

# Organic Refined Hemp Seed Oil



## What is Organic Refined Hemp Seed Oil?

Organic Refined Hemp Seed Oil is a premium, light-colored plant oil specially processed for food manufacturing and cosmetic formulations. Through our physical refining process (Refining, Bleaching, Deodorizing - RBD), we remove chlorophyll and volatile compounds while preserving the essential fatty acid profile that makes hemp oil a nutritional powerhouse.

Unlike cold-pressed hemp oil with its distinctive green color and nutty aroma, our refined version offers a **clear, pale golden appearance** and **completely neutral taste**, making it the ideal choice for applications where you need the benefits of hemp without altering your product's visual appeal or flavor profile.

**Ideal for:** Snack foods, baked goods, confectionery, white-based cosmetics, and formulations requiring neutral-tasting hemp oil.

**Important:** This product contains no CBD or THC. Derived from certified industrial hemp cultivars compliant with all food and agricultural regulations worldwide.

## Key Specifications

| Parameter             | Specification                             |
|-----------------------|---|
| Appearance            | Clear, pale golden / semi-translucent     |
| Odor & Flavor         | Neutral, odorless (deodorized)            |
| Extraction Method     | Cold Pressed + Physical Refining          |
| Refining Grade        | RBD (Refined, Bleached, Deodorized)       |
| Smoke Point           | ~232°C (450°F)                            |
| Free Fatty Acids      | < 0.1%                                    |
| Peroxide Value        | < 1.0 meq/kg                              |
| Moisture & Impurities | < 0.1%                                    |
| Omega-3 (ALA)         | 15-20%                                    |
| Omega-6 (LA)          | 50-60%                                    |
| GLA Content           | 1-2%                                      |
| Vitamin E             | Naturally present                         |
| Shelf Life            | 18-24 months (sealed container)           |
| Storage               | Cool, dark place (below 20°C recommended) |

## Why Choose Refined Hemp Seed Oil?

### Neutral Flavor Profile

The RBD refining process removes the characteristic nutty taste of hemp oil, allowing your products to maintain their intended flavor profile. No hemp aftertaste, no interference with delicate spices or seasonings.

### Light Color Appearance

Clear, pale golden color won't affect the visual appeal of light-colored foods like white chocolate, butter cookies, or cream-based products. Perfect for white-based cosmetic formulations.

### Extended Shelf Life

Physical refining removes oxidation-prone impurities, resulting in significantly improved stability. Shelf life extends to 18-24 months compared to 6-12 months for cold-pressed oils.

### High Smoke Point

With a smoke point of 232°C (450°F), refined hemp oil offers better thermal stability for cooking applications than cold-pressed variants (165°C).

### Clean Label Solution

Single ingredient, no additives or chemicals used in the refining process. Suitable for clean-label product formulations.

### Retains key nutritional components

Physical refining preserves the essential fatty acids (Omega-3, Omega-6, GLA) that provide the core nutritional value of hemp seed oil.

## Cold-Pressed vs Refined: Choosing the Right Oil

| Characteristic | Cold-Pressed Hemp Seed Oil  | Refined Hemp Seed Oil         |
|----------------|-----------------------------|-------------------------------|
| Color          | Deep emerald green          | Pale golden, clear            |
| Flavor         | Nutty, earthy               | Neutral, odorless             |
| Chlorophyll    | High                        | Removed                       |
| Smoke Point    | ~165°C                      | ~ <b>232°C</b>                |
| Best For       | Finishing oils, supplements | Food manufacturing, cosmetics |
| Shelf Life     | 6-12 months                 | <b>18-24 months</b>           |

| Characteristic | Cold-Pressed Hemp Seed Oil | Refined Hemp Seed Oil |
|----------------|----------------------------|-----------------------|
| Vitamin E      | Higher                     | Moderate              |
| GLA Retention  | Higher                     | Good                  |

### Choose Refined Hemp Seed Oil when:

- Your product is light-colored and visual appeal matters
- You need a neutral flavor that won't interfere with your formula
- Extended shelf life is critical for your application
- You're manufacturing at scale with storage requirements

## Application Areas

### Food & Beverage Manufacturing

- **Bakery Products:** Cookies, crackers, bread, pastries
- **Snack Foods:** Protein bars, energy bites, extruded snacks
- **Confectionery:** White chocolate, candy coatings, fillings
- **Dressings & Sauces:** Salad dressings, mayonnaise, spreads
- **Functional Foods:** Nutritional supplements, infant formula (premium grade)
- **Plant-Based Products:** Vegan butter alternatives, dairy-free spreads
- **Cooking Applications:** Light sautéing, baking, low-to-medium heat cooking

### Cosmetics & Personal Care

- **Skin Care:** Moisturizers, serums, anti-aging formulations
- **Color Cosmetics:** Foundations, concealers, white-based products
- **Hair Care:** Hair oils, serums, treatment products
- **Body Care:** Body lotions, body butters, massage oils
- **Baby Care:** Gentle baby oils and lotions
- **Premium Formulations:** Luxury skincare lines requiring neutral carrier oils

### Nutritional Supplements

- **Softgel Encapsulation:** Excellent carrier oil for oil-soluble supplements
- **Liquid Supplements:** Functional liquid formulations

