

Organic Perilla Seed Oil



What is Organic Perilla Seed Oil?

Organic Perilla Seed Oil, extracted from the seeds of *Perilla frutescens* (commonly known as **wild sesame** or **beefsteak plant**), is a nutrient-dense oil prized for its high omega-3 fatty acid content and versatile applications. Sourced from certified organic farms and cold-pressed to preserve its natural antioxidants, this oil is a powerhouse for heart health, skincare, and functional food formulations.

Key Highlights

1. **Omega-3 Rich:** Contains **60-65% alpha-linolenic acid (ALA)**, a plant-based omega-3 fatty acid critical for cardiovascular and cognitive health.

2. **Antioxidant Power:** Packed with **rosmarinic acid** and **flavonoids** to combat oxidative stress and inflammation.
3. **Dual Use:** Suitable for culinary applications (dressings, dips) and topical skincare (moisturizers, serums).
4. **Clean & Sustainable:** USDA Organic, EU Organic, non-GMO, and vegan-friendly.

Specifications

Parameter	Details
Source	Organic <i>Perilla frutescens</i> seeds
Extraction Method	Cold-pressed, unrefined
Color & Odor	Golden-yellow, mild nutty aroma
Free Fatty Acids	≤0.5% (low acidity for stability)
Peroxide Value	≤5 meq/kg (freshness guaranteed)
Packaging	Glass bottles (50ml-1L), bulk drums
Shelf Life	18 months (store in cool, dark place)

Key Features & Benefits

1. Heart & Brain Health:

1. High ALA content supports healthy cholesterol levels and cognitive function.

2. Skin & Hair Care:

1. Lightweight, non-greasy texture deeply moisturizes and soothes irritated skin.
2. Used in anti-aging formulations for its collagen-boosting properties.

3. Culinary Versatility:

1. Adds a nutty flavor to salads, dips, and Asian-inspired dishes.
2. Ideal as a finishing oil (avoid high-heat cooking to preserve nutrients).

Applications

- **Dietary Supplements:** Softgel capsules or liquid omega-3 blends.
- **Functional Foods:** Added to dressings, spreads, or plant-based dairy alternatives.
- **Natural Cosmetics:** Base oil for serums, creams, and hair treatments.
- **Traditional Medicine:** Used in East Asian herbal practices for immune support.

Certifications & Quality Assurance

- **Organic Certifications:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Free from solvents, hexane, and synthetic additives.
- **Allergen-Free:** No gluten, soy, dairy, or nuts.

Why Choose Us?

- **Premium Quality:** Sourced from organic farms in Korea and China, where perilla is traditionally cultivated.
- **Traceability:** Full supply-chain transparency from seed to bottle.
- **Custom Solutions:** Available in bulk, private label, or blended with other functional oils (e.g., hemp, black cumin).

FAQs

Q: Is perilla seed oil the same as flaxseed oil?

A: Both are high in ALA, but perilla oil has a milder flavor and higher oxidation stability.

Q: Can I use perilla oil for frying?

A: No—cold-pressed perilla oil has a low smoke point. Use it raw or in low-heat recipes.

Q: Is this oil suitable for sensitive skin?

A: Yes! Its anti-inflammatory properties make it gentle for eczema-prone or acne-prone skin.

Q: Do you offer bulk pricing?

A: Yes—contact us for custom quantities, private labeling, or blended oil formulations.

Packing

