Hemp oil

A forgotten all-rounder



High content of polyunsaturated linolenic acids (alpha and gamma linolenic acid).

Qualities & Usage

We carry Hemp oil in the following qualities for you

ArtNr.	Quality	Cosmetics	Food	Pharmaceutics
305030	Hemp seed oil refined	Yes	Yes	
305020	Hemp seed oil cold pressed	Yes	Yes	
305120	Organic hemp seed oil cold pressed	Yes	Yes	
305160	Organic hemp seed oil cold pressed EU-Seed	Yes	Yes	



















Hemp plant & hemp seeds

Hemp oil is a vegetable oil and is extracted from the hemp seeds (Cannabis sativa seed). There is a risk of confusion with the essential hemp oil, which is obtained from distilled leaves and flowers. In contrast to the resin of the hemp plant, the hemp seeds do not contain significant amounts of tetrahydrocannabinol (THC). Therefore, neither the hemp seeds nor the hemp oil have an intoxicating effect.

















Cultivation & yield

For oil production Cannabis sativa var. sativa with particularly low THC content, i.e. without intoxicating effect, is used. The fat content of the seeds is 30-35%. In oil production the seeds are ground and gently pressed. The green to brown oil contains 45-65% linoleic acid and 14-30% ?-linolenic acid. ?-linolenic acid is also contained in significant proportions.

The worldwide cultivation area of hemp varies strongly from year to year. The largest hemp producers are China, Canada and EU countries.

Background / history

Hemp is one of the oldest crops in the world. Originally, hemp was probably native to Central Asia, but in the course of time it has spread worldwide and can be found in temperate to tropical zones.





















Article number:

305030

INCI name:

Cannabis sativa seed oil

CAS number:

89958-21-4

Botanical name:

Cannabis sativa

Usage:

Cosmetics, Food

Certificates:

Kosher

Our packaging









27 kg Canister

General durability:

















Nutritional value	(per 100g)	Fatty acids ratio
Energy	3,700 kJ / 900 kcal	
Fat	100 g	
Saturated fatty acids	11 g	
Monounsaturated fatty acids	15 g	
Polyunsaturated fatty acids	74 g	
Composition		
C16:0 Palmitic acid	4.5 – 12.5 %	Saturated fatty acids
C18:1 Oleic acid	5.5 – 20.5 %	Monounsaturated fatty acids
C18:2 Linoleic acid	44.5 – 65.5 %	Polyunsaturated fatty acids
C18:3 Alpha-linolenic acid	13.5 – 30.5 %	i organisaturateu ratty acius



















Article number:

305020

INCI name:

Cannabis sativa seed oil

CAS number:

89958-21-4

Botanical name:

Cannabis sativa

Usage:

Cosmetics, Food

Certificates:

NATRUE, Kosher

Our packaging







27 kg Canister

General durability:

















Nutritional value	(per 100g)	Fatty acids ratio
Energy	3,700 kJ / 900 kcal	
Fat	100 g	
Saturated fatty acids	11 g	
Monounsaturated fatty acids	15 g	
Polyunsaturated fatty acids	74 g	
Composition		
C16:0 Palmitic acid	4.5 – 12.5 %	Saturated fatty acids
C18:1 Oleic acid	5.5 – 20.5 %	Monounsaturated fatty acids
C18:2 Linoleic acid	44.5 – 65.5 %	Polyunsaturated fatty acids
C18:3 Alpha-linolenic acid	13.5 – 30.5 %	. 3. yanbatatatea tatiy abab

















Organic hemp seed oil

cold pressed



Article number:

305120

INCI name:

Cannabis sativa seed oil

CAS number:

89958-21-4

Botanical name:

Cannabis sativa

Usage:

Cosmetics, Food

Certificates:

EU organic, Kosher

Our packaging







General durability:

















