





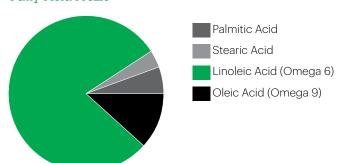


Safflower Oil High Linoleic

Safflower Oil High Linoleic is Cold Pressed from the seeds of the Safflower plant (Carthamus tinctorius). This oil has two varieties, high in Oleic Acid (Omega 9) and high Linoleic Acid (Omega 6).

In nutritional markets Safflower Oil High Linoleic is recognised as the primary source of Linoleic Acid. In its unrefined form Safflower Oil High Linoleic is commonly used as a salad dressing or as a garnish drizzled over vegetables.

Fatty Acid Profile



Star Rating

Health	***
Skincare	***
Gourmet Culinary	****
High Temperature	****

Technical Data

Product Name: Safflower Oil High Linoleic **Botanical Name:** Carthamus tinctorius

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

with HACCP principles.

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

(Omega 9).

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 Capsules and/or Skincare Formulations.

GM Status: Produced in a GM free production process.

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

Product Variations:

- · Safflower Oil High Linoleic Unrefined
- · Safflower Oil High Linoleic Refined
- · Organic Safflower Oil High Linoleic Refined

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