

Linseed oil

The oil with the high content of linolenic acid



Very high content of alpha-linolenic acid. Is considered as a substitute for fish oil.

Qualities & Usage

We carry Linseed oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
312030	Linseed oil refined food grade	Yes	Yes	
312024	Linseed oil virgin Ph. Eur.	Yes	Yes	Yes
312120	Organic linseed oil virgin	Yes	Yes	

In veterinary medicine linseed oil is used e.g. as laxative for sheep and horses and in cosmetics e.g. in peeling creams. To a small extent, cold-pressed linseed oil is used as edible oil. In addition, Linseed oil is also used in technical chemistry. It serves as a raw material to produce oil paints, varnishes, oil varnishes and linoleum, and to a lesser extent also for the modification of alkyd resins and for the preparation of soft soaps and printing inks. Due to its polymerising properties, linseed oil can be used as a colour binding agent.



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Flax & linseed

Linseed oil is a vegetable oil, which is obtained from linseeds (*Linum usitatissimum*). The annual flax grows to a size of 60-120 cm with mostly blue flowers. The seeds are contained in a spherical capsule. The dried brown capsules of the plant each contain 6-7 seeds with an oil content of approx. 38-44 %.

To obtain the oil, the seeds are pressed after grinding and if applicable refined. Linseed oil is an oleic, linoleic, but especially linolenic acid-rich, strongly drying oil which, when spread out, solidifies to a solid, transparent film within 24 to 36 hours.



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Cultivation & yield

Today, important countries of cultivation are the USA, Canada, Argentina, Uruguay, India, Russia and Kazakhstan, and to a lesser extent Bolivia, Belgium, Holland, France and recently Germany again. The dried brown capsules of the plant contain 6-7 seeds each with an oil content of approx. 38-44 %.

Background / history

Flax is an ancient annual, blue-flowering cultivated plant that was already used 6000-8000 years ago by the Sumerians and Egyptians to wrap mummies in linen cloths, but was also used by the lake dwellers of the younger Stone Age at Lake Constance (Germany). The original home of the plant is unknown. The Germanic tribes cultivated the plant. Until the 16th century, Germany was one of the most important "industrial countries" because of the cultivation of flax. As a result of its displacement by the smoother, more easily dyeable cotton, cultivation declined drastically.



Linseed oil

refined food grade

**Article number:**

312030

INCI name:

Linum Usitatissimum Seed Oil

CAS number:

8001-26-1

Botanical name:

Flax (Linum usitatissimum L)

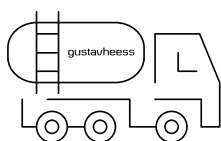
Usage:

Cosmetics, Food

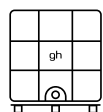
Certificates:

Kosher

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



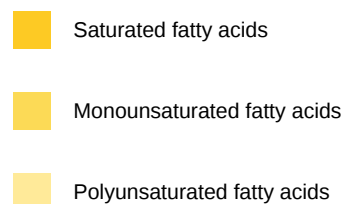
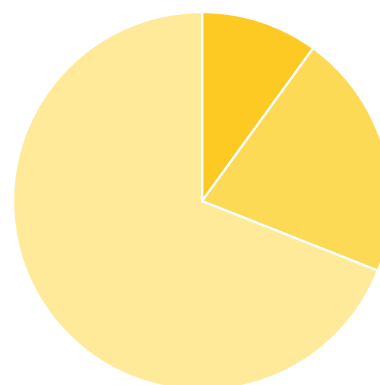
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	10 g
Monounsaturated fatty acids	21 g
Polyunsaturated fatty acids	69 g

Composition

C18:1 Oleic acid	11 – 35 %
C18:2 Linoleic acid	11 – 24 %
C18:3 Linolenic acid	35 – 65 %

Fatty acids ratio



Linseed oil

virgin Ph. Eur.

**Article number:**

312024

INCI name:

Linum Usitatissimum Seed Oil

CAS number:

8001-26-1

Botanical name:

Flax (Linum usitatissimum L)

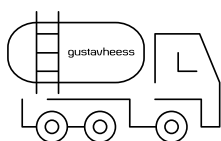
Usage:

Cosmetics, Food, Pharmaceuticals

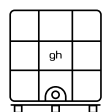
Certificates:

Kosher, NATRUE

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

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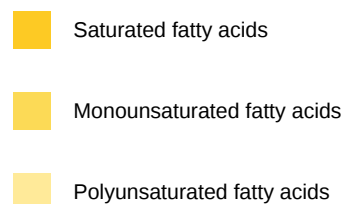
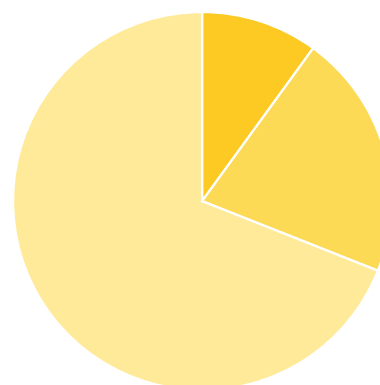
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Fatty acids ratio



Organic linseed oil

virgin



Article number:
312120

INCI name:
Linum Usitatissimum Seed Oil

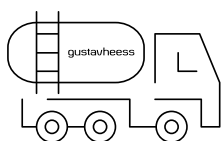
CAS number:
8001-26-1

Botanical name:
Flax (Linum usitatissimum L)

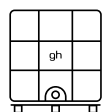
Usage:
Cosmetics, Food

Certificates:
Kosher, EU organic

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Nutritional values & composition

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