

# BOTANICAL INNOVATIONS

## NUTRACEUTICAL

*Flavours, Fragrances & Ingredients  
for Health and Wellness*



# MILK THISTLE SEED OIL POWDER

## DATA SHEET

Botanical Innovations **MILK THISTLE SEED OIL** is derived from Milk Thistle Seeds. This is a versatile nutraceutical ingredient suitable for a variety of applications. This unique oil contains 50% Milk Thistle Seed Oil.

**Botanical Name:** *Silybum marianum*

**Description:** *Silybum marianum* seed oil is expressed from the seeds of milk thistle, holy thistle, St Mary's thistle.

**Description:** Cold Pressed Oil

**CAS:** 84604-20-6

**Free Fatty Acid Profile:**

**OLEIC ACID (OMEGA 6)** 70-85%

**LINOLEIC ACID (OMEGA 6)** 9-20%

**BIO ACTIVE COMPOUNDS**

**VITAMIN E** >40mg per 100g

**SILYMARIN**

Botanical Innovations Cold Pressed Milk Thistle Seed Oil Powder is made using traditional cold pressing which slowly crushes the seeds to release the oil without external heat or solvents. Botanical Innovations cold pressed Milk Thistle Seed Oil is pure as nature intended. The healing and restorative properties of this gentle golden oil are well documented making it an essential ingredient for a range of topical and internal nutraceutical, cosmeceutical and health and wellness products.

Milk thistle oil is a rich source of **ANTIOXIDANTS** and **FLAVONOLIGNANS**, **SILYMARIN**, which makes it an excellent and natural cure for various illnesses. It is mainly known for its beneficial effects on the liver. The oil is a rich source of **Linoleic Acid**, **Oleic Acid** and **Vitamin E** which provide a number of anti-ageing and natural health internal and external health benefits.

**Cosmeceutical:** Ingredient for anti-aging properties for skin care products

**Nutraceutical:** Milk Thistle Seed Oil Powder is commonly used as a nutraceutical ingredient for supplements boosting immunity, liver and heart health. It can be put in capsules, sachets, protein powders, gummies and powdered supplements.

**Food Applications:** Milk Thistle Seed Oil Powder can be used added to foods and beverages to increase the energy and nutritional content.

Minimum order quantities apply. Contact us for further details

T: +61488196527 E: [admin@botanicalinnovations.com.au](mailto:admin@botanicalinnovations.com.au) [www.botanicalinnovations.com.au](http://www.botanicalinnovations.com.au)