



Chia Seed

Salvia hispanica

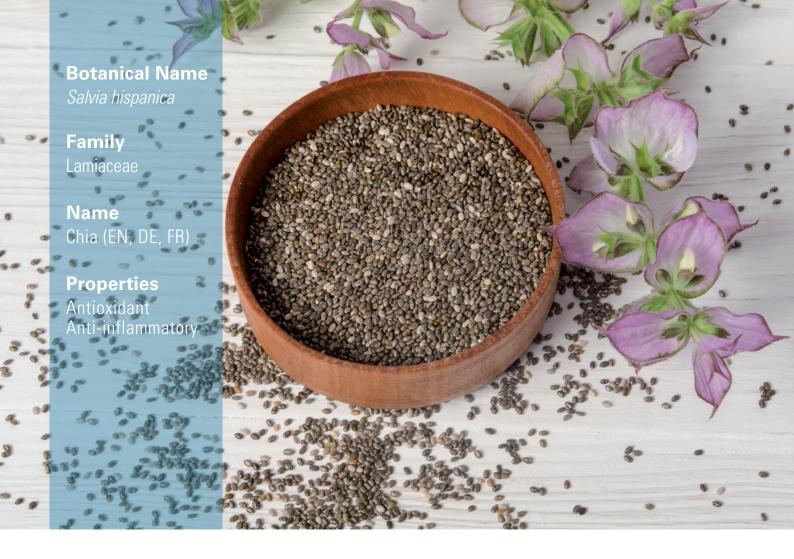
Skin Care Hair Care Bath & Shower Care

Nutritious Power Seed of the Aztecs

The wide-ranging benefits of the seeds with its outstanding nutrients is being relaunched. Already in the 16th-century the power of Chia had been used by the Aztecs not only for food source but also for medicinal uses. Serving as a high energy food it is said the Aztec warriors were chewing on Chia Seeds during forced marches.

The top trending superfood Chia can now be incorporated into cosmetic formulations, no matter if they are hydrophilic or lipophilic.





Our expertise

Lipoid Kosmetik combines more than 40 years of experience in the manufacture of botanical extracts with a unique botanical and biochemical expertise. This includes:

- Extensive sourcing for all kinds of raw materials
- Unique extraction process
- Traceability from the plant to the final product

Our technology

Focusing on the active molecule of the plants, our extraction process is designed to maintain the phytochemical composition of the plants and to guarantee high quality and consistency. This is achieved with our proprietary extraction technology:

- Cold extraction with a unique combination of extremely mild maceration and percolation techniques
- Active molecules such as flavonoids and polyphenols can be isolated without thermal degradation
- A very high Drug-Solvent-Ratio (DSR). In most products, 1 kg extract is equal to 0.5-1 kg fresh plant

Habitat

The flowering plant *Salvia hispanica* is a member of the mint family and grows up to 1.75m in sunny places with well drained fertile soil.

For thousands of years the annual herb were grown and harvested by the Aztec civilization in central and South America once the small white/purple flowers have bloomed and faded.

Properties Chia Seed

Known as one of the currently most popular superfoods, Chia Seeds are rich in protein, fiber, amino acids, calcium, potassium, iron, omega 3 and 6 fatty acids and anti-oxidants. Already known to the ancient Maya culture where it was a dish for strength and health, Chia Seeds gain more and more popularity all around the world [1,2].

Chia Seed Oil

The cold pressed oil of the Chia Seeds is an extraordinary source for omega 3 and omega 6 essential fatty acids which are present in the perfect balance of 3 to 1. The oil contains high levels of phyto-nutrients and anti-oxidants such as alpha lipoic acid, quercitin and myricetin [1,3,4].

Ancient Energy

Chia means oily and is derived from the Nahuatl-dialect, the language of the Aztecan. It is also said that Chia is the Mayan word for strength.

Already in the 16th-century the Aztecs were harvesting Chia Seeds in open fields from wild plants and was considered one of the native major food next to corn and beans.

Rich in antioxidants, fiber, proteins, vitamins and minerals it was said the Aztec warriors subsisted the powerful seed as a high energy supplier during forced marches. It was easy to carry and spent enough nutrition on these long journeys. The seeds were used as a poultice to stimulate healing for injuries and wounds as well as to prevent infections.

