

Castor Processors' Workshop July 25, 2017

# Properties & Chemical

# Composition

Yvonne Bailey-Shaw Research Scientist Product Research& Development Division

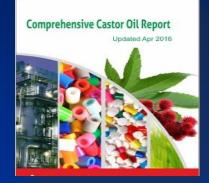
### BACKGROUND

- **Castor Ricinus communis**
- > Castor Oil / Ricinus Oil Seeds of the Castor Plant.
- Obtained by Pressing, Solvent Extraction or a Combination.
- Brown / Dark Brown Jamaican Black CO
- Pale Straw Colour Crude Form
- Colourless / Slightly Yellow Refined & Bleached.



# BACKGROUND

- Contributes to only 0.15% of Vegetable Oil Produced Globally (Patel et al., 2016).
- Global Demand 14 M Tonnes (Jam. Observer, April 2017)
- Supplies 7.5 M Tonnes (Jam. Observer, April 2017)
- Global Castor Oil & Derivatives Market in 2015 Exceeded US\$1.3B (Grand View Research, August 2016)
- Projections for 2024 US \$2.33B (Grand View Research, August 2016)
- Global Annual Retail Sales for JBCO US\$75M US\$100M (JAMPRO, August 2016)



Castor Oil Industry



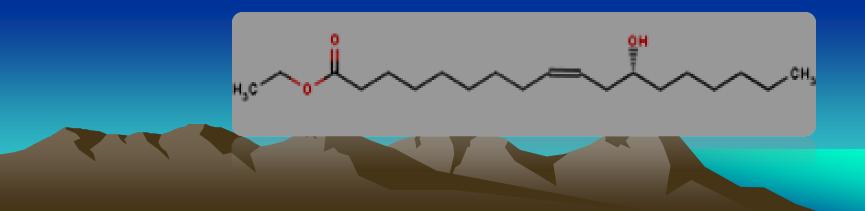
# **CASTOR OIL'S UNIQUENESS**

> Only commercial source of hydroxylated fatty acid.

High Purity: Fatty Acid Portion is about 90% Ricinoleic Acid.

High Product Uniformity and Consistency.

Nontoxic, Biodegradable, Renewable Resource.



# **CASTOR OIL APPLICATIONS**

#### **Important Commodity to Industry**

- Food & Agriculture
- Cosmetics & Perfumeries
- Plastics & Rubbers
- Textile Chemicals
- Electronics & Telecommunications
- Pharmaceuticals
- Paints, Inks & Adhesives
- Lubricants
- Biofuels.











#### **Seeds** Contain:

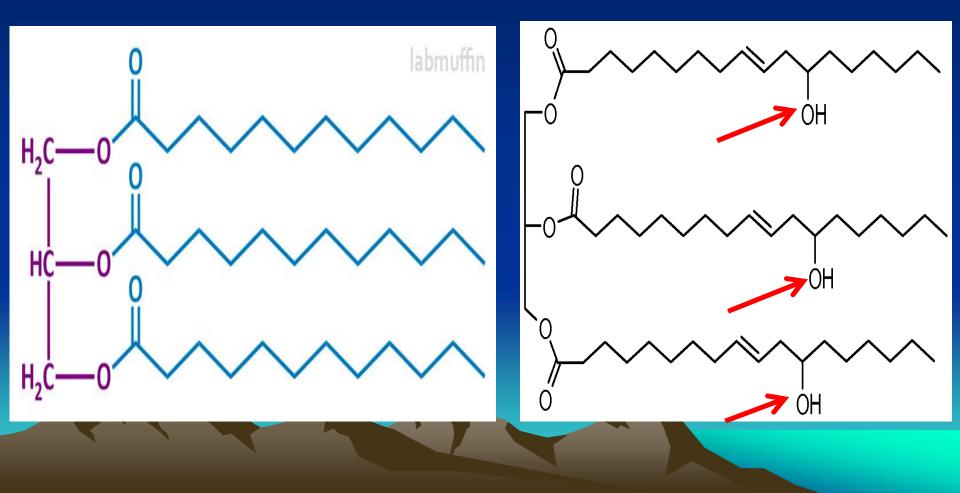
- ➢ 40 − 55 % Oil
- 12 16 % Protein
- 5 % Moisture
- 3 7 % NFE (Sugars, Starches, etc.)
- 27 % Crude Fibre
- 2 2.2 % Ash
- Phosphorous, Uric Acid, Enzymes etc.



