



NoyaraTM

Pure & Natural

Dates Kernel Oil



PHOENIX DACTYLIFERA SEED OIL

Cold-Extracted, Functional Ingredient.

For Beauty & Personal Care

History High Point

Indulge in Noyara's Virgin Date Kernel Oil, cold-pressed from Tunisia's finest Deglet Nour dates. These prized fruits, grown from the native Phoenix dactylifera palm, are renowned for their delicate sweetness and luxurious texture. Often enjoyed in desserts or as a natural sweetener, Deglet Nour dates offer a healthy substitute for sugar and honey.

More than just a pit! Date seeds, also known as stones, make up 10-15% of the fruit's weight. But these discards are gaining new life. They can be ground into flour, roasted or a coffee alternative, or even pressed for oil!



A PROMISING SOURCE OF OIL WITH FUNCTIONAL PROPERTIES

Ensuring the Highest Standards

Noyara prioritizes responsible sourcing. Our Virgin Date Kernel Oil is certified organic by ECO-CERT, a trusted USDA- accredited agency, guaranteeing it meets the strictest organic regulations.

Sustainable Luxury: Noyara Virgin Date Kernel Oil

Noyara's Virgin Date Kernel Oil is a sustainable and ethical alternative to many plant-based oils. Derived from a readily available source - Deglet Nour date pits - it utilizes a by-product, minimizing waste. This aligns perfectly with Oasissia's commitment to zero-waste practices across their entire range of premium organic ingredients.

The Application of Date Kernel Oil

Noyara Virgin Date Kernel Oil has a largely monounsaturated fatty acid content and has an excellent range of tocopherols and tocotrienols. It has an amazing texture and feels fantastic when applied. Virgin Date Kernel Oil soothes, hydrates, and protects the skin and hair, so they look healthier, more radiant, and brighter. It is excellent for dry, flaky, itchy, maturing, and troublesome skin conditions. It additionally reduces the visible signs of delicate lines and imperfections. Virgin Date Kernel Oil is used to condition hair and scalp. It supports natural hair growth and restores vigor.



PROPERTIES of Date Kernel Oil

- This oil is Virgin Cold Extracted (no use of solvent or other chemicals)
- Stable Life
- Colour: Yellowish Hue
- Characteristic Aroma
- Medium Viscosity
- Rapid Absorption
- Impressive Composition of Tocopherols and Tocotri-enols (Vitamin E)
- Impressive Composition of Monounsaturated Fatty Acids and Polyunsaturated Linolenic Acid
- See Spec Sheet for Fatty Acid, Tocopherol and Tocotrienol Composition



What Date Kernel Oil is Recommended For

Virgin Date Kernel Oil is Well recommended for the Following Personal Care Applications:

- Skin Care
- Hair Care
- Nail Care
- Cosmetics
- Aromatherapy



PROPERTIES of Date Kernel Oil

- ✓ Cold Extraction Process
- ✓ Stable Life
- ✓ Yellowish hue
- ✓ Rapid Absorption
- ✓ High Composition of Tocopherols, Tocotrienols (Vitamin E)
- ✓ Impressive Composition of Monounsaturated Fatty

INCI: Phoenix Dactylifera (Dates) Seed Oil Extraction

Method: Cold Extraction (Virgin)

Processing Method: Filtered

Shelf Life : 2Years

Origin : Tunisia

NOYARA NATURALS

BEAUTY BY FATE // #2024

The seeds are loaded with vitamins, minerals, and polyunsaturated fatty acids that are beneficial to our hair, skin, and overall health. This prompted many beauty brands, particularly hair care, to incorporate date seed oil in their formulations in place of some vegetable oils.



PREVENTS PREMATURE GREYING

Dates are high in many vitamins that help protect against pigment loss. Two of which are Copper and pantothenic acid (vitamin B5), which help stimulate pigment production.

Our hair color is determined by the amount of melanin in the strands. As we age, our body produces lesser melanin, turning our hair grey. While we cannot reverse aging, we can encourage our body to produce enough melanin by eating food and using products that are naturally rich in Copper and pantothenic acid

FIGHTS FREE RADICALS

Dates are rich in bioactive non-nutrients called phytochemicals, that function as antioxidants.² In fact, dates have been reported to be the second highest antioxidant fruit consumed in China.³

Date oil contains many classes of bioactive components, and one of them is carotenoids. It is a well-known antioxidant that helps strengthen the hair by protecting it from free radicals.

THICKENS HAIR

Thinning hair is not as scary as it seems. In fact, it's a normal part of aging. But why does it happen? Hair loss is caused by many factors. But here's the basic idea: When our cells do not generate enough energy, all our organs – including our hair follicles – will start to age. As a result, hair growth will slow down and shedding will soon begin. When this happens, you will need vitamin B2 and amino acids to prevent it from getting worse.

Date oil has high amino acid and riboflavin (vitamin B2) content that can effectively curb hair loss. Amino acid is essential in producing keratin, the protein responsible for strengthening the follicles and increasing hair elasticity. Riboflavin, on the other hand, plays a major role in energy production and restoring cellular function and development.



