

Organic Hemp Seed Oil



What is organic hemp seed oil?

Organic Hemp Seed Oil collection originates from the finest organically grown hemp seeds. These seeds are a powerhouse of nutrition, particularly renowned for their unique and highly beneficial ratio of Omega-6 to Omega-3 essential fatty acids (typically around 3:1), which is considered optimal for human health.

We offer three distinct varieties – **Cold Pressed Hemp Seed Oil**, **Refined Hemp Seed Oil**, and **Hemp Hearts Oil** – to meet your precise product formulation and consumer preferences. Each of our three distinct hemp seed oil varieties offers unique attributes:

- **Cold Pressed Organic Hemp Seed Oil:** This unrefined oil is produced by pressing organic hemp seeds at low temperatures. It retains the natural, vibrant green color, characteristic nutty flavor, and the full spectrum of beneficial nutrients, including antioxidants and chlorophyll. It's a testament to minimal processing and purity.
- **Refined Organic Hemp Seed Oil:** This oil undergoes further processing to remove its color, characteristic flavor, and some suspended solids. The refining process makes it a clear, light-colored oil with a neutral taste, offering greater versatility for formulations where the strong flavor or color of

cold pressed oil might be undesirable.

- **Organic Hemp Hearts Oil:** This premium oil is exclusively pressed from **de-hulled hemp seeds (hemp hearts)**. By removing the outer shell before pressing, this oil offers an even milder flavor, lighter color, and potentially a smoother texture, as it's free from any fibrous particulate from the hull. It represents a superior grade for delicate applications.

All our hemp seed oils are naturally free from THC and CBD, ensuring compliance and safety for food, supplement, and cosmetic applications.

Specifications

Attribute	Organic Cold Pressed Hemp Seed Oil	Organic Refined Hemp Seed Oil	Organic Hemp Hearts Oil
Source	100% Organic Hemp Seeds (<i>Cannabis sativa L.</i>)	100% Organic Hemp Seeds (<i>Cannabis sativa L.</i>)	100% Organic De-hulled Hemp Seeds (<i>Cannabis sativa L.</i>)
Processing	Cold Pressed, Unrefined	Cold Pressed, then Refined	Cold Pressed from De-hulled Seeds, Unrefined
Appearance	Dark green liquid	Clear, light yellow liquid	Light yellow to greenish-yellow liquid
Aroma & Flavor	Distinctive nutty, grassy aroma; rich nutty flavor	Very mild, neutral aroma; bland to very mild flavor	Very mild, delicate nutty aroma; subtle, clean nutty flavor
Key Fatty Acids	Omega-3 (ALA), Omega-6 (LA, GLA), Omega-9 (OA)	Omega-3 (ALA), Omega-6 (LA, GLA), Omega-9 (OA)	Omega-3 (ALA), Omega-6 (LA, GLA), Omega-9 (OA)
Omega 6:3 Ratio	Optimal ~3:1	Optimal ~3:1	Optimal ~3:1
Peroxide Value	Max 10.0 meq/kg	Max 5.0 meq/kg	Max 5.0 meq/kg

Attribute	Organic Cold Pressed Hemp Seed Oil	Organic Refined Hemp Seed Oil	Organic Hemp Hearts Oil
Acid Value	Max 4.0 mg KOH/g	Max 0.6 mg KOH/g	Max 0.6 mg KOH/g
Moisture Content	Max 0.1%	Max 0.1%	Max 0.1%

Key Features

- **Exceptional Omega Fatty Acid Profile:** All varieties boast an optimal 3:1 ratio of Omega-6 (Linoleic Acid) to Omega-3 (Alpha-Linolenic Acid - ALA), plus Gamma-Linolenic Acid (GLA), crucial for cardiovascular health, brain function, and inflammation support.
- **Rich in Nutrients:** A natural source of Vitamin E, antioxidants, and trace minerals (especially in cold pressed and hemp hearts oils).
- **Versatile Application:** Our range provides options suitable for a wide array of food, beverage, nutraceutical, and cosmetic formulations.
- **Naturally Vegan & Gluten-Free:** Appeals to diverse dietary preferences and allergen-sensitive consumers.
- **Clean Label & Organic Certified:** Derived from certified organic hemp seeds, ensuring products free from synthetic pesticides, herbicides, and GMOs.
- **Sustainable & Eco-Friendly:** Hemp is an environmentally friendly crop, requiring minimal water and pesticides, aligning with modern sustainability goals.
- **Non-GMO & Non-Allergenic:** Produced without genetic modification and generally recognized as hypoallergenic.

