



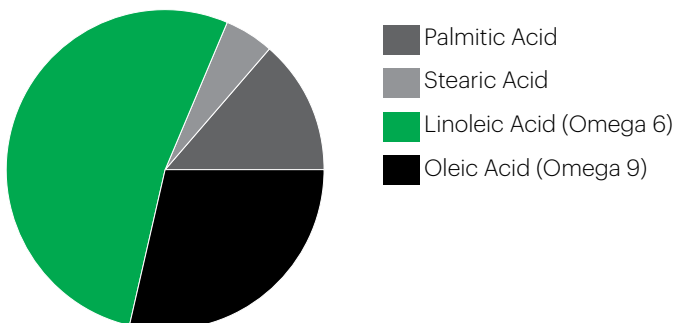
Pumpkin Seed Oil

Pumpkin Seed Oil (*Cucurbita pepo*) is Cold Pressed from hulled Pumpkin Seeds and is rich in polyunsaturated fatty acids, phytosterols and antioxidants.

It is highly regarded as a nutritional oil, providing a high Essential Fatty Acid (EFA) content of Linoleic Acid (Omega 6, LA) and Oleic Acid (Omega 9) required for healthy function of the mind and body.

Pumpkin Seed Oil not only enhances the body's nutrition, but is also used in cooking and baking as well as a condiment with salad, vegetables and pasta. It has a rich nutty flavour and a unique colour making it a useful culinary ingredient. It appears dark red in the bottle, but once poured the oil is dark green with a deep red tinge.

Fatty Acid Profile



Star Rating

Health	★★★★★
Skincare	★★★★★
Gourmet Culinary	★★★★★

Technical Data

Product Name: Pumpkin Seed Oil

Botanical Name: *Cucurbita pepo*

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

Active Ingredient(s): Linoleic Acid (Omega 6), Oleic Acid (Omega 9), Phytosterols.

Extraction Method: Expeller 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 Capsules.

GM Status: Produced in a GM free production process.

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

Product Variations:

- Pumpkin Seed Oil Unrefined
- Pumpkin Seed Oil Refined
- Organic Pumpkin Seed Oil Unrefined
- Organic Pumpkin Seed Oil Refined

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