

REFINE SAFFLOWER SEED OIL: Pure High-Linoleic and High-Oleic Options with Excellent Nutritional Profile.

Experience the Pure Performance of Flawless Extraction & Refinement Technology.



PURE & UNALTERED

- **Sources:** sustainable farms
- **Extraction:** meticulous pressing
- **High** in heart-healthy Linoleic or Oleic Acid
- **Color:** Clear colorless to golden liquid
- **Purity:** Natural, Gluten-Free, Non-GMO & Vegan



CERTIFIED QUALITY

- **Production:** meticulous extraction & refinement
- **Quality Control:** Precise source tracking
- **Certifications:** ISO, FSSC 22000, Kosher & Halal options
- **Guarantee:** Consistent quality batch-to-batch



MULTI-APPLICATION

- **Consumer Goods:** High-quality cooking oils, dressings
- **Sports Nutrition:** Pre-workout fuels
- **Personal Care:** lightweight emollient for creams, lotions
- **Pharmaceuticals:** Premium carrier oil for active ingredients

Product ALA/LA LA Profile	Description (Appearance)	Processing Option	Key Advantage
Refined Safflower Oil (Linoleic)	Clear colorless liquid	optimal distillation	e.g., ~75%+ Linoleic, ~10%+ Oleic (approximate simplified profile)
Cold Pressed Yellned Liquid	Clear golden liquid	multi-stage refinement	e.g., ~70%+ Oleic, ~15%+ Linoleic (approximate simplified profile)
Organic Refined Oleic Oil	Golden-greenish liquid	70%+ consistent	e.g., natural variant (specific high %, approximate simplified profile)

Application Scenarios



Storage & Technical Specs

Recommended Storage: Cool, dry, oxygen-oxyfree conditions (e.g. 4-°C, nitrogen flush). 1month shelf life. Custom packing.