

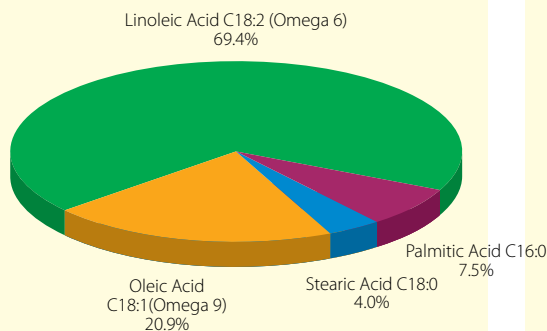


grape seed oil

Grape Seed Oil is Cold Pressed from the seeds of different varieties of *Vitis vinifera* Grapes, an abundant by-product of winemaking. This pale green oil offers a low saturated fat content, is high in Vitamin E, and contains 67% Linoleic Acid (Omega 6, LA) 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.

TYPICAL GRAPE SEED OIL FATTY ACID PROFILE



The 'Typical Fatty Acid Profile' shown above represents the major fatty acids only and excludes other minor components. Please note the data for this product will vary across different batches and seasonal harvests. For a full Technical Specification please contact us or alternatively visit www.seedoils.co.nz.



TECHNICAL DATA

Product Name: Grape Seed Oil

Botanical Name: *Vitis vinifera*

Active Ingredients: Linoleic Acid (LA, Omega 6)

Extraction Method: Cold Pressed

Appearance: A clear yellow/green oil

Shelf life: If stored in unopened containers at less than 20 Deg Celcius, this product can expect to have a shelf life of 12 months.

Common Dosage: Liquid and/or Soft Gel Capsule and/or Skincare Formulations

Product Variation:

- Grape Seed oil Refined
- Grape Seed Oil Cold Pressed NATURAL

STAR RATING

Skincare	★★★★
Culinary	★★★★★
Nutritional	★★★

