

Pumpkin seed oil

Green gold rich in vitamins A and E



Pumpkin seed oil has a high content of linoleic acid, phytosterols and is rich in vitamin A and E.

Qualities & Usage

We carry Pumpkin seed oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
320020	Pumpkin seed oil cold pressed	Yes	Yes	
320025	Pumpkin seed oil pressed toasted		Yes	
320160	Organic pumpkin seed oil pressed not toasted	Yes	Yes	
320120	Organic pumpkin seed oil pressed toasted		Yes	



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Pumpkin fruit & pumpkin seed

Pumpkin seed oil is obtained from the dried, ground pumpkin seeds of *Cucurbita pepo* L. by pressing. Originally from the tropics of America, the berry fruit pumpkin has the largest fruits in the plant world, weighing up to 25 kg. The creeping or climbing, yellow-flowering plant forms round or oval ovaries which contain the approx. 2 cm long seeds. Today, pumpkins are also native to temperate latitudes in Europe, America, China, Africa and the countries of the former Soviet Union.

Pumpkin seed oil is a popular edible oil for refining salads. Especially in Austria, Hungary and Southern Russia pumpkin seed oil is a locally very popular edible oil, while in Germany it is used almost exclusively in high-end restaurants due to its high price. In the pharmaceutical industry pumpkin seed oil is used, besides pumpkin seeds (relief of bladder weakness and prostate problems), as filling for soft gelatine capsules.



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Cultivation & yield

Important cultivation countries are Austria, Hungary, Romania, Turkey, Italy, Southern Russia, Argentina, China, Japan, Egypt and Syria. From the dried, ground seeds (oil content up to 35%) of the fruit, the dark green, oleic and linoleic acid-rich oil with a characteristic smell and typical nutty taste is obtained by pressing. The oil is not refined but is sold almost exclusively as cold-pressed product. To obtain one litre of oil, you need three kilograms of seeds or about 35 pumpkins.

Background / history

Pumpkin seed oil was long unknown and was only produced in the 17th century. However, it took until the 1980s until pumpkin seed oil became widely known and established.



Pumpkin seed oil

cold pressed

**Article number:**

320020

INCI name:

Cucurbita Pepo Seed Oil

CAS number:

8016-49-7 / 89998-03-8

Botanical name:

Cucurbita pepo L.

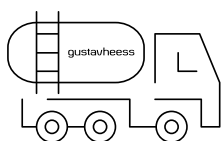
Usage:

Cosmetics, Food

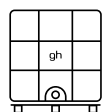
Certificates:

NATRUE

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



Pumpkin seed oil

cold pressed

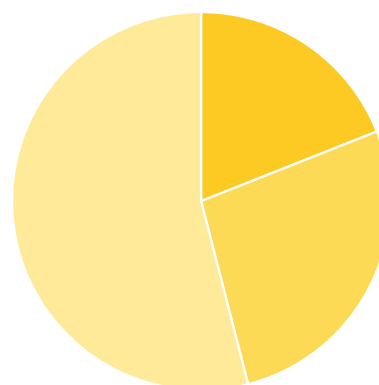
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	19 g
Monounsaturated fatty acids	27 g
Polyunsaturated fatty acids	54 g

Composition

C16:0 Palmitic acid	6 – 15 %
C18:1 Oleic acid	21 – 47 %
C18:2 Linoleic acid	34 – 61 %

Fatty acids ratio



Pumpkin seed oil

pressed toasted

**Article number:**

320025

INCI name:

Cucurbita Pepo Seed Oil

CAS number:

8016-49-7 / 89998-03-8

Botanical name:

Cucurbita pepo L.

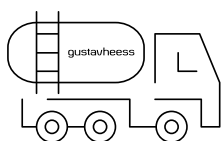
Usage:

Food

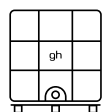
Certificates:

NATRUE

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



Pumpkin seed oil

pressed toasted

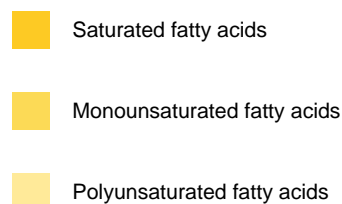
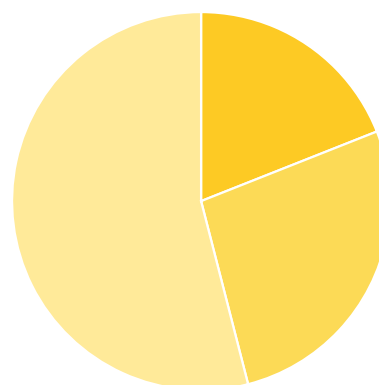
Nutritional values & composition

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Composition

C16:0 Palmitic acid	6 – 15 %
C18:1 Oleic acid	21 – 47 %
C18:2 Linoleic acid	34 – 61 %

Fatty acids ratio



Organic pumpkin seed oil

pressed not toasted

**Article number:**

320160

INCI name:

Cucurbita Pepo Seed Oil

CAS number:

8016-49-7 / 89998-03-8

Botanical name:

Cucurbita pepo L.

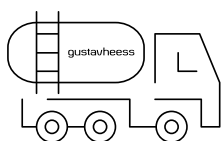
Usage:

Cosmetics, Food

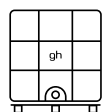
Certificates:

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



Organic pumpkin seed oil

pressed not toasted

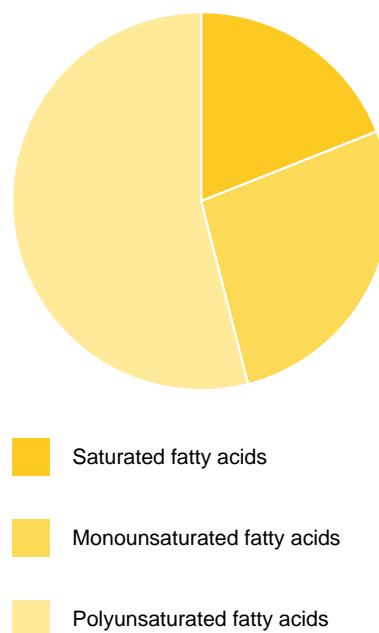
Nutritional values & composition

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Composition

C16:0 Palmitic acid	6 – 15 %
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Fatty acids ratio



Organic pumpkin seed oil

pressed toasted

**Article number:**

320120

INCI name:

Cucurbita Pepo Seed Oil

CAS number:

8016-49-7 / 89998-03-8

Botanical name:

Cucurbita pepo L.

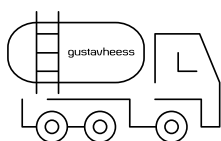
Usage:

Food

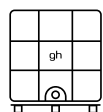
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