

Walnut oil

Valuable nut oil with Omega 3 fatty acids



Walnut oil is a high-quality nut oil and is characterized by a particularly high content of triglycerides of unsaturated fatty acids.

Qualities & Usage

We carry Walnut oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
340030	Walnut oil refined	Yes	Yes	Yes
340020	Walnut oil cold pressed	Yes	Yes	
340025	Walnut oil pressed toasted	Yes	Yes	
340120	Organic walnut oil cold pressed	Yes	Yes	
340125	Organic walnut oil pressed toasted	Yes	Yes	

The brown walnuts are very popular (raw material for e.g. ice cream); equally, walnut oil is used in the food industry as a valuable edible oil (refining salads). In the pharmaceutical industry, walnut oil is used as a basis for healing ointments. In the cosmetic industry it is used in creams and hair shampoos. Further applications for walnut oil are the production of oil paints and the treatment of wooden furniture.



Walnut oil

Valuable nut oil with Omega 3 fatty acids



Walnut tree & walnut

The walnut tree, which belongs to the walnut family (Juglandaceae), is a deciduous, fast growing and spreading tree. It can reach growth heights of up to 30 meters, the trunk reaches a diameter of 2 meters. The bark is smooth and ash-grey in the first few years and develops into a deep fissured, dark to black-grey bark as it ages. The dark green leaves reach a length of 6 to 15 cm.

The greenish-yellow flowers can be seen on the tree between April and June. After the blooming period the 4 to 6 cm large, round, green fruits are formed. This fruit shell bursts open when the fruit reaches maturity, leaving behind the wrinkled, light brown core. This core can vary in shape and size. It consists of two fused halves and is heavily lignified. The shape ranges from round, oval, egg-shaped to beak-shaped and reaches lengths of 2.5 cm to 8 cm and a width of 2.5 cm. The nuts ripen between September and October. When they reach maturity, the nuts fall to the ground by themselves. The walnuts are then collected, dried and opened with special cracking machines.

The tree bears fruit only from an age of 10 to 20 years but reaches an age of up to 160 years.

The optimal location for a walnut tree offers plenty of light and heat, but also periods of cold, which the tree needs for the development of its sprouts. The soil should be loamy and fertile.

To produce one liter of walnut oil, about two to three kilograms of walnuts are needed.



Walnut oil

Valuable nut oil with Omega 3 fatty acids

Cultivation & yield

By far the largest supplier of walnuts is the USA (California). Followed by France, India and China. Breeding by Californian farmers has contributed significantly to the quality of today's walnuts. Already after the First World War, they bred special varieties that could also tolerate a colder climate. This pioneering work secured the area a big lead in the business of the high-quality nut, which no one has caught up with until today. Currently almost 65% of all walnuts worldwide and a total of over 200,000 tons per year are grown in California. The main harvesting season in California is between August and November, depending on variety and location.

Apart from the growing areas, the walnut tree is native to Southern and Central Europe, Asia Minor and Central Asia, North Africa, China and Japan. The tree is cultivated in Germany, its cultivation limit is roughly the same as the wine cultivation limit. In North America a variety, the black walnut (*Juglans nigra* L.), is cultivated. Because of their extreme hardness, these nuts can only be opened with special nutcrackers and are very popular in pastry shops and for ice cream. The European walnut tree is not only valued for its nuts, but also as a valuable furniture wood.

Background / history

The walnut has been cultivated by humans as a crop for over 9,000 years. Originally it is native to Central Asia, then it reached Europe via Greece and with the emigrants also the American continent, California. There they found perfect conditions for cultivation. In 1867 the first walnut plantation was established in California.

Even in ancient Greece the walnut was valued and was considered the food of the gods. It was also used as a symbol of fertility. Thus, as soon as a bride entered the bridal chamber, nuts were distributed among the wedding guests so that Zeus would give the couple many children.



Walnut oil

refined

**Article number:**

340030

INCI name:

Juglans Regia Seed Oil

CAS number:

84012-43-1 / 8024-09-7

Botanical name:

Juglans regia

Usage:

Cosmetics, Food, Pharmaceuticals

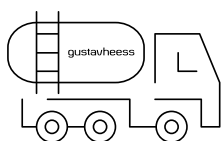
Certificates:

Kosher

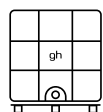
Origin:

Our high-quality refined walnut oil is 100% from California.

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



Walnut oil

refined

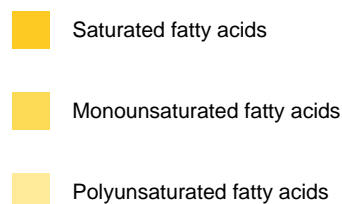
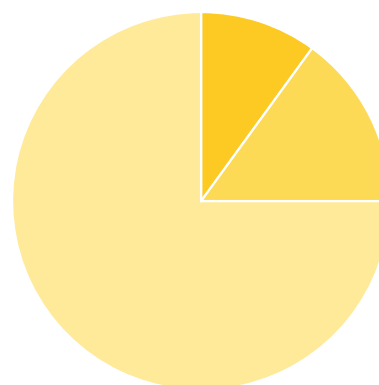
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	10 g
Monounsaturated fatty acids	15 g
Polyunsaturated fatty acids	75 g

Composition

C18:1 Oleic acid	14 – 21 %
C18:2 Linoleic acid	54 – 65 %
C18:3 Linolenic acid	9 – 15 %

Fatty acids ratio



Walnut oil

refined



Production & description

Refined walnut oil is the fatty oil obtained from the seeds of the walnut tree by pressing and subsequent refining. (*Juglans regia*).

Walnut oil refined is a light yellow to golden yellow oil with a mild, slightly nutty to neutral taste and neutral smell.



Walnut oil

refined

Gustav Heess

Walnut oil refined

To produce our walnut oil we only use the walnuts of the so-called "real walnut" tree, also called "Juglandaceae" in Latin. With their many years of experience, Californian farmers are world leaders in the cultivation of walnuts. That is why we produce our walnut oil refined using 100% real Californian walnuts. Our own oil mill and refinery at our production unit Caloy in Modesto, California, is the world's largest producer of refined walnut oil. Through vertical integration up to the cultivation stage, our highly qualified employees ensure consistent quality to meet the ever-increasing demands of the market. Our team of agricultural engineers is in daily contact with the farmers in order to select only the highest quality real walnuts when sourcing the raw material. In 2016 our new oil mill was put into operation. The expeller presses were developed and built especially for us to produce nut oils in Germany. The crude oil is obtained by gentle mechanical pressing. In this process we work without additional pressing additives. Thus, we produce 100% high-quality walnut oil with a gentle process.

After pressing, refining takes place in our own specialty refinery, which was newly built in 2013 and expanded in 2017.

We refine at low temperatures, thus preserving all the important vitamins and naturally contained plant substances of the oil. Thanks to this treatment, the walnut oil obtained has a longer shelf life, but is more neutral in taste and odor than cold-pressed walnut oil.

Only nut oils are processed in our refinery. A mixing with other products is therefore excluded. No other producer in the world has specialized in nut oils as we do and offers a fully integrated production process from raw material to pressing and refining under one roof. This enables us to offer nut oils of a quality well above that available on the market.

In addition to high product quality, delivery reliability is also a top priority. Therefore, we maintain large storage capacities in the USA and in various European countries. This enables us to ensure supply anywhere, anytime and just in time. We not only promise security of supply and delivery