







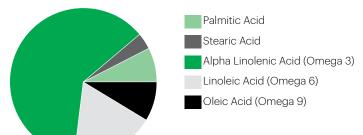
Chia Seed Oil

Chia Seed Oil is a natural cold-pressed oil extracted from superfood, chia seeds (Salvia hispanica).

This golden yellow oil is popular for its high levels of Alpha Linolenic acid (Omega 3) and supporting Linoleic acid (Omega 6) in a 3:1 ratio. Popular in gourmet dishes, dressings and marinades because of Chia Seeds super food status, Chia Seed Oil brings the benefits of Chia Seeds, with a mild and palatable flavour that doesn't alter the taste of the dish as the seeds commonly do.

The high levels of Alpha Linolenic acid makes Chia Seed Oil a popular addition for skincare formulations and is commonly used for its hydration properties. It is also lighter than other oils, meaning it is less greasy and absorbs quicker into the skin.

Fatty Acid Profile



Star Rating

Health	****
Skincare	****
Gourmet Culinary	***

Technical Data

Product Name: Chia Seed Oil

Botanical Name: Salvia hispanica

Food Safety: This product has been produced in accordance

with HACCP principles.

Active Ingredient(s): Alpha Linolenic Acid (Omega 3), Linoleic

Acid (Omega 6).

Extraction Method: Cold Pressed

Shelf life: If stored in unopened containers at less than 20°C, this product can expect to have a shelf life of 12 months. Once opened the shelf life is limited by temperature, light and oxygen exposure. Any remaining oil should be blanketed with Nitrogen and used as soon as possible.

Common Dosage: Liquid and/or Skincare Formulations. **GM Status:** Produced in a GM free production process.

Certifications available: HACCP. Kosher and Halal available on request.

Product Variations:

- · Chia Seed Oil Cold Pressed Unrefined
- · Organic Chia Seed Oil Cold Pressed Unrefined

All of the information supplied (the "Data") has been prepared for general information purposes only, and in preparing the Data the Midlands group of companies (Midlands) have relied upon independent laboratory testing and technical services from third parties. Midlands assumes no responsibility whatsoever for any errors or omissions in the Data. As a result the Data is not to be relied upon, and the receiving party should conduct their own investigations with respect to the product and the Data in order to satisfy themselves that it is suitable for their intended purpose.

