



# VIRGIN COLD PRESS ALMOND OIL

PLANT BASED. SUPERIOR TASTE.™

Perfect for your current or new product development.

The World's First and Only  
**VIRGIN COLD PRESS CALIFORNIA ALMOND OIL**

Made with  
**100% CALIFORNIA GROWN ALMONDS**

- Edible cold pressed oils have specific characteristics and flavors and contain valuable bioactive substances
- Almonds are a rich source of oil, with 50% of kernel dry mass as fat.
- Almond oil is a rich source of vitamin E providing 261% of the Daily value per 100 ml.
- Smoke Point – 420 degrees F
- **Monounsaturated Fat g 66.78/100g**
- **Polyunsaturated Fat g 21.78/100g**
- Almonds are a few from which oil can be extracted by just pressing, which is a natural process.

## Our Virgin Cold Press Almond Oils are great for:

- **Cooking**
- **Baking**
- **Dipping**
- **Dressings**
- **Cosmetics**

Add this versatile almond oil to your next product.



### QUALITY AND NUTRITION TO THE HIGHEST STANDARDS



MADE IN FACILITY FREE FROM





## VIRGIN COLD PRESS ALMOND OIL AVAILABLE IN 55 GALLON DRUMS

### WHY DO WE COLD PRESS OUR OILS?

Edible cold pressed oils have specific characteristics and flavors and contain valuable bioactive substances such as polyunsaturated fatty acids, tocopherols and tocotrienols, free and esterified, various phenols, lignans, squalene, triterpene alcohols, carotenoids and chlorophylls. They can be included in the category of functional products since their constituents are expected to offer additional health properties beyond basic nutritional needs. The bibliography for the biological activity of minor compounds of pressed oils becomes more extensive every day but the published material had not yet been fully evaluated.

### COLD PRESSED OIL VS REFINED OIL

#### COLD PRESSED OIL PROCESS

Naturally, oil seeds can be pressed to extract oil (Like pressing juice from a fruit). Almonds, Sesame seeds, Coconut, Olive, etc are a few from which oil can be extracted by just pressing, which is a natural process. This natural process applies no heat or chemicals so there is no degradation of nutrients or chemical residue.



#### REFINED OIL PROCESS

Refined oils are when a chemical treatment and processing (refining) technique is used to extract the oil from the nut. Our bodies weren't meant to consume chemically extracted refined oil. This chemical process yields oil that is very unhealthy by degrading the natural nutrients and altering the molecules in the oil source. This chemical process yields "oil" that is very unhealthy, but consistent in terms of color, smell, odor and shelf life. Multiple studies have linked consumption of refined oils to numerous chronic diseases. Chemically extracted oils lead to inflammation within the body, elevated blood triglycerides and an impaired insulin response, etc.

Confidential property of Noosh Brands, LLC, a wholly owned subsidiary of Nut Butter Concepts, LLC. Do not copy or distribute without prior written consent from Nut Butter Concepts, LLC. Our almond oil is processed and packaged in accordance with Good Manufacturing Practices (GMP) under sanitary conditions, and is labeled in compliance with the applicable State and Federal Laws.

\*Noosh Brand, LLC products are manufactured in a facility owned by Nut Butter Concepts, LLC. Nut Butter Concepts is a BRC certified facility.

Percent daily values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.