

Rose hip kernel oil

The wonder weapon for natural beauty



Rosehip seed oil is rich in vitamins, minerals, antioxidants and unsaturated fatty acids, which ensure beautiful skin and hair.

Rosehip oil is rich in oleic, linoleic and linolenic acids and, due to its highly unsaturated character, it does not have a long shelf life. For this reason, a product stabilized with natural vitamin E is available on the market.

Rosehip seed oil is also known under the somewhat misleading name of wild rose oil, which may lead to confusion with essential rose oil. In contrast to red sea buckthorn oil (fruit flesh oil), rose hip oil is light orange to yellow, as it is an oil obtained from the seeds.

Qualities & Usage

We carry Rose hip kernel oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
370022	Rose hip kernel oil refined	Yes		
370020	Rose hip kernel oil cold pressed	Yes	Yes	
370122	Organic rose hip kernel oil refined	Yes		
370320	Organic rose hip kernel oil cold pressed	Yes	Yes	



Rose hip kernel oil

The wonder weapon for natural beauty



Rose hip bush & rose hip fruit

Rose hip oil, rose hip seed oil or wild rose oil is a vegetable oil which is obtained from the seeds of the non-toxic gleaming fruits of various rose species, especially the dog rose.

The wild fruit probably originates from the shrubs of the common dog rose (*Rosa canina* L) and the Kamchatka rose (*Rosa rugosa* L). Today, there are over 150 different wild rose varieties. However, the dog rose is the best known. The stems of the up to 4 m high rose hip bushes are covered with thorns and decorated with round to oval leaves. These are darker coloured on the upper side than on the underside. The flowery-scented, pink-coloured flowers can be seen from May onwards. Already in June the beautiful flowering period ends. This is when the ovaries (rose hips) are formed from the flowers. Since rose hips contain many small nuts, they are considered to be a collective fruit. The nuts should not be eaten or processed, as the fine, barbed hairs cause itching on contact with the skin. Many people remember the rose hip as an itching powder from childhood.

Ripening between September and October, the orange-red to red, round rosehip fruit tastes pleasantly fresh when eaten raw and, when cooked, produces a jam with a characteristic taste or a juice rich in vitamin C. Alternatively, rosehip wine or liqueur is made from the grated and fermented rosehips. The dried fruits are used to make the pleasantly sour tasting rose hip tea. However, the easily broken, lignified hairs sitting on the bottom of the flower must be removed beforehand, as they cause itching.



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Cultivation & yield

Rosehips or wild roses prefer the mild climate and are cultivated mainly in Chile and China. They are also cultivated throughout Europe. Other growing areas are North Africa and South America.

The ripe rose hip fruits are picked by hand in dry weather between October and November. At this time the fruits are still in the early stages of full ripeness. The fruits are then already red, but not yet hard. For further processing they are cleaned, peeled and chopped.

Background / history

Rosehip oil was already being used 2000 years ago, mainly by women of the Mayan, Egyptian and Indian communities, as well as by the Andean Indians of Chile. The oil is mainly used in medical and cosmetic preparations and is often called the "oil of youth". Medical preparations made from rose hips have been used in traditional Chinese medicine and by early Native Americans. During the Second World War, rosehips were used as a substitute for citrus fruits. During the wartime in Britain, rose hip seed oil was processed into a syrup to protect against digestive problems, diarrhoea, infections, stomach and menstrual cramps and nausea. In the 1980s, extensive scientific studies took place and proved the healing properties of rose hip oil (Rosehip) for sensitive skin and scars.

The exact origin of the rose hip is unknown, but its home is believed to be in Chile.



Rose hip kernel oil

refined

**Article number:**

370022

INCI name:

Rosa Canina Fruit Oil / Rosa Moschata Seed Oil

CAS number:

84696-47-9 / 84603-93-0

Botanical name:

Rosa canina, Rosa rubignosa / Rosa moschata

Usage:

Cosmetics

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Rose hip kernel oil

refined

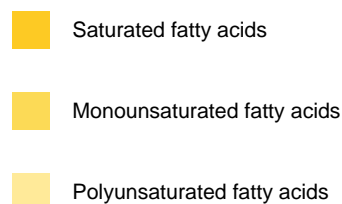
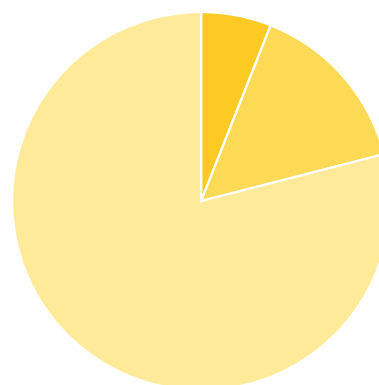
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	6 g
Monounsaturated fatty acids	15 g
Polyunsaturated fatty acids	79 g

Composition

C18:1 Oleic acid	13 – 18 %
C18:2 Linoleic acid	35 – 50 %
C18:3 Linolenic acid	22 – 38 %

Fatty acids ratio



Rose hip kernel oil

refined

Gustav Heess

Rose hip kernel oil refined

Our refined rosehip seed oil originates from Chile, a country with an ideal and unique climate for the growth of wild rosehips. The region is nestled between the Andes, Antarctica, and the Pacific Ocean, providing natural protection. The alternation of cool nights and sunny days during the ripening phase ensures rosehips of the highest quality.

