

Midlands Nutrition

Product List

The following list contains a range of our nutritional products.



Flax Seed Products

- Brown Flaxseed Oil*
- Golden Flaxseed Oil*
- Ground Linseed Brown*
- Ground Linseed Golden*
- Flaxseed Fibre (Flour)*
- Brown Flaxseed Meal (Flake/Pellets/Milled)*
- Golden Flaxseed Meal (Flake/Pellets/Milled)*
- LSA*

Hemp Seed Products

- Hemp Seed Oil*
- Hemp Seed Hulled*
- Hemp Protein*
- Hemp Seed Fibre (Flour)*
- Hemp Seed Meal (Flake/Pellets/Milled)*

Superfoods - Other

- Chia Seed*
- Ground Chia Seed*
- Chia Seed Meal (Flake/Pellets/Milled)*
- Quinoa*
- Barley Grass Powder
- Wheat Grass Powder

Nutritional Oils - Others

- Almond Oil
- Apricot Kernel Oil
- Avocado Oil*
- Blackcurrant Oil
GLA 14%, 15%, 16%
- Borage Oil
GLA 20%*, 22%, 23%, 24%
- Chia Seed Oil*
- Echium Oil
- Evening Primrose Oil*
GLA 9%, 10%
- Grape Seed Oil
- Jojoba Oil*
- Kiwifruit Seed Oil
- Macadamia Nut Oil*
- Meadowfoam Oil
- Olive Oil*
- Pomegranate Oil
- Pumpkin Seed Oil*
- Rape Seed Oil
- Rosehip Oil*
- Safflower Oil*
- Sunflower Oil*
- Sweet Almond Oil
- Wheatgerm Oil

Product Details

All of the Products listed above are HACCP Certified & GE Free. Specifications and supporting documents for all products are available on request.

Products marked * are available Certified Organic.

Packaging:
 Jerry can: 1L, 5L & 20L
 Steel drum: 210kg
 Tripak: 920kg
 Polypropylene sacks: 25kg
 Bulk bags: 500kg & 1000kg
Other selected packaging options available on request.

Please note minimum order quantities apply for all products and are available on request.

Oil blends are available on request, and all nutritional oils are available in soft gel capsules. Products can be produced to customer requirements with both refined and unrefined oils available.

Private label/OEM products and Contract Packing are available on request.

Additional Nutritional Products are available on request.

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Oil Applications



	H	SC	GC	HT
Almond Oil	★★★★	★★★★	★★★★	
Apricot Kernel Oil		★★★★		
Avocado Oil	★★★★	★★★★★	★★★★★	★★★★★
Blackcurrant Oil	★★★★★	★★★★★		
Borage Oil	★★★★★	★★★★★		
Chia Seed Oil	★★★★★	★★★★★	★★★★	
Echium Oil	★★★★★	★★★★★		
Evening Primrose Oil	★★★★★	★★★★★	★★★★	
Flax Seed Oil	★★★★★	★★★★	★★★★	
Grape Seed Oil	★★★★	★★★★	★★★★★	★★★★★
Hemp Seed Oil	★★★★★	★★★★★	★★★★★	
Joboba Oil		★★★★★		
Kiwifruit Seed Oil	★★★★★	★★★★★		
Macadamia Nut Oil	★★★★	★★★★	★★★★★	★★★★★
Meadowfoam Oil		★★★★★		
Olive Oil	★★★★	★★★★	★★★★★	★★★★★
Pomegranate Oil		★★★★★		
Pumpkin Seed Oil	★★★★	★★★★	★★★★★	
Rapeseed Oil	★★★★	★★★★	★★★★★	★★★★★
Rosehip Oil		★★★★★		
Safflower Oil	★★★★	★★★★★	★★★★★	
Sunflower Oil	★★★★	★★★★	★★★★	★★★★★
Sweet Almond Oil	★★★★	★★★★	★★★★	
Wheatgerm Oil	★★★★	★★★★★		

Health Oils

H All of the oils recognised in this category have targeted health benefits, and the nutritional characteristics of these products are specific to each oil. The common dosage is either in a soft gel capsule format, or as a bottled oil. For bottled Health oils, please take one tablespoon daily or alternatively use as a salad dressing, in smoothies, or drizzled over breakfast cereals.

Skincare Oils

SC Skincare Oils can not only be taken orally as a nutritional supplement, but they can also be absorbed through the skin. All of the oils recognised in this category have targeted health benefits, and the beneficial skincare attributes are specific to each oil. With people becoming more and more aware of what they apply to their skin, natural seed oils make a great alternative to synthetic preservatives or parabens found in many skin care products.

High Temperature Culinary Oils

HT A high smoke point (over 200°C) makes oils recognised in this category a healthy choice for stir frying, pan frying, wok cooking, grilling, sautéing, and oven roasting, as well as baking. These oils are a great inclusion for your favourite marinade, or alternatively, take one tablespoon daily, drizzle over salads or use as a dipping oil.

Gourmet Culinary Oils

GC Gourmet Culinary Oils are a healthy option for a variety of recipes or simply as a dietary supplement. The polyunsaturated component of these oils makes them high in nutritional value, but sensitive to light, heat and oxygen. These oils should never be cooked at high temperatures and are best eaten raw or as an addition to prepared meals. These oils are a great substitute for butter on pasta, potatoes and beans and complement seafood dishes as a dressing. Their nutritional benefit means you can take one tablespoon daily or use as a salad dressing, in smoothies, or drizzled over breakfast cereals.