TECHNICAL DATA SHEET

Product Name :	Date Kernel Oil
Botanical Name :	Phoenix Dactylifera
INCI Name:	Phoenix Dactylifera (Date palm) Kernel Oil
Extraction process :	Cold first pressure
Quality :	100% pure
Shelf life :	2 years
Country of Origin:	Tunisia

Organoleptic Properties

Specifications

* Appearance	- Oily Yellow to golden liquid
* Odour	- Characteristic mild odour
* Refractive Index	- 1.460 - @ 20°C
* Specific Gravity (g/mL) Touch	- 0.920 - @ 20°C
* Solubility	- Dry, quickly penetrates the skin Soluble in cosmetic esters and fixed oils; Insoluble in water
* Density	- 0.89

Tocopherol & Tocotrienols

α -Tocopherol (%):	54.859
β -Tocopherol (%):	4.676
γ -Tocopherol (%):	26.286
δ -Tocopherol (%):	14.179
Tocopherol (Vitamin E):	88.322 ppm
Total Tocopherols (mg/kg):	161



ANALYSIS REPORT

1- Physico-Chemical Analysis:

Refractive index at an ambient temperature of 20° C:1.4641 The denser the oil, the higher its refractive index will be. Oils have a refractive index between 1.3 and 1.5.

2- Pesticide Detection:

Analysis of our oil confirmed the absence of various types of pesticides.

3- Pesticide Detection:

	Name	Value	Unit
1	Saturated fatty acids (% of total fatty acids)	49.8	%
2	Monounsaturated fatty acids(% of total fatty acids)	42.5	%
3	Other fatty acids (% of total fatty acids)	7.6	%
4	Trans fatty acids (% of total fatty acids)	<0.1	%
5	Acid number	0.56	Mg KOH/g
6	Free fatty acids (calculated as oleic acid)	0.28	%
7	Free fatty acids (calculated as oleic acid)	0.20	%
8	Free fatty acids (calculated as palmitic acid)	0.25	%
9	Peroxide index	0.6	meqO ₂ /kg
10	Dithiocarbamates	<0.5%	mg/kg

4- Fatty Acids

CD	%	Acid usage name	Systematic name	Semi- structural formula
4:0	<0.1	Butyric acid	Butanoic acidCH3	(CH2)2COOH
6:0	<0.1	Caproic acid	Hexanoic acid CH3(CH2)	4COOH
8:0	0.5	Caprylic acid	Octanoic acid	CH3(CH2)6COOH
10:0	0.6	Capric acid	Decanoic acid	CH3(CH2)8COOH
12:0	25.1	Lauric acid	Dodecanoic acid	CH3(CH2)10COOH
14:0	10.4	Myristic acid	Tetradecanoic acid	CH3(CH2)12COOH
15:0	<0.1	Pentadecyl acid	Pentadecanoic acid	CH3(CH2)13COOH
16:0	8.7	Palmitic acid	Hexadecenoic acid	CH3(CH2)14COOH
16:1	<0.1	Palmitoleic acid		
17:0	<0.1	Margaric acid	Heptadecanoic acid	CH3(CH2)15COOH
18:0	3.3	Stearic acid	Octodecanoic acid	CH3(CH2)16COOH
18:1-n9	41.6	Oleic acid		C18H34O2
18:1-11	0.3	Trans-vaccinenic acid	acid(E)-octadec-11-enoic	C18H34O2
18:2	7.5	Linoleic Acid		COOH(CH2)7CH=CHCH2CH=CH(CH2)4CH3
18:3	<0.1	Gamma-linolenic acid		C18H30O2
18:3	<0.1	Alpha-linolenic acid		C18H30O2
20:0	0.5	Peanut acid	Icosanoic acid	CH3(CH2)18COOH
20:1	0.4	11-eicosenoic acid	Gondoidal acid, gadoleic acid or erucastic acid	C20H38O2
20:4	<0.1	Arachidonic acid		C20H32O2
20:5	<0.1	Eicosatetraenoic Acid	Timnodonic acid	C20H30O2
22:0	0.3	Behenic acid	Docosanoic acid	CH3(CH2)20COOH
22:6	<0.1	Docosahexaenoic acid		
23:0	<0.1	Tricosylic acid	Tricosanoic acid	CH3(CH2)21COOH
24:0	0.2	Lignoceric acid	tetracosanoic	CH3(CH2)22COOH

	Name	Value	Unit
1	5-methylchrysene	<0.1	µg/kg
2	Acenaphthene	<0.1	µg/kg
3	Acenaphthylene	<0.1	µg/kg
4	Anthracene	<0.1	µg/kg

5- Polycyclic Aromatic Hydrocarbons

	Name	Value	Unit
5	Benz(a)anthracene	<0.1	µg/kg
6	Benzo(a)pyrene	<0.1	µg/kg
7	Benzo(b)fluoranthene	<0.1	µg/kg
8	Benzo[c]fluorene	<0.1	µg/kg
9	Benzo[e]pyrene	<0.1	µg/kg
10	Benzo(g,h,i)perylene	<0.1	µg/kg
11	Benzo[j]fluoranthene	<0.1	µg/kg
12	Benzo(k)fluoranthene	<0.1	µg/kg
13	Chrysene	<0.1	µg/kg
14	Cyclopenta[c,d]pyrene	<0.1	µg/kg
15	Dibenz(a,h)anthracene	<0.1	µg/kg
16	Dibenzo[a,e]pyrene	<0.1	µg/kg
17	Dibenzo[a,h]pyrene	<0.1	µg/kg
18	Dibenzo[a,i]pyrene	<0.1	µg/kg
19	Dibenzo[a,l]pyrene	<0.1	µg/kg
20	Fluoranthene	1.8	µg/kg
21	Fluorene	1.3	µg/kg
22	Indeno(1,2,3-cd)pyrene	<0.1	µg/kg
23	Naphthalene	3.7	µg/kg
24	Phenanthrene	7.4	µg/kg
25	Pyrene	2.0	µg/kg

6- Storage and Handling Instructions :

- Store in a tightly sealed container in a cool, dry place, protected from sunlight.
- For extended storage (more than 24 months), please check the product's quality before use to ensure optimal performance.

7- Export Packaging :



Concerning the oil package and bottle, in accordance with your request.



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