

Our virgin Hazelnut oil is produced with hazelnuts from our own orchards. French hazelnut cultivation is concentrated in two French departments in the southwest: Lot et Garonne (our department) and Tarn et Garonne, a neighboring department.

The hazel, genus *Corylus*, is a spontaneous species of fairly bright undergrowth in northern Europe. This very ancient species, present since the Tertiary era, was cultivated quite early in history, and numerous mentions of it are made in antiquity. All species of the *Corylus* genus produce a dry fruit, but only two species, *Corylus Maxima* and especially *Corylus Avellana*, are the origin of the varieties (cultivars) developed for cultivation today.

Botanical species

Corylus Avellana

Agricultural area

South West France

Sourcing type

Agriculture

Cultivation method

Conventional

Local Sourcing

Final process area

South West France (Perles de Gascogne)

Part used

Almond

Mode

First Cold Press

Additives

None

Local economic vibrancy

These varieties are multiplied by layering, using the bushy capacities of the Hazel tree to produce shoots (suckers). But the hazel tree is grown in our orchards as a single-trunk tree, obtained by training pruning. The trees, depending on the variety, are 4 to 8 m high. The hazel tree also has male flowers (catkins) and distinct female flowers (monoecious species), but self-fertilizes little, it is therefore necessary to have different varieties within the orchard in order to pollinate the female flowers.

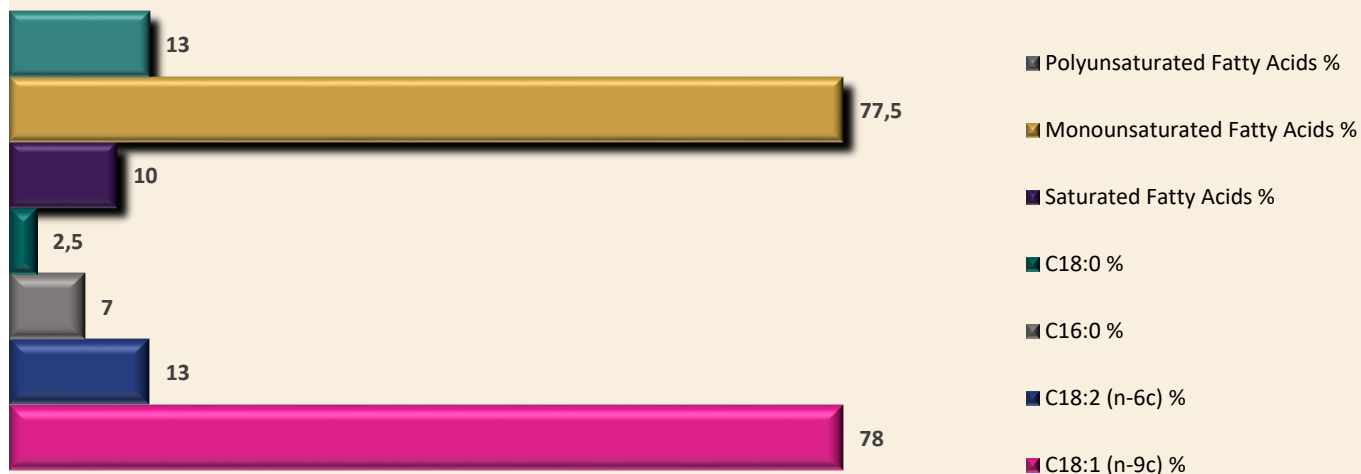
The hazelnuts are harvested mechanically from the ground, in September, after they have fallen ripe. They are then washed, additional drying is carried out for their conservation, then broken as needed to use the almond which will be cold pressed in order to extract the oil.