Nutritional value	(per 100g)	Fatty acids ratio
Energy	3,700 kJ / 900 kcal	
Fat	100 g	
Saturated fatty acids	11 g	
Monounsaturated fatty acids	15 g	
Polyunsaturated fatty acids	74 g	
Composition		
C16:0 Palmitic acid	4.5 – 12.5 %	Saturated fatty acids
C18:1 Oleic acid	5.5 – 20.5 %	Monounsaturated fatty acids
C18:2 Linoleic acid	44.5 – 65.5 %	Polyunsaturated fatty acids
C18:3 Alpha-linolenic acid	13.5 – 30.5 %	

















Organic hemp seed oil

cold pressed EU-Seed



Article number:

305160

INCI name:

Cannabis sativa seed oil

CAS number:

89958-21-4

Botanical name:

Cannabis sativa

Usage:

Cosmetics, Food

Certificates:

EU organic, Kosher

Origin:

We offer high quality hemp oil from the regions of Lower Austria and Burgenland (both Austrian provinces), as well as a supply chain with EU seeds.

Our packaging







27 kg Canister

General durability:

















Nutritional value	(per 100g)	Fatty acids ratio
Energy	3,700 kJ / 900 kcal	
Fat	100 g	
Saturated fatty acids	11 g	
Monounsaturated fatty acids	15 g	
Polyunsaturated fatty acids	74 g	
Composition		
C16:0 Palmitic acid	4.5 – 12.5 %	Saturated fatty acids
C18:1 Oleic acid	5.5 – 20.5 %	Monounsaturated fatty acids
C18:2 Linoleic acid	44.5 – 65.5 %	Polyunsaturated fatty acids
C18:3 Alpha-linolenic acid	13.5 – 30.5 %	



















Production & description

Hemp oil is produced from the organic seeds of Cannabis sativa with low THC content by cold pressing.

Dark green oil with typical odor and taste. Insoluble in water, miscible with ether and petroleum ether.

















cold pressed EU-Seed

Gustav Heess

Organic hemp seed oil cold pressed EU-Seed

We offer our hemp oil cold pressed EU seed with two different supply chains. By means of the batch numbers, both supply chains can be clearly separated and traced.

We offer EU seed and additionally hemp oil cold pressed organic from our own contract farming in Lower Austria and Burgenland (both Austrian provinces). With our contract farmers in Austria, we have multi-year purchase agreements with purchase guarantees, thus giving the farmers the business security so that they can concentrate completely on growing hemp. With our Austrian supply chain, we know our growers by name! We currently work with about 10 farmer families or cooperatives. Several times a year we are on site and inspect the fields and exchange information with the farmer families. The hemp grown in Austria is processed locally and pressed in Germany. Due to the geographical proximity, transport distances are saved.

















cold pressed EU-Seed

Usage

Cosmetics

Optimal fatty acid ratio of omega 3 to omega 6. The fatty acid composition in hemp oil is equivalent to our body's need 3:1 (omega 6:omega 3).

High content of vitamin E. Hemp oil naturally has a high content of vitamin E.

Vitamin E protects our cells from free radicals and can prevent cancer.

Highest content of essential fatty acids. Polyunsaturated fatty acids are essential and extremely important for the human metabolism. A deficiency of these fatty acids can even lead to metabolic diseases. Furthermore, they support our immune system.



















Sustainability & responsibility

Our Austrian supply chain focuses on sustainability and responsibility. Hemp is grown in a 3-year crop rotation together with sunflowers and field beans. Crop rotation sustainably increases soil fertility and can also reduce infestations of plant diseases. Through multi-year supply contracts, we give our farming families planning security throughout the entire crop rotation. For quality control, on the one hand the Austrian organic inspection bodies are considered one of the strictest, on the other hand our farmers can be visited and audited at any time. In the Austrian supply chain, we only process hemp that we grow ourselves and do not buy it on the market. Thus, the quality of our hemp oil cold pressed EU can be guaranteed. Of course, we do not use any genetically modified hemp seeds.

Fair dealing and high social standards are important to us. Our farmers receive a premium for the particularly sustainable cultivation, employees and partners are paid fairly.