- **Sport Nutrition:** Pre-workout and recovery products

## Pet Food

- Premium pet food formulations
- Nutritional supplements for pets

## Certifications & Documentation

| Certification   | Status    | Notes                     |
|-----------------|-----------|---------------------------|
| USDA Organic    | Available | USDA/NOP certified        |
| EU Organic      | Available | EU 834/2007 certified     |
| Non-GMO Project | Verified  | Non-GMO verified          |
| Kosher          | Optional  | Available on request      |
| Halal           | Optional  | Available on request      |
| FSSC 22000      | Available | Food safety certification |
| ISO 22000       | Available | Food safety management    |
| FDA Registered  | Facility  | FDA registered facility   |

### Documentation Available:

- Certificate of Analysis (CoA) per batch
- Organic Certificates
- Non-GMO Verification
- MSDS (Material Safety Data Sheet)
- TDS (Technical Data Sheet)
- Allergen Statement
- Origin Certificate
- Phytosanitary Certificate

## Packaging Options

| Package Type     | Volume/Weight          | Features                |
|------------------|------------------------|-------------------------|
| Small Drums      | 25kg HDPE drums        | Tamper-evident seal     |
| Medium Drums     | 190kg steel drums      | Food-grade lined        |
| IBC Totes        | 1,000L (approx. 920kg) | Stackable, reusable     |
| Flexitank        | 24,000L                | Cost-effective for bulk |
| Custom Packaging | As required            | Private label available |

## Ordering Information

| Item                   | Details                             |
|------------------------|-------------------------------------|
| Minimum Order Quantity | 200kg                               |
| Sample Available       | Yes (200ml - 1L)                    |
| Lead Time              | 2-3 weeks (standard orders)         |
| Payment Terms          | T/T, L/C, PayPal (samples)          |
| Shipping Terms         | EXW, FOB, CIF, DDP available        |
| Delivery               | Global shipping via sea/air freight |

## FAQs

**Q: What is the difference between cold-pressed and refined hemp seed oil?**

A: Cold-pressed hemp oil retains its natural chlorophyll (giving it a deep green color) and has a distinctive nutty flavor. Refined hemp oil undergoes physical processing to remove chlorophyll and odors, resulting in a clear, pale golden color and completely neutral taste. Both retain the essential fatty acid profile (Omega-3, Omega-6, GLA) that provides the nutritional benefits. Refined oil has a higher smoke point (232°C vs 165°C) and longer shelf life (18-24 months vs 6-12 months).

**Q: Does refining remove the nutritional benefits of hemp seed oil?**

A: The primary nutritional value of hemp oil lies in its essential fatty acids (EFAs), particularly the optimal 3:1 ratio of Omega-6 to Omega-3 and its Gamma-Linolenic Acid (GLA) content. Physical refining preserves these key fatty acids. Some minor components like certain antioxidants (some tocopherols) may be slightly reduced, but the core nutritional profile remains intact. For products where maximum EFA content is the priority, cold-pressed oil may be preferred.

**Q: Is refined hemp seed oil still considered “organic”?**

A: Yes. Our refined hemp seed oil is produced from certified organic hemp seeds using physical refining methods only (clay adsorption and steam distillation). No chemical solvents are used in the refining process, maintaining the organic integrity of the product. We provide certified organic documentation for every batch.

**Q: What is the minimum order quantity for refined hemp seed oil?**

A: Our standard minimum order quantity (MOQ) is 200kg for refined hemp seed oil. We offer smaller sample quantities (200ml to 1L) for quality evaluation purposes. Volume pricing discounts are available for orders exceeding 1 metric ton.

**Q: What is the shelf life and how should I store this oil?**

A: Refined hemp seed oil has a shelf life of 18-24 months from the production date when stored properly. Store in a cool, dark place at temperatures below 20°C (68°F). Keep the container tightly sealed to prevent oxidation. For long-term storage, nitrogen flushing is recommended. Once opened, use within 6 months and store refrigerated if possible.

**Q: Can refined hemp oil be used for cooking?**

A: Yes, refined hemp oil has a smoke point of approximately 232°C (450°F), making it suitable for light cooking applications including sautéing, baking, and medium-heat cooking. However, for best nutritional retention, we recommend using it for low-to-medium heat cooking rather than deep frying. The neutral

flavor makes it versatile for various cuisines without altering the dish's taste.

**Q: Do you provide documentation for regulatory compliance?**

A: Yes, we provide comprehensive documentation including Certificate of Analysis (CoA) for each batch showing all parameters, organic certificates, non-GMO verification, MSDS, TDS, allergen statements, and support for your regulatory compliance requirements. Our facility is FDA registered and maintains FSSC 22000 certification.

**Q: Can I get custom specifications for refined hemp seed oil?**

A: Yes, we can adjust certain parameters to meet your specific formulation requirements, including color intensity, odor profile, and fatty acid composition. Contact our technical team to discuss your custom specifications. We also offer private label packaging options for qualified partners.

**Q: Is this product suitable for cosmetics formulations?**

A: Absolutely. Refined hemp seed oil is an excellent choice for cosmetic and personal care formulations. Its neutral color won't affect the appearance of your products, while its "dry oil" properties ensure quick absorption without greasiness. The oil is comedogenic rating 0 and suitable for all skin types, including acne-prone and sensitive skin.

**Q: What is your production capacity and lead time?**

A: Our production facility has a monthly capacity of 500+ metric tons for refined hemp oil. Standard lead time is 2-3 weeks for orders up to 10 metric tons. Larger orders or custom specifications may require additional time. We maintain buffer stock for common specifications to support faster delivery for qualified customers.

## Packing



For more information, please visit our website:

<https://www.hemp-land.com/products/organic-refined-hemp-seed-oil/>