

GRAPESEED OIL



Botanical Name: *Vitis vinifera*

Aroma: Light, slightly sweet with a hint of a nutty aroma.

Texture: Thin but leaves a glossy film on the skin.

Color: Virtually clear, has an almost unnoticeable tinge of yellow/green.

Shelf Life: 6-12 Months.

Notes: Unlike most other **carrier oils**, grapeseed oil is solvent extracted and may have trace amounts of chemical solvent remaining. There are mixed reports on the shelf-life of grapeseed (some have said it goes rancid rather fast). A bottle of grapeseed has lasted up to six months without any problems with rancidity when stored in an amber bottle in a cool dark area.

Grapeseed oil (*Vitis vinifera*) is a carrier oil that has a fine texture and is almost odorless, light in texture and is easily absorbed by the skin.

A member of the Ampelidae family, the grape vine is one of the oldest cultivated plants. It is capable of climbing to a great height but under cultivation it is kept to one and a half metre trellises. There are many varieties, but they can be roughly divided into two groups; those for the table which tend to be larger, and those for wine making. Grapes are also dried to produce currants, sultanas and raisins.

Grapeseed Oil is produced by a refining extraction involving heat. It keeps well but is not usable as a cold pressed oil (cold pressed Grapeseed is grey, thick and sludgy).

A good basic carrier oil, which leaves the skin feeling silky smooth without being too greasy. May be used on its own or more usually enriched with other carrier and essential oils.

It has mildly astringent qualities which help to tighten and tone the skin, which makes it useful for acne and other skin complaints.

Light and easily absorbed grapeseed is very popular in aromatherapy blends applied via light massage.