Hokkaido Abashiri [Emu Oil]

Upcycling

Technical Data

Animal Oil with Properties of Vegetable Oil



■ Expected Fuvction

- Moisturizing skin
- Preventing wrinkle
- O Aging care with strengthening the inner skin
- Burns, inflammation of the skin and sunburn

Uses

- O Ingredient for cosmetics
- Health food product with the unique fatty acid composition

Other

Quantity	1ℓ, 16kg
Shelf life (Food)	1 year from the production date
Shelf life (cosmetic)	2 years from the production date
Storage condition	Keep in cool dary place

Emu is Australia's national bird and the second tallest bird in the world after the ostrich. The oil is extracted from subcutaneous fat, and has been used by Australia's Aborigines as a panacea for thousands of years. In recent years, it has attracted attention mainly in American magazines as it has been used by Hollywood actresses and other celebrities as a preventive measure against wrinkles. The fatty acid composition of emu oil is similar to that of vegetable oil, and it is characterized by its high moisturizing properties and non-sticky properties.

Tokyo University of Agriculture Okhotsk Campus in Abashiri, Hokkaido has been introducing this species, and it is a local resource that is bred in Abashiri City. The meat is high in protein and high quality, and the eggs, eggshells, feathers, and skin are also used for various purposes. This product is made by refining lipids that were previously difficult to use, making them usable for food and cosmetics.

■ Display Name Example for Food

■ Indication for Cosmetics · Quasi Drugs

In	idicated name	Emu Oil
Qu	uasi-drugs indicated name	Emu Oil
IN	ICI name	EMU OIL

O Can be used as a quasi-drug additive.

Composition

Emu Oil	100%
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■ Quality Standard Composition

Material	Subctaneous Fat of Emu	
Property	Clear to light yellow liquid	
	with vaseline like texture	
	depending on the tempera-	
	ture with original scent	
Acid value	Less than 1.0	
Saponification value	190~200	
lodine value	40~80	
Heavy metals	Less than 20ppm	
Heavy metal (As)	Less than 2ppm	
Ignition residue	Less than 0.1%	

Company Information

Ver.2304

North Life Co., Ltd.

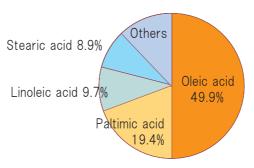
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■ Fatty acid composition

Myristic acid	0.2%
Palmitic acid	19.4%
Palmitoleic acid	3.3%
Stearic acid	8.9%
Oleic acid	49.9%
Linoleic acid	9.7%
Linolenic acid	0.4%

Emu oil contains high percentage of oleic acid, and has a similar properties of vegetable oil.



* Numbers are just an composition example.

It does not guarantee the content of the product.

■ Clear traceability

This emu oil is made only from emus grown in Abashiri City, which are bred and supervised by Emu Fureai Farm (operated by Okhotsk Emu Pasture).

Each bird is thoroughly controlled from hatching onwards, making this oil highly reliable in terms of traceability.