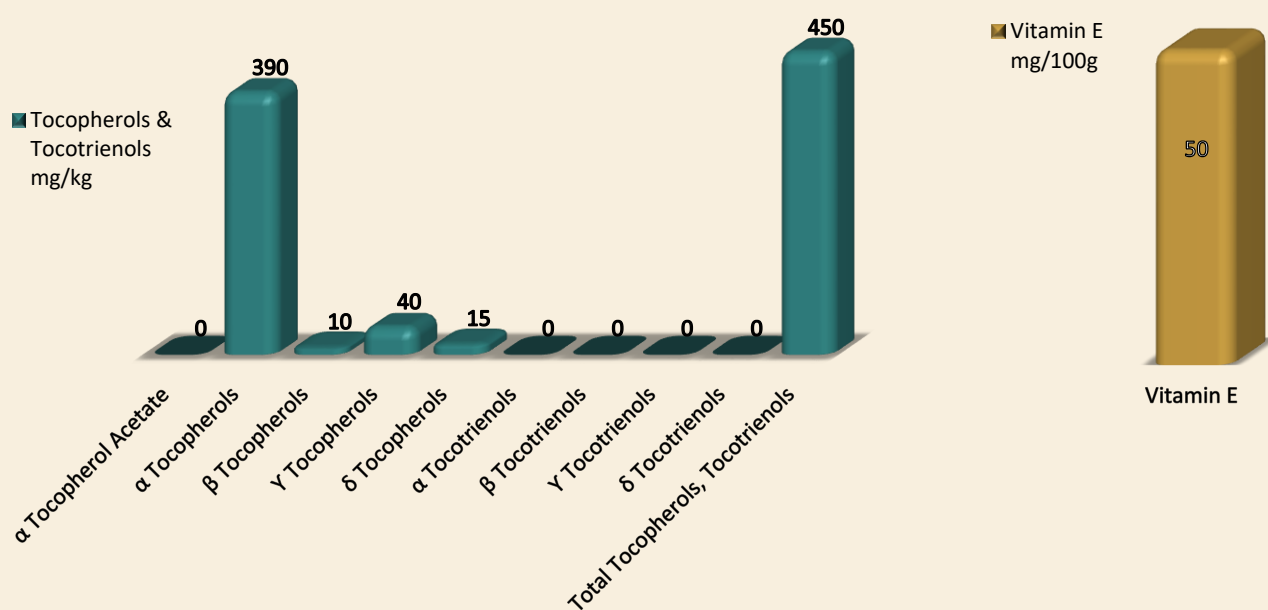
Quality Criteria

Peroxide Index	<10	meqO ₂ /Kg
Acid Index	< 4	mg KOH/Kg
Saponification Index	190-200	Without

FATTY ACIDS COMPOSITION



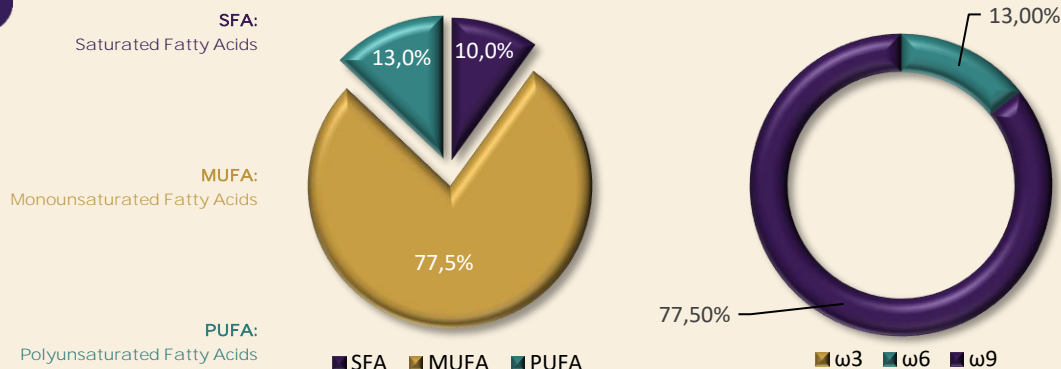
UNSAPONIFIABLE



Rich in Vitamin E (majority α tocopherols)

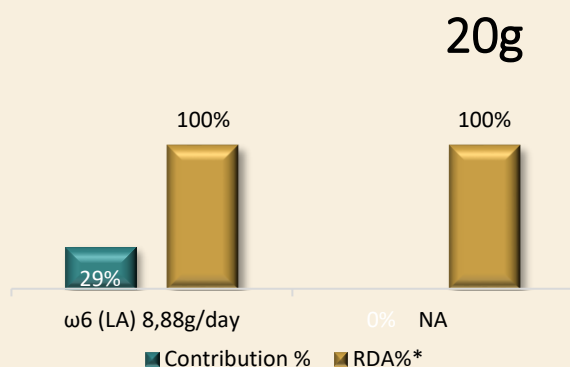
Source of phytosterols, (mainly β sito-sterol)

Contains vitamin A (immune system, growth and development, healthy skin and intact mucous membranes)



Virgin Hazelnut oil is mainly composed of monounsaturated fatty acids. It is therefore one of the vegetable oils richest in oleic acid.

*RDA: Recommended Dietary Allowances
(Ref ANSES)
ANSES: National Agency for Food Safety,
Environment and Labour (French equivalent
of USDA)



Composed of 13% linoleic acid (LA), essential fatty acid (EFA), a consumption of 20g/day (1.5 tablespoons) provides almost 30% of the daily Omega 6 needs.

NUTRITIONAL CLAIMS

Is naturally rich in Vitamin E

Is naturally rich in monounsaturated fatty acids

HEALTH CLAIMS

Linoleic acid contributes to maintaining normal cholesterol levels. The beneficial effect is obtained by the daily consumption of 10 g of linoleic acid.

