

REFINE PERILLA SEED OIL: Plant-Based Omega-3 Powerhouse with Superior Purity.

Experience the Purity of Flawless Extraction & Refinement Technology.



PURE & UNALTERED

- **Sources:** sustainable farms
- **Extraction:** meticulous pressing
- **Rich in Alpha-Linolenic Acid (ALA)**
- **Color:** Clear, golden-yellow liquid
- **Purity:** Natural, Gluten-Free, Non-GMO & Vegan



CERTIFIED QUALITY

- **Production:** meticulous extraction & refinement
- **Refinement:** State-of-the-art multi-stage refinement.
- **Certifications:** ISO, FSSC 22000, Kosher & Halal options
- **Guarantee:** Consistent quality and composition batch-to-batch



MULTI-APPLICATION

- **Dietary:** Perfect for supplements and functional blends
- **Personal Care:** Skincare, haircare, massage
- **Nutraceuticals:** Optimal carrier for active compounds
- **Industry:** Paints, inks, varnishes base

Product Option	Processing Method	Description (Appearance)	Key Benefit
Virgin Cold Pressed Oil	Purely physical extraction	Rich golden liquid	Maximum ALA retention
Refined Perilla Seed Oil	Multi-stage refinement	Clear golden liquid	Versatile industrial/food application
Organic Refined Perilla Oil	Certified organic process	Pale golden liquid	Purest ethical sourcing

Application Scenarios



Dietary Supplements



Cosmetics & Skincare



Functional Foods & Blends



Industrial (Paints, Inks, Varnishes)

Storage & Technical Specs: (minimal, clean text)

Recommended Storage: Store in a cool, dry place (<25°C), unexposed from direct light and moisture. **Shelf life:** 24 months. Custom packing custom packing and certifications available on request.