



Seed Oil^{SA}



Seed Oil SA – a leading manufacturer of cold pressed oils!

- Seed Oil SA is the biggest manufacturer of grape seed oil in South Africa. Our oils are cold pressed, which is the most natural and purest process for yielding quality grape seed oil.
- Our seeds are not pre-heated and we do not use solvents to extract the oil from the seed. The result is extra virgin cold pressed grape seed oil.
- We export to various countries around the world every year and are a certified manufacturer of organic oils under the European Union and USA(NOP) standards.

What makes our grape seed oil so good?

- South Africa's grape vines are of the healthiest in the world – we use less pesticides than other countries and our grapes are free of genetically modified organisms (GMO-free),
- as we extract the oil from the grape seed using cold pressing rather than chemical extraction, the seed is not preheated and the natural goodness is preserved,
- the virgin oil is cooled to freezing point so that the esters (responsible for the smell and taste of the oil) crystallise and is then naturally filtered from the oil,
- the result is extra virgin cold pressed grape seed oil – natural goodness at its best!

Sustainable business practices

We supply cold pressed natural oils to the food, cosmetics and health industries while adhering to sustainable business practices.



1. **Grapes are cultivated** in the vineyards
2. **The grapes are pressed** to form a pomis
3. **The seeds are separated** from the pomis
4. **The seeds are pressed** for grape seed oil
5. **Grape seed 'oil cake'** after the pressing
6. **The oil cake is used to produce** 100% compressed grape seed logs for BBQ and / or heat
7. **Oil cake is also** milled into powder

Our constant innovation to minimise our impact on the environment has resulted in an innovative new 'green energy' product called Eco Fire Logs, which is manufactured from the remaining 'oil cake' after the pressing.

Grape seed cooking oil – a healthy alternative!

Grape seed oil is rich in Vitamin E, a strong anti-oxidant, and has one of the lowest levels of saturated fat. It is also rich in Linoleic acid, an essential fatty acid that the body needs but does not produce on its own.

The many benefits of grape seed oil

- Grape seed oil is rich in polyunsaturated and monounsaturated fats and high in anti-oxidants,
- it has a smoking point of +/- 240 degrees C, making it an excellent choice for cooking,
- it is also rich in Vitamin E, making it a popular ingredient in beauty and skincare oils.

All of our products are tested on a regular basis by an independent laboratory to ensure a consistently high standard.

We are proud to supply one of South Africa's largest retail chains, Checkers stores, with grape seed cooking oil under the 'Nataniël' label.



Flavoured grape seed cooking oil – a taste sensation!

Our grape seed cooking oil is also available in three exciting infused flavours – Rosemary, Garlic and Chilli – in 250ml bottles.

These infused flavours are perfect for the cooking of different pasta, beef, fish, chicken and mutton dishes. They can also be used to flavour salads.

Real goodness in every bottle!

Did you know that we use 30kg of grape seed to manufacture a single 250ml bottle of grape seed cooking oil?



Grape seed powder – natural goodness!

Not only is our grape seed powder cold milled to preserve the natural goodness, but it is also easily digestible and cholesterol free! It's also free of sugars, soy, dairy, flavours, preservatives and additives.



Grape seed powder:

- is milled from the oil cake of the grape seed,
- contains polyphenols, a compound that is rich in antioxidants,
- is wheat and gluten-free, making it vegan-friendly,
- is stable at high temperatures and can be used for wheat and gluten-free baking,
- has almost no taste and is an excellent supplement for anyone wanting to increase their intake of anti-oxidants or fibre.

Why is grape seed powder so good?

As grape seed powder is a natural plant substance, it is a source of oligomeric proanthocyanidins (OPC). These anti-oxidants help protect cells from free radical damage and also promote healthy circulation.

Grape seed powder's reduced oil content offers a good shelf life and, with almost no flavour, it can be easily used for both cooking and baking.

Eco Fire logs – an eco-friendly heating alternative!



Seed Oil SA's commitment to limiting environmental impact and reducing waste has resulted in the production of Eco Fire logs, an innovative 'green energy' source from the 'oil cake' which remains after extracting the grape seed oil.

Eco Fire logs provide an environmentally friendly and sustainable alternative to wood and may be used for indoor heating and barbeques. We estimate that the use of Eco Fire Logs has resulted in a saving of over 500 tons of natural wood (in the form of trees) per year.

And if you're wondering about the grape skin, we use that too! The remaining grape skins are converted into compost and animal feed.

Our commitment

Seed Oil SA's ongoing commitment to manufacturing high quality products and delivering superb customer service has earned it a strong following amongst environmentally aware and health conscious buyers. We continually strive to build long-term relationships with clients and business partners, both local and international.

Contact Seed Oil SA

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