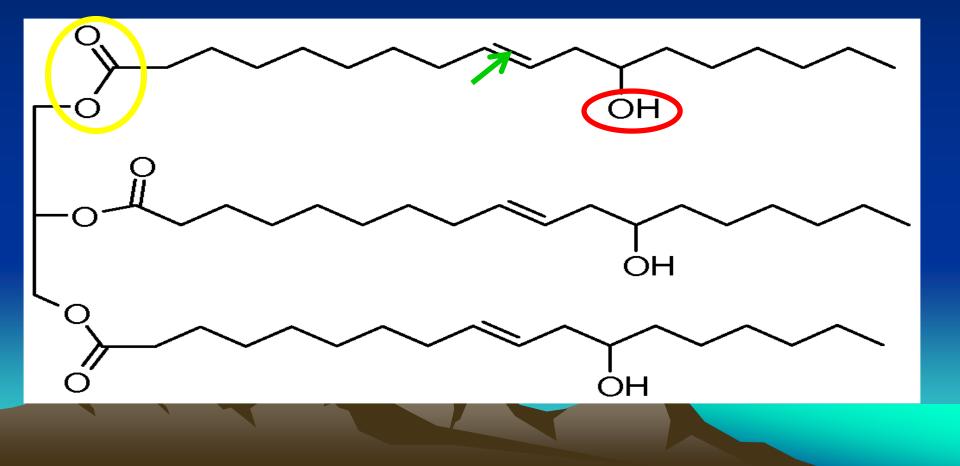
Acid Name	Average percentage Range
Ricinoleic acid	85 to 95%
Oleic acid	2 to 6%
Linoleic acid	1 to 5%
Linolenic acid	0.5 to 1%
Stearic acid	0.5 to 1%
Palmitic acid	0.5 to 1%
Dihydroxystearic acid	0.3 to 0.5%
Others	0.2 to 0.5%

General Fat / Oil

#### **Castor Oil**



Castor Oil's Chemistry is based on the high Ricinoleic Acid Content and its Functionality:



Unique Structure Offers Interesting Properties – Various Applications.

Methods of Extraction affects Physical and Chemical Properties

- Cold Pressed versus Solvent Extracted

Physical and Chemical Properties Determin Quality.



### **Physical Properties**

Hydroxyl Groups (OH) - Unique Combination of the Physical Properties:

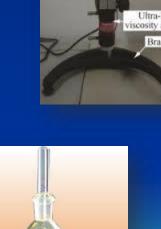
Relatively High Viscosity / Thickness

- Unusual for Vegetable Oil
- Important for Blending Lubricants

Relatively High Specific Gravity

- Heaviness of oil compared to water

Solubility in Alcohol in any Proportion.
E.g. Methanol, Allows for Conversion to Biodiesel.





### **Physical Properties**

#### Relatively High Shelf Life

- OH group Prevents Peroxide Formation.

- 1 - 2 Years, 3 - 4 Years ?

#### > Hydroxyl Value

- Measures free –OH groups formed on oil decomposition

- Indicator of Rancidity - 10% reduction in HV after 90 days storage.

#### Refractive Index

- Measures Reduction in Light Speed Through Oil.

- Indicator of Adulteration.



### **Physical Properties**

#### Fatty Acid Composition

- Indicates Concentrations of Various Oil Components

- Important for Industry e.g. Soap Formulators.

#### Colour

- Off Colours Inconsistency in Processing Method
- Important for Product Consistency

#### > Odour

- Off Odours Bacterial Contamination, Rancidity etc.
- Important for Product Consistency



#### **Chemical Properties**

#### Iodine Value

- Estimates unsaturation of oil
- Classifies oils: drying (130-200), semi-drying (100-130) or non-drying (< 100).

#### > Acid / Free Fatty Acid Value

- Measures free fatty acids in oil
- Indicator of inadequate processing or storage condition

#### Peroxide Value

- Measures rancidity in unsaturated fats and oil



### **Chemical Properties**

#### Saponification Value

- mg KOH required to saponify 1 g of fat.
- Measures the average MW of all fatty acids in oil.

#### Unsaponifiable Matter

- Measures other organic components not saponified by alkali hydroxides.

- High UM retards ability to form soap.

#### Moisture Content

- Measures water in the oil
- Affects SV, IV, Colour, Oil Yield etc.



