

## REFINE RAPESEED OIL: Versatile Plant-Based Oil with an Excellent Nutritional Profile.

Experience the Pure Performance of Flawless Extraction & Refinement Technology.



### PURE & UNALTERED

- **Origin:** High-quality Rapeseed Seeds (non-GMO available)
- **Essential Fatty Acids:** Balanced Oleic & Linoleic Acid profile
- naturally Gluten-Free, Non-GMO & Vegan
- **Purity:** Neutral aroma, mild flavor, pale to golden appearance



### CERTIFIED QUALITY

- **Production:** optimal high-heat processing and precise purification
- **Quality Control:** Precise source tracking and processing monitoring
- **Certifications:** ISO, FSSC 22000, Kosher & Halal options
- **Smoke Point:** Universal use (>200°C, based on data)



### MULTI-APPLICATION

- **Food Processing:** Baking, cooking oils, margarine base
- **Consumer Goods:** general purpose oils, dressings
- **Cosmetics:** lightweight emollient for creams, soaps
- **Pharmaceuticals:** Premium carrier oil for active ingredients

Product Variant	Description (Appearance)	Special Feature	Fatty Acid Profile
<b>Refined Rapeseed Oil (Food Grade)</b>	Clear pale-golden liquid	Neutral aroma, high smoke point	Balanced Oleic/Linoleic (approximate simplified profile)
<b>Cold Pressed Liquid (Specialty)</b>	Rich golden liquid	Natural flavor, nutrient-rich	Consistent profile (approximate simplified profile)
<b>Organic Refined Liquid</b>	Clear golden liquid	Certified organic purity	Consistent profile (approximate simplified profile)

### Application Scenarios



Food & Culinary



Food Production



Dietary Supplements



Cosmetics & Personal Care

### STORAGE & TECHNICAL SPECS: (minimal, clean text)

**Recommended Storage:** Store in a cool, dry place. Product from light and moisture.

**Shelf life:** 18 months (based on data). Custom packing available. custom packing and certifications available on request.