



# NATURAL SOURCING

Specialists in Cosmeceutical Ingredients

## UNREFINED CAMELINA OIL

Also known as Gold of Pleasure and False Flax

**Suitable for nutraceutical applications.**

**INCI:** Camelina sativa (Camelina) Seed Oil

**Extraction Method:** Cold Expeller Pressed

**Shelf Life:** 2 Years

**Country of Origin:** [USA]

### Background:

Camelina, also known as Gold of Pleasure and False Flax, belongs to the mustard family. Historical evidence exists that indicate that Camelina oil was pressed and used in Europe from as early as 600 BC. The oil possesses a light, golden color. Its stability, color, aroma, flavor and high percentage of essential fatty acids (mainly omega-3) make it valuable as a nutritive supplement. Botanical Origins provides the most superior cold pressed camelina oil available. It is produced and handled under optimum conditions to maintain the purity, freshness and beneficial properties of this highly nutritive oil.

### Oil Properties:

- Natural Antioxidant
- Beneficial Nutritional Supplement
- Rich in Essential Fatty Acids
- Optimal Ratio of Omega-3 to Omega-6 Fatty Acids
- Low in Saturated Fats
- Nutty Aroma & Flavor
- Versatile in Cooking
- Also Beneficial in Cosmeceutical Applications
- Excellent Stability

### Nutraceutical Uses:

Camelina oil contains over 50% polyunsaturated fats. It is especially high in the essential fatty acids linoleic acid and alpha-linolenic acid which the body cannot manufacture. Camelina oil is over 10 times higher in these acids than most other vegetable oils commonly available. This flavorful oil is especially appealing to vegetarians who avoid marine oil supplements and for those that dislike the flavor and aroma of marine oils. Camelina oil is useful in helping to reduce LDL (bad) cholesterol. It provides internal support to those with skin conditions such as eczema and psoriasis. The essential fatty acids contained in Camelina oil help to repair cells, help to support the immune system and help to regulate blood pressure and heart rate. Camelina oil can also be utilized as a nutritious, specialty cooking oil. It can also be included in natural, gourmet salad dressings and within other food applications where a nutritive, cold pressed oil low in saturated fats is sought.

### Standard Packaging:

Camelina seed oil is available in 25 kg (55 lbs) and 180 kg (396 lbs) quantities.

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