



Technical Data Sheet for Nigella Oil

1. Definition

Known as black cumin, Nigella is an aromatic plant producing small black seeds similar to poppy seeds. Its vegetable oil, aside from its cosmetic uses on sensitive skin, possesses many active ingredients with real therapeutic properties on the digestive, immune, and respiratory systems. It is a multi-purpose vegetable oil that can even be used for seasoning salads.

• Latin Name: Nigella sativa

2. Characteristics

• Product Name: Nigella Oil

Company: OHAYOO Limited (DBA ARGANCE)

Aspect: Fluid

• Color: Yellow to amber brown

Odor: Spicy

• Ingredients: 100% Nigella Oil

Packaging and Accessories:

o 25 L food-grade plastic drums

o 120 L and 217 L metal drums

o 5 L and 20 L metal cans

o 500 ml metal cans

o 250 ml metal cans

o 100 ml glass bottles

30 ml glass bottles

• Shelf Life: 2 to 3 years

• Special Instructions: Keep sheltered from light, avoid heat and extreme temperatures

3. Intended Use

- **Uses**: Skin care, hair care, dietary supplements, ointments, creams, massage oils, anti-aging treatments, shampoos
- Conservation Conditions: Store at room temperature, safe from light, avoid extreme temperatures





4. Physico-Chemical Properties

Criteria	Values
Density at 20°C	0.900 to 0.925
Refractive Index at 20°C	1.470 to 1.476
Saponification Index	185 to 205 mg/L
Peroxide Index	1 to 60 meqO2/kg
Acid Index	< 10 mg KOH/g
lodine Index	110 to 130

5. Fatty Acid Composition

Quality Criteria	Values (%)
Eicosadienoic Acid	1 to 3%
Linoleic Acid	52 to 65%
Linolenic Acid	< 1%
Oleic Acid	18 to 30%
Palmitic Acid	8 to 13%
Palmitoleic Acid	0 to 0.5%
Stearic Acid	1.5 to 6%
Unsaponifiables	< 1%