### **Standard Specifications of the ICOA**

#### CASTOR OIL

#### CASTOR OIL, STANDARD OF QUALITY

The quality of castor oil described in the sales contract shall be the designated grade conforming to the standard specification of the INTERNATIONAL CASTOR OIL ASSOCIATION, INC. (ICOA), as follows.

Castor Oil, a clear viscous liquid of the following types shall be the triglyceride oil derived from the seed of the castor plant, genus *Ricinus communis*.

VALUES	AOCS TEST METHODS	ICOA CASTOR OIL SPECIFICATIONS (2003)	
		(2003)	
COLOR-LOVIBOND, 51/4" SCALE	Cc 13e-92	20 Y 2.0R MAX	
HYDROXYL VALUE	Cd 13-60	160-168	
VISCOSITY, STOKES	Tq 1a- 64	6.3-8.9	
FREE FATTY ACIDS	Ca 5a-40	1.00% MAX	
MOISTURE & VOLATILE	Ca 2c- 25	0.25% MAX	
INSOLUBLE IMPURITIES	Ca 3a-46	0.02% MAX	
RICINOLEIC ACID CONTENT	ISO 5508/9	85% MIN	
APPEARANCE @ 25°C	CLEAR AND FREE OF SUSPENDED MATTER		
ODOR	SLIGHT, CHARACTERISTIC		
SOLUBILITY IN ALCOHOL @ 20°C	COMPLETE WITHOUT TURBIDITY IN TWO VOLUMES		
	OF SPECIALLY DENATURED ALCOHOL FORMULA 3A (95%)		

#### ADDITIONAL GENERAL SPECIFICATIONS

SPECIFIC GRAVITY @ 25/25°C	Cc 10a-25	0.957-0.965
REFRACTIVE INDEX @ 25°C	Cc 7-25	1.476-1.479
IODINE VALUE	Cd 1d-92	83-88
SAPONIFICATION VALUE	Cd 3-25	175-185
UNSAPONIFIABLE	Ca 6a-40	0.7% MAX
COLOR-GARDNER	Td 1a-64	3 MAX
ACID VALUE	Cd 3d-63	2 MAX

### **HOW CAN SRC ASSIST?**

#### **Provision of Certificate of Analysis (COA)**

 Complete List of Physical & Chemical Specifications of Product Tested.

Ensures Product Conformity to Specifications.

Ensures that Product is not Degraded / Contaminated.

Contains Minimum, Maximum, Target Specifications.

Extremely Important for Quality Control.

### **HOW CAN SRC ASSIST ?**

#### **Provision of Certificate of Analysis (COA)**

- Current Capabilities Include Determination of:
  - Moisture Content of Beans & Oil
  - Oil Content of Beans (Solvent Extraction)
  - Peroxide Value
  - Refractive Index
  - Specific Gravity
  - Saponification Value
  - Solubility in Alcohol
  - pH Value (If Required)
  - Fatty Acid Composition (Near Future)



### **HOW CAN SRC ASSIST ?**

**Development of JAMAICAN Specifications for JBCO** 

> Traditional Processing Method Different

> Different Method = Different Oil Properties

> Different Oil Properties = Different Quality



### **HOW CAN SRC ASSIST ?**

Develop Distribution Profile of JBCO - Collection of Oil Samples from Beans from Different Varieties of Castor Plant.

- Involve Castor Oil Processors Island wide.

- Analytical Testing to Determine Physical & Chemical Properties of Oils Collected.

- Compilation of Results into Standard Specifications (Collaboration).



### **Standard Specifications for JBCO ?**



Shelf Life:

3-4 Years

Date: 01/13/2-15

Disclaimer: Al information, appearing herein on our products is based upon data that are believed to be reliable. However, it is the user's resp. sibility to determine the suitability of the product before use. Since the actual use of the product is bey nd our control, no guarance, express or implied, is made by Natural Sourcing of the product nor does Natural Sourcing assume any ability arising out of use, by others, of the product referred to herein.

Natural Sourcing, LLC • 341 Christian Street, Oxford, CT 06478 Phone: (203) 702-2500 • Toll Free: (800) 340-0080 • Fax: (203) 702-2501 E: info@naturalsourcing.com www.naturalsourcing.com

### Jamaican Black Castor Oil Standards to Protect the Market



# THANK YOU ALL!!!

