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## Cosmetic potential of oilseeds cakes

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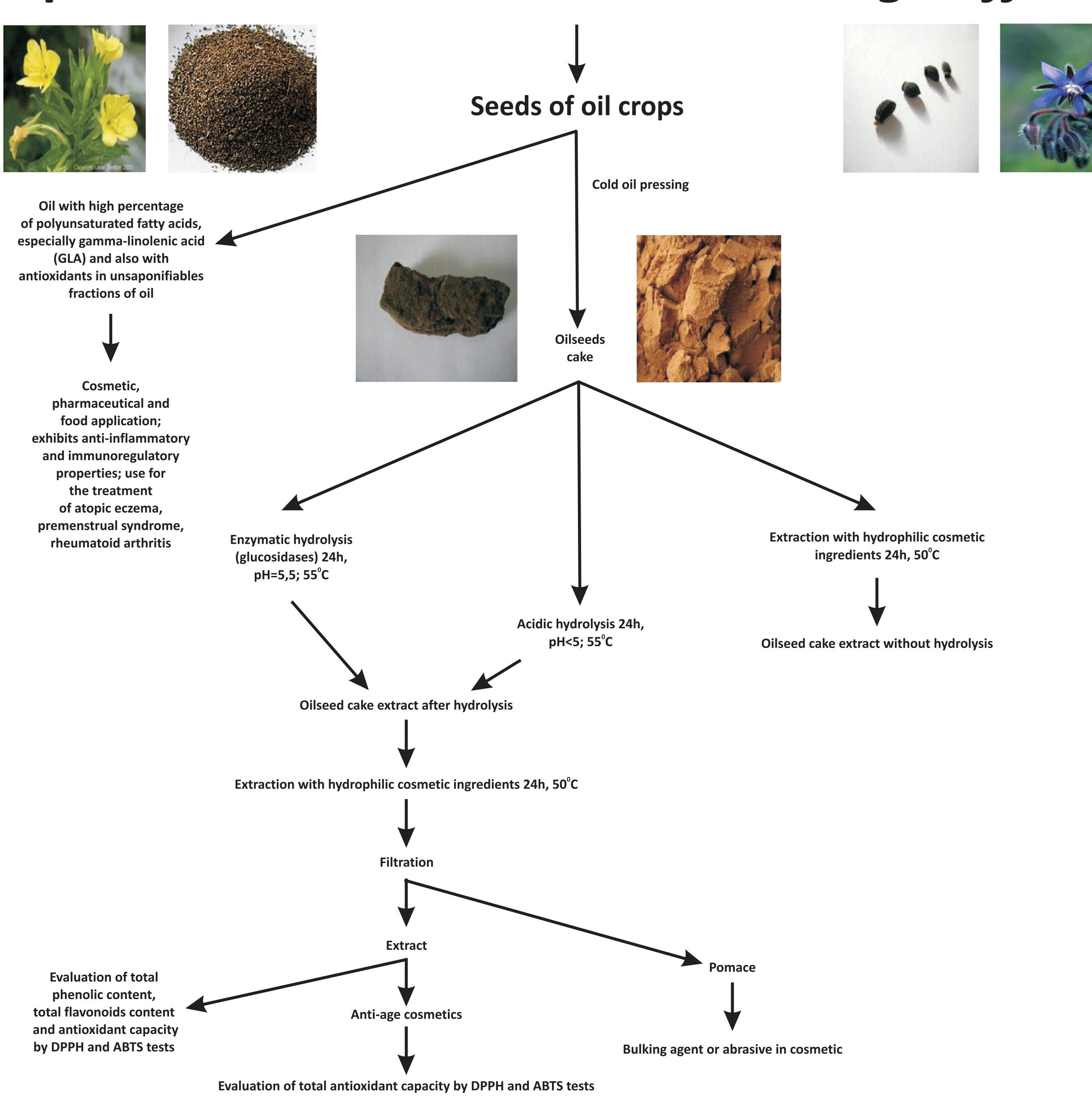
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## Introduction

Evening primrose (*Oenothera biennis*) and starflower (*Borago officinalis*) are a major source of γ-linolenic acid and the potential beneficial effects of *Oenothera biennis* and *Borago officinalis* oil as an anti-inflammatory agent are well recognized in cosmetology and dermatology. However, the defatted seed (oilseed cake) after oil extraction remains largely unutilized even though it is a potential source of phenolic antioxidants for use in cosmetic application. These phenolic compounds present in oilseeds cake of evening primrose and starflower are catechin, epicatechin gallate, gallic acid, ellagic acid, quercetin and others, which can be extracted using different solvents and extraction methods.

Materials and methods

## Oil plants Oeothera biennis and Borago officinalis



## Conclusion

Vegetable oils production wastes are widely used in animal feeding on account of high level of proteins, flavonoids and other actives. Attempts made to apply them in cosmetology did not give satisfying results so far, i.a. despite of technological problems with the separation of active ingredients. We conducted research on the separation of antiradical compounds, especially polyphenols, from various cold-pressed oilseeds cakes. Developed methods enable direct production of ready to use cosmetic raw materials of high antioxidative activity. We found that antiradical activity of obtained products depends, to a large extent, on the glycoside-aglycone ratio in the starting material. It is possible to improve effectively the quality of the raw material obtained in this way by biotechnological methods.

Cosmetics and Health Care

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