Applications

Our **Organic Hemp Seed Oil** collection is highly versatile for a multitude of B2B applications:

- **Food & Culinary:**
 - **Cold Pressed:** Ideal for salad dressings, dips, marinades, drizzles over roasted vegetables, smoothies, and functional food bars where a rich, nutty flavor and vibrant color are desired.

- **Refined:** Perfect for use in baked goods, snack foods, confectionery, and as a base oil in blends where a neutral flavor and lighter color are preferred.
- **Hemp Hearts Oil:** Premium choice for gourmet culinary applications, delicate dressings, finishing oil for fine dining, and products requiring the mildest flavor.
- **Nutraceuticals & Dietary Supplements:**
 - **All forms:** Used in softgels, liquid supplements, and functional food matrices for Omega-3/6 supplementation and general wellness.
 - **Refined & Hemp Hearts Oil:** Preferred for encapsulated supplements due to milder flavor and improved stability.
- **Cosmetics & Personal Care:**
 - **All forms:** Excellent emollient for skin and hair care products, including lotions, creams, serums, shampoos, and massage oils, due to its nourishing fatty acid profile.
 - **Refined & Hemp Hearts Oil:** Often preferred in formulations where clear appearance and minimal scent are desired.

Why Choose Our Organic Hemp Seed Oil for Your Business?

Partnering with us for your **Organic Hemp Seed Oil** needs ensures a premium, high-demand ingredient that aligns with surging health-conscious consumer preferences and sustainable market trends:

- **Guaranteed Organic Certification:** Our oils adhere to stringent organic standards, vital for your clean-label and premium product lines.
- **Tailored Solutions:** Offering cold pressed, refined, and hemp hearts oil allows you to select the precise flavor, color, and functional characteristics needed for your specific product applications.
- **Superior Omega Profile:** Consistently provides the optimal and balanced ratio of essential Omega-3 and Omega-6 fatty acids, a key differentiator in the market.
- **Uncompromised Quality & Purity:** Our meticulous sourcing and processing methods ensure a reliable, pure, and safe product batch after batch, meeting rigorous international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and

consistently.

- **Comprehensive Technical Support:** Our team can provide detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is the main difference in flavor and application between your Cold Pressed, Refined, and Hemp Hearts Oils?

A: **Cold Pressed** has a distinct, rich, nutty, and grassy flavor with a dark green color, ideal for applications where its unique profile is desired (e.g., dressings, smoothies). **Refined** is neutral in flavor and clear/light yellow, offering versatility in products where hemp flavor isn't desired (e.g., baked goods, some supplements). **Hemp Hearts Oil** is the most premium, with an extremely mild, delicate nutty flavor and lighter color, perfect for high-end culinary and cosmetic uses.

Q: Are your Organic Hemp Seed Oils tested for THC and CBD content?

A: Yes, absolutely. All our **Organic Hemp Seed Oils** are rigorously tested to ensure THC and CBD levels are non-detectable or well below regulatory limits, guaranteeing compliance and safety for all intended applications. Certificates of Analysis are provided with each batch.

Q: What is the typical shelf life and recommended storage for bulk quantities of your hemp seed oils?

A: Our **Organic Hemp Seed Oils** typically have a shelf life of **12-24 months** (depending on the type and packaging) when stored in a cool, dark place (ideally refrigerated for cold pressed and hemp hearts oil), away from direct sunlight and oxygen, in their original sealed containers. Refined oil has better oxidative stability. Specific bulk storage recommendations will be provided with your order documentation.

Q: Can these oils be used for high-heat cooking?

A: **Cold Pressed Hemp Seed Oil** and **Hemp Hearts Oil** have a low smoke point and are best used in low-heat or no-heat applications (e.g., dressings, finishing oil) to preserve their delicate nutrients. **Refined Hemp Seed Oil** has a slightly higher smoke point due to the removal of impurities, making it more suitable for light sautéing, but it's still generally not recommended for high-heat frying.

Q: Are your hemp seed oils sourced from non-GMO hemp?

A: Yes, all our **Organic Hemp Seed Oils** are sourced from certified organic hemp seeds, which by definition means they are **Non-GMO**.

Packing



Want to learn more about this product or have any questions?

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