Consumption of fats rich in unsaturated fatty acids in the diet as a substitute for fats rich in saturated fatty acids has been shown to lower/reduce blood cholesterol levels. High cholesterol levels are a risk factor for the development of coronary heart disease.

Vitamin E helps protect cells against oxidative stress

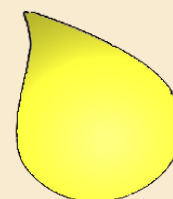
ORGANOLEPTIC DESCRIPTION



Light yellow gold

Group

Gold

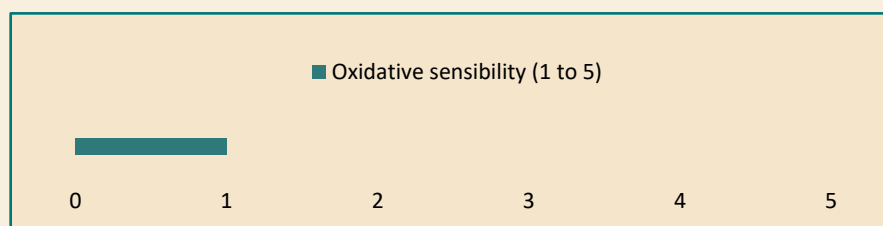
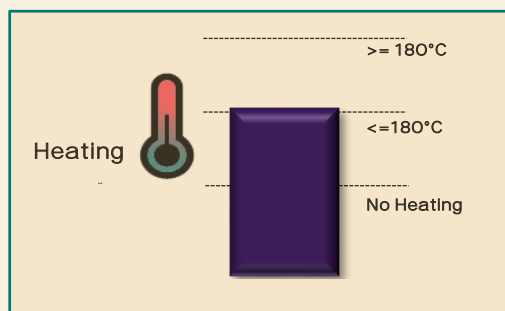


Light notes of fresh hazelnuts

Group

Dry fruit

UTILISATIONS



Store preferably in a cool, dry place and away from light and heat.

To be used mainly cold, but can also be reasonably heated up to 180°C

Can flavor any cuisine, from raw vegetables to meat and poultry or on fresh cheese, its aroma of fresh hazelnut brings a complementary note.



Our virgin hazelnut oil has a delicate flavor of fresh hazelnut, to be combined with many recipes.

Many recipes are available on: www.perles-gascogne.com www.perles-gascogne.com

Vitamin E

Oleic Acid

www.perles-gascogne.com





COSMOS
APPROVED

INCI Name

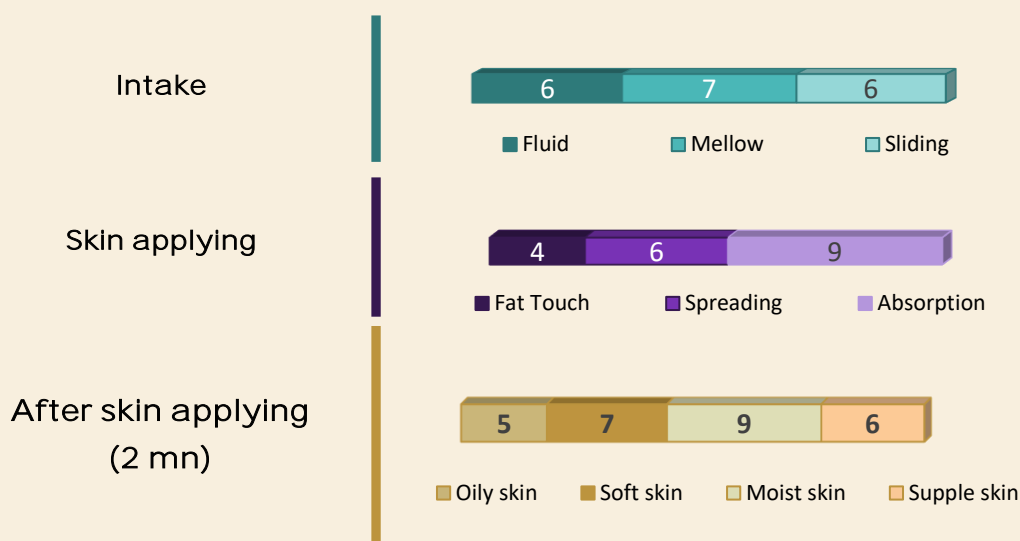
Corylus Avellana Seed Oil

Naturalness Indices According to ISO 16128

In	Ino	lo	loo
1	1	0	0

SENSORY ANALYSIS TOUCH

Exceptionally penetrating, it has a dry feel and effectively hydrates the epidermis.