The rosehips of various wild roses, primarily the dog rose (*Rosa canina*), are harvested in autumn when the fruits are fully ripe and display a vibrant red or orange color. Through a mechanical process in which the rosehips are cut open and the seeds are extracted, the seeds are separated from the fruit pulp. After cleaning and drying, the seeds are mechanically cold-pressed, and the raw oil obtained is then refined according to European standards. It then undergoes a multi-stage filtration process to remove natural particles. In the final step, our refined rosehip seed oil is subjected to a final quality test in our DIN ISO 17025-accredited laboratory to ensure flawless quality.



Rose hip kernel oil

refined

Usage

- Component in ointments and creams for skin regeneration and dry skin care
- Used in hair care and anti-ageing products
- Used in massage oils
- Used to treat and reduce scars and stretch marks

Cosmetics



Rose hip kernel oil

cold pressed

**Article number:**

370020

INCI name:

Rosa Canina Fruit Oil / Rosa Moschata Seed Oil

CAS number:

84696-47-9 / 84603-93-0

Botanical name:

Rosa canina, Rosa rubignosa / Rosa moschata

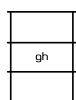
Usage:

Cosmetics, Food

Certificates:

NATRUE

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Rose hip kernel oil

cold pressed

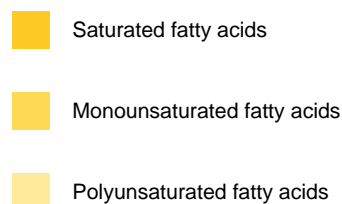
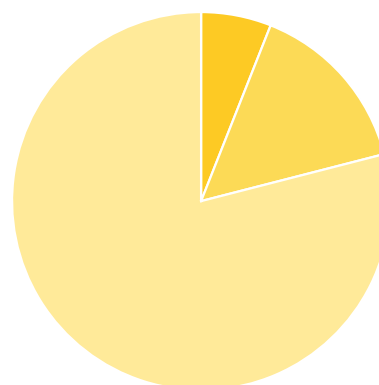
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	6 g
Monounsaturated fatty acids	15 g
Polyunsaturated fatty acids	79 g

Composition

C18:1 Oleic acid	13 – 18 %
C18:2 Linoleic acid	35 – 50 %
C18:3 Linolenic acid	22 – 38 %

Fatty acids ratio



Rose hip kernel oil

cold pressed

Gustav Heess

Rose hip kernel oil cold pressed

Our cold-pressed rosehip seed oil is obtained from the seeds of the rose hips of various wild roses, especially the dog rose (*Rosa canina*). The climate of the countries of origin, characterized by a combination of cool nights and sunny days during the ripening period of the wild fruits, ensures rose hips of the best quality.

The rose hips are harvested in autumn as soon as they are fully ripe and have taken on an intense red or orange hue. The seeds are then separated from the flesh using a mechanical process in which the rosehips are cut open and the seeds extracted. In the next step, the seeds are cleaned and dried before being mechanically cold-pressed. Following the gentle extraction process, the oil undergoes thorough filtering to remove natural suspended particles. After the precious oil has found its way to Germany, it reaches our headquarters in Leonberg. There, the cold-pressed rosehip seed oil undergoes strict controls by our DIN ISO 17025 accredited laboratory to ensure that only the best quality is passed on to our customers.



Rose hip kernel oil

cold pressed

Usage

- Component in ointments and creams for skin regeneration and dry skin care
- Used in hair care and anti-ageing products
- Used in massage oils
- Used to treat and reduce scars and stretch marks

Cosmetics

- As an ingredient in salad dressings for a mild, nutty flavor
- Use in baked goods such as bread or cakes
- Adds a subtle nutty flavor to dishes and drinks
- As a source of essential fatty acids in food supplements

Food



Organic rose hip kernel oil

refined

**Article number:**

370122

INCI name:

Rosa Canina Fruit Oil / Rosa Moschata Seed Oil

CAS number:

84696-47-9 / 84603-93-0

Botanical name:

Rosa canina, Rosa rubignosa / Rosa moschata

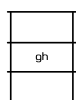
Usage:

Cosmetics

Certificates:

EU organic

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Organic rose hip kernel oil

refined

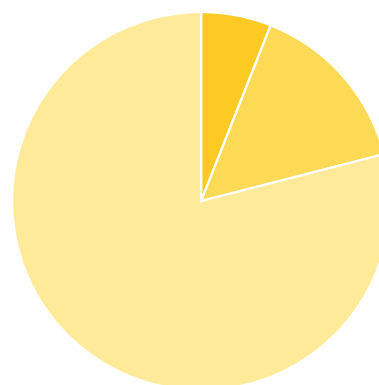
Nutritional values & composition




Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
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Polyunsaturated fatty acids	79 g

Composition

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C18:3 Linolenic acid	22 – 38 %

Fatty acids ratio



	Saturated fatty acids
	Monounsaturated fatty acids
	Polyunsaturated fatty acids



Organic rose hip kernel oil

refined

Gustav Heess

Organic rose hip kernel oil refined

Our refined organic rosehip seed oil comes from the regions of Lesotho and South Africa. In these regions, we support the self-reliance and economic viability of rural communities by working with collectors from a cooperative who harvest wild rosehips.

This work enables them to earn a good income, which is crucial for their family's financial security.

In autumn, when they have reached full maturity and are bright red or orange in color, the rose hips are harvested from various wild rose species, mainly the dog rose (*Rosa canina*). The seeds are separated from the flesh using a mechanical method in which the rose hips are cut open and the seeds removed.

After cleaning and drying the seeds, they are mechanically cold-pressed before the crude oil obtained is refined. Natural particles are removed through multiple filtration and a high degree of purity of the oil is achieved. Our high-quality organic rosehip seed oil is certified organic, which proves that it complies with strict ecological standards. This certificate confirms our sustainable production and environmental compatibility, ensuring the best quality and purity of our end product.



Organic rose hip kernel oil

refined

Usage

- Component in ointments and creams for skin regeneration and dry skin care
- Used in hair care and anti-ageing products
- Used in massage oils
- Used to treat and reduce scars and stretch marks

Cosmetics



Organic rose hip kernel oil

cold pressed

**Article number:**

370320

INCI name:

Rosa Canina Fruit Oil / Rosa Moschata Seed Oil

CAS number:

84696-47-9 / 84603-93-0

Botanical name:

Rosa canina, Rosa rubignosa / Rosa moschata

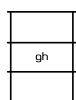
Usage:

Cosmetics, Food

Certificates:

EU organic

Our packaging



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months



Organic rose hip kernel oil

cold pressed

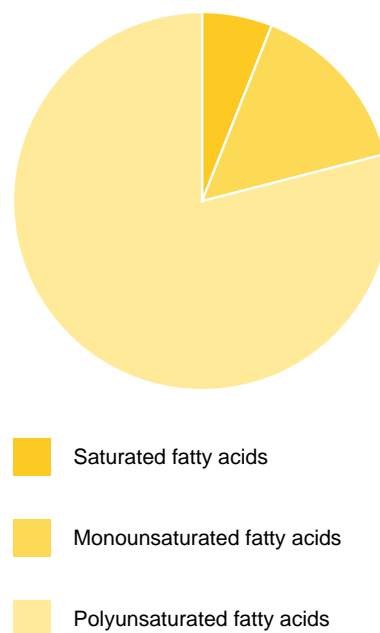
Nutritional values & composition

Nutritional value	(per 100g)
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Fatty acids ratio



Organic rose hip kernel oil

cold pressed

Gustav Heess

Organic rose hip kernel oil cold pressed

Our cold-pressed organic rosehip seed oil originates in Lesotho and South Africa. There, we promote the economic independence of rural communities by maintaining partnerships with collectors who harvest wild rosehips. This activity offers them the opportunity to earn a good salary, which is of great importance for the financial basis of their families.

The fruits of various wild rose species, especially the dog rose (*Rosa canina*), are harvested in autumn as soon as they have reached full ripeness with a bright red or orange color. The seeds are separated from the flesh using a mechanical process in which the rose hips are cut open and the seeds removed.

The seeds are first carefully cleaned and dried before being processed using a mechanical cold-pressing process. After this gentle extraction process, the oil undergoes extensive filtration to remove natural turbidity and residues. Once the valuable oil has arrived in Germany, it is sent to our company headquarters in Leonberg. In our accredited laboratory, we subject the cold-pressed organic rosehip seed oil to careful quality testing to ensure the best quality for our customers. The entire production process focuses on adhering to ecological and social standards in order to guarantee the quality of the rosehip seed oil and the health of our customers.



Organic rose hip kernel oil

cold pressed

Usage

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Cosmetics

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Food

