

Hemp oil from peeled hemp seed

Our high-quality hemp oil has a unique fatty acid composition and is rich in polyunsaturated fatty acids, especially the omega-3 fatty acid alpha-linolenic acid, which has many health-promoting effects. Omega-3 and omega-6 fatty acids are essential and must be consumed with food, as they are not formed by our body in sufficient quantities. Of particular importance for a healthy organism is the ideal ratio of omega-6 to omega-3 fatty acids. With a ratio of 3:1, they support numerous healthy metabolic processes, such as the cardiovascular system, brain development and normal blood cholesterol levels. Vitamin E is an antioxidant and protects the polyunsaturated fatty acids from oxidation, i.e. the rancidity of hemp oil. At the same time, vitamin E is an important substance in the human body, which has antioxidant, anti-inflammatory and antibacterial properties as a free radical scavenger. Hemp oil should not be heated, because the oxidation damages the polyunsaturated fatty acids and vitamins.



Production

For our hemp oil from peeled seeds of European origin, we process only fiber hemp (*Cannabis sativa*), which contains very low levels of THC (tetrahydrocannabinol) (THC <0.2%). Our hemp is grown according to very high ecological EU standards in Austria, Germany and France. For a guaranteed traceable value chain, all production routes, from the field to the final product, are in our hands. We know our farmers and partners and process the hemp seed directly and exclusively in Germany.



By previous peeling of the hemp seed, our hemp products get a particularly high nutritional quality. After peeling, the nutrient-rich hemp hearts are gently cold pressed and processed into hemp oil and hemp protein. The final product is the naturally pure hemp oil, which is particularly rich in the polyunsaturated omega-3 fatty acid alpha-linolenic acid (ALA).

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Properties of our oil

- virgin
- vegan
- cold pressed
- peeled hemp seed "hemp hearts"
- essential fatty acids (omega-6 and omega-3 fatty acids) are present in the ideal ratio of 3:1, in that they are best absorbed by our body
- GMO free
- THC < 2.0 ppm

Nutritional data

Nutritional values	per 100 g	per portion = 10 g	% per portion = 10 g*
Energy	3700 kJ/900 kcal	370 kJ/90 kcal	4 %
Fat	100 g	10 g	14 %
of which			
Saturated fatty acids	11 g	1.1 g	6 %
Monounsaturated fatty acids	16.8 g	1.7 g	6 %
Polyunsaturated fatty acids	72.2 g	7.2 g	32 %
of which			
Linoleic acid (Omega-6)	53.9 g	5.4 g	90 %
Alpha-linolenic acid (Omega-3)	15.8 g	1.6 g	79 %
Carbohydrates	0 g	0 g	0 %
of which sugar	0 g	0 g	0 %
Protein	0 g	0 g	0 %
Salt	0 g	0 g	0 %
Vitamin E	12.9 g	1.29 g	11 %

Reference amount per serving (10 g) for an average adult (8,400 kJ/2,000 kcal).

Source: The values analyzed are average values and are subject to the usual variations in natural products.

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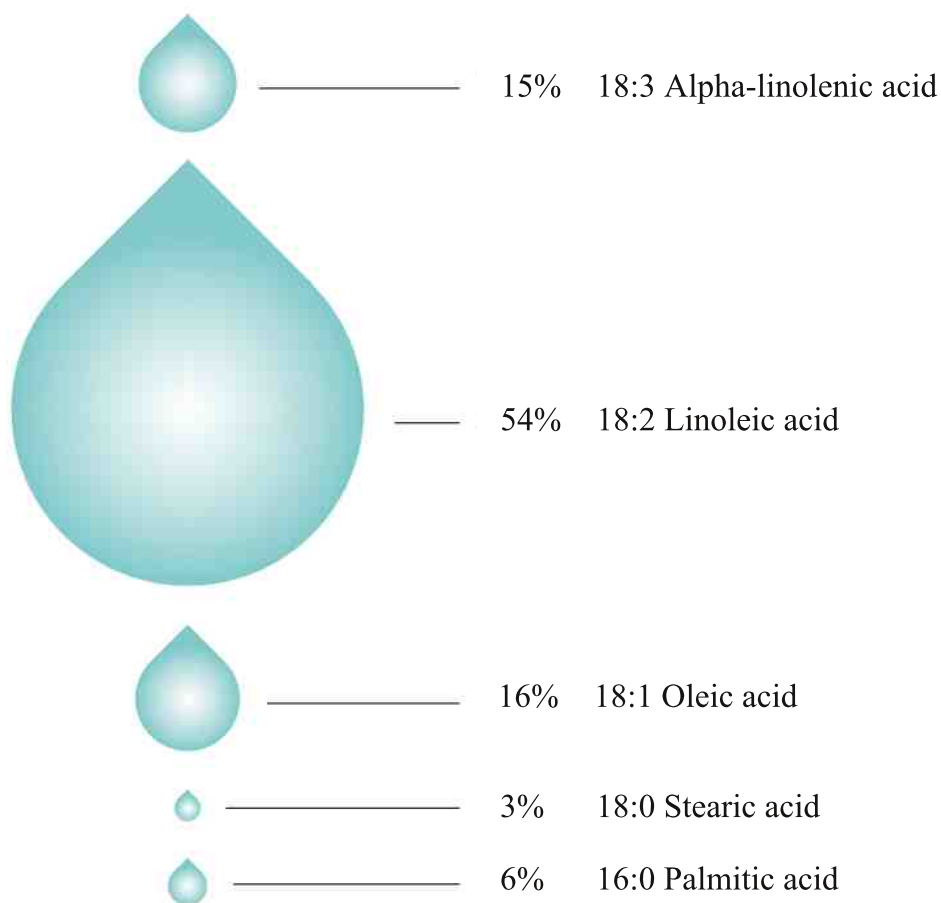
Possible permitted nutrition and health data

- high content of polyunsaturated fatty acids
- high content of unsaturated fatty acids
- high content of the omega-3 fatty acid alpha-linolenic acid
- source of vitamin E
- natural

Source: Regulation (EU) No. 1924/2006 on nutrition and health claims made on foods.

Overview of the fatty acid composition

Polyunsaturated fatty acids make up the largest proportion at approx. 70%. The essential omega-6 (linoleic acid) and omega-3 fatty acids (alpha-linolenic acid) are present in an ideal ratio of 3:1.



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