Scale 0 to 9

DERMO COSMETIC PROPERTIES

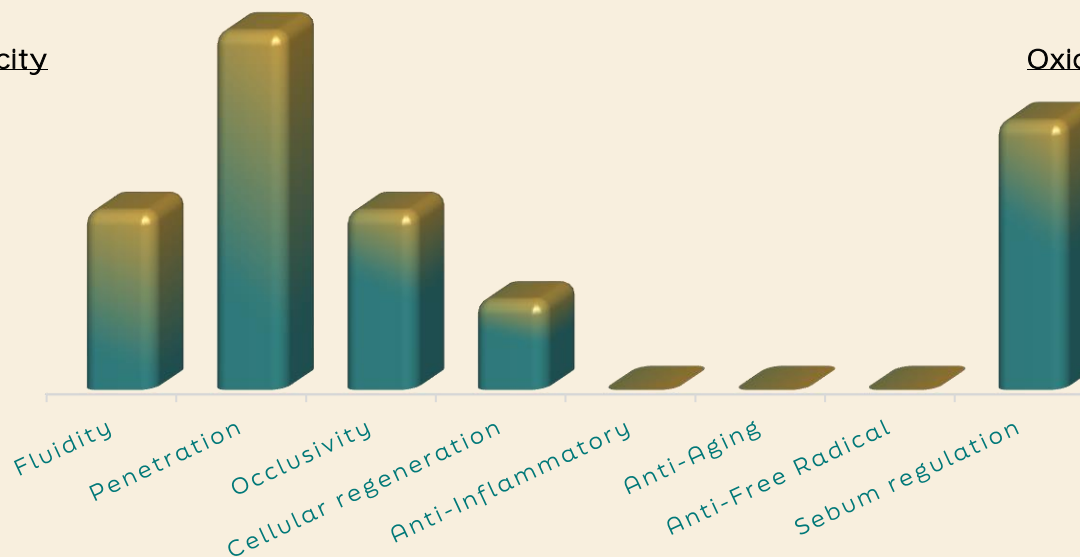
Non-comedogenic, and not very sensitive to oxidation, virgin hazelnut oil is exceptionally penetrating and remarkable for its affinity with sebum.

Comedogenicity

0/5

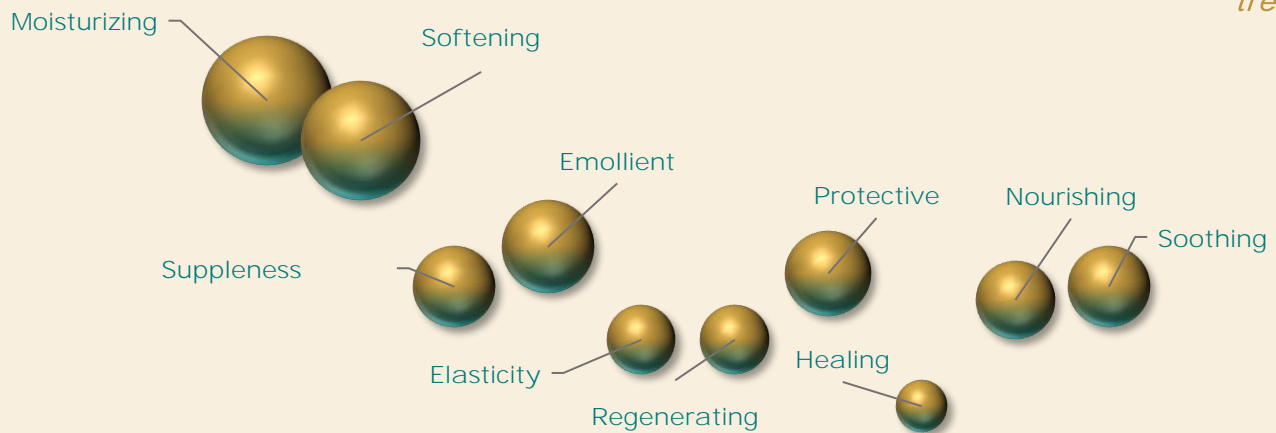
Oxidative sensitivity

1/4



DERMO COSMETIC BENEFITS

Its penetration properties and its sebum-regulating potential make it a very moisturizing and softening oil. Recommended for massages and moisturizing treatments.



One of the best oils for oily skin, recommended for acne-prone skin.

SKIN TYPES

Oily skin

Acne-prone skin

Mixed skin

SKIN APPENDAGES TYPES

Dry, brittle hair

All hair types

MOISTURIZING FORMULATIONS AND TREATMENTS FOR ACNE-PRONE SKIN, AND RECOGNIZED HAIR FORTIFIER

Penetrating

Moisturizing

www.perles-gascogne.com

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