The Aztec people often used the small, oval seeds for payments such as taxes as well as for religious ceremonies as offerings.

Nowadays, Chia Seeds are gaining popularity in cosmetic products. Also as a functional food item Chia Seed plays an increasing role. With its health benefits Chia is used in all kind of daily diets as a quick and easy-to-use source of nutrition.

Delivering a maximum amount of nutrients with minimal calories Chia Seeds are giving enough benefits being super seeds.

Products	410039.35.2	Chia Seed Herbasol [®] Extract PG unpreserved, System 3 INCI: Propylene Glycol, Aqua (Water), Sorbitol, Salvia Hispanica Seed Extract
	410040.116.2	Chia Seed Herbasol [®] Extract Glycerin SB INCI: Aqua (Water), Glycerin, Sodium Benzoate, Citric Acid, Potassium Sorbate, Salvia Hispanica Seed Extract
	410041.496.2	Chia Oil Herbaspheres™ INCI: Glycerin, Aqua (Water), Salvia Hispanica Seed Oil, Hydrogenated Lecithin, Citric Acid
	410042.00.2	Chia Oil Blend

INCI: Helianthus Annuus (Sunflower) Seed Oil, Salvia Hispanica Seed Oil, Tocopherol

Herbasol[®] Extracts are available in various solvent systems such as PG, Glycerine, IPM, IPA, distillates, vinegars, preserved and unpreserved or customized versions. Most of our plant extracts are also available as a Herbamilk[®] o/w emulsion or as a Herbasec[®] dry powder. For further information and development requests, please contact our customer service.

Regulatory and Safety

Origin	South America
INCI of the plant material	Salvia Hispanica Seed Oil Salvia Hispanica Seed Extract
Safety	Chia Seeds and Chia Oil respectively are well known as foodstuff and contain no additives.
EU Cosmetic	The products comply to the EU Cosmetic Regulation (EC) No 1223/2009.
Natural/organic	Depending on the solvent system, the products can be used in Ecocert/COSMOS-certified formulations.
ABS	The plant materials used comply with the requirements of Access and Benefit Sharing (ABS) as derived from the Nagoya Protocol and its corresponding national legislations.
EU REACH	The products, i.e. their substances, conform to Regulation (EC) No 1907/2006.
China REACH	The plant material used conforms to the legislation of China REACH or is exempted.
China INCI	A China INCI is available: Salvia Hispanica Seed Oil and Salvia Hispanica Seed Extract.
Halal	The plant raw materials used conform to Halal requirements.

Please note, that the statements given above are only condensed versions. Please contact us for information that is more detailed. Comprehensive documentation is available, including the solvent system or carrier chosen.

This may vary due to the inherent uncertainty regarding the availability of herbal raw material.

Literature

[1] Ali et al., The Promising Future of Chia, Salvia hispanica L., J of Biomedicine and Biotechnology, Vol. 2012, Article ID 171956, doi:10.1155/2012/171956

[2] Vijay et al., In vitro evaluation of phytochemical and antioxidant activity of aqueous extract of Salvia hispanica L. (Chia), World Journal of Pharmacy and Pharmaceutical Sciences, Vol 3, Issue 6, 2014

[3] Nitrayová et al., Amino acids and fatty acids profile of Chia (Salvia hispanica L.) and Flax (Linum usitatissimum L.) seed, Potravinarstvo, vol. 8, 2014, no. 1, p. 72-76, doi:10.5219/332

[4] da Silva Marinelli et al., Chemical characterization and antioxidant potential of Chilean chia seeds and oil (Salvia hispanica L.), LWT - Food Science and Technology 59 (2014) 1304-1310

Disclaimer: All data and recommendations made herein are based on our present state of knowledge. We disclaim any liability on risks that may result from the use of our products, including improper and illicit use. Product properties identified and highlighted by specific tests or studies are to be interpreted in the context of the test/study conditions only. The listed properties of products without claim data have been sourced from literature and should be used as value-added information only. Please be aware that the use of any claim on cosmetic products is the sole responsibility of the customer and is regulated by your local Regulatory Body.