



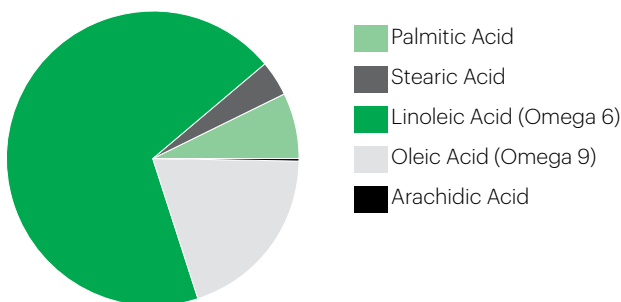
Grape Seed Oil

Grape Seed Oil is Cold Pressed from the seeds of different varieties of *Vitis vinifera* Grapes, an abundant by-product of wine making.

This pale green oil offers a low saturated fat content, is high in Vitamin E, and contains 67% Linoleic Acid (Omega 6) which is an Essential Fatty Acid. It has a relatively high smoke point of 216°C, thus it is perfect for cooking at relatively high temperatures to give a clean, light, and delicate flavour.

Studies have shown that Grape Seed Oil has a unique ability to raise good cholesterol, lower bad cholesterol and control triglyceride levels. Grape Seed Oil is the preferred skincare ingredient for damaged and stressed skin tissue, possessing regenerative and restructuring qualities that promote prolonged skin moisturisation.

Fatty Acid Profile



Star Rating

Health	★★★★★
Skincare	★★★★★
Gourmet Culinary	★★★★★★
High Temperature	★★★★★★

Technical Data

Product Name: Grape Seed Oil

Botanical Name: *Vitis vinifera*

Food Safety: This product has been produced in accordance with HACCP principles.

Active Ingredient(s): Linolenic 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 Soft Gel Capsule and/or Skincare Formulations.

GM Status: Produced in a GM free production process.

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

Product Variations:

- Grape Seed Oil Refined

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