

REFINE PINE SEED OIL: Nature's Rich Source of Pinolenic Acid with Superior Purity.

Experience the Pure Performance of Flawless Extraction & Refinement Technology.



PURE & UNALTERED

- **Origin:** High-quality Pine Seeds
- Rich in Pinolenic Acid
- naturally Gluten-Free, Non-GMO & Vegan
- **Characteristics:** Mild flavor, delicate aroma



CERTIFIED QUALITY

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



MULTI-APPLICATION

- **Food Processing:** Special frying, baking, snack coatings.
- **Consumer Goods:** Premium cooking oils, dressings.
- **Cosmetics:** lightweight emollient, skin conditioning agent.
- **Pharmaceuticals:** High-performance carrier, active compounds.

Product Variant	Description (Appearance)	Special Feature	Pinolenic Profile
Refined Pine Seed Oil (Refined)	Clear pale-golden liquid	Neutral aroma, high smoke point	> 15% (or specific high percentage based on 16.png)
Virgin Pine Seed Oil (Cold Pressed)	Rich golden liquid	Delicate aroma, natural flavor	> 15%
Organic Pine Seed Oil (Refined)	Clear golden liquid	Certified organic purity	> 15%

Application Scenarios



Food & Frying



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 oxygen.

Shelf life: 24 months. Custom packing available.
custom packing and certifications available on request.