with white pulp, fibrous center, and black seeds. Traditionally used for its medicinal properties, its oil is extracted from the seeds and sustainably harvested in Brazil. Processing is done directly within the community, ensuring premium quality and ethical sourcing.

Specifications – Graviola Oil

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Specific Name: Annona muricata

Analytical Details	Method	Specification
Appearance	Organoleptic	Viscous liquid, may become pasty at low temp
Color	Organoleptic	Yellow
Odor	Organoleptic	Characteristic
Free Fatty Acids (oleic)	NEN660:2009	<1.0
Refractive Index (ND40)	IUPZ 102 La	1.4681 – 1.5789
Peroxide Value (index)	AOCS Cd8b:90(09)	≤ 15 meq/kg
Iodine Value (wijs)	NEN 3961:1999	55 – 80
Moisture Content	AOCS Ca2e:84(09)	0 – 0.5%

Fatty Acid Profile

Fatty Acid	Method	Specification
C14:0 Myristic	NEN 5508:1995	< 0,5
C16:0 Palmitic	NEN 5508:1995	20-25%
C16:1 Palmitoleic	NEN 5508:1995	< 2.5%
C18:0 Stearic	NEN 5508:1995	4-6%
C18:1 Oleic (Omega 9)	NEN 5508:1995	38-45%
C18:2 Linoleic (Omega 6)	NEN 5508:1995	25-30%
C18:3 Linolenic (Omega 3)	NEN 5508:1995	< 2

Microbiological Analysis

Parameter	Specification
Aerobic bacteria	<100 CFU/g
Yeast & mold	<100 CFU/g
Pathogens (Salmonella, E. coli, Pseudomonas, Staphylococcus)	Absent