

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 Option	Description (Appearance)	Processing Method	Fatty Acid Profile
Refined Safflower Oil (Linoleic)	Clear colorless liquid	optimal distillation	e.g., ~75%+ Linoleic, ~10%+ Oleic (approximate simplified profile)
Refined Safflower Oil (Oleic)	Clear golden liquid	multi-stage refinement	e.g., ~70%+ Oleic, ~15%+ Linoleic (approximate simplified profile)
Virgin Cold Pressed Oil	Rich golden liquid	Gentle physical extraction	e.g., natural variant (specific high %, approximate simplified profile)

Application Scenarios



Sports Nutrition



Meal Replacements



Softgels & Blends



Skincare & Emollients

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 packaging available, custom packing and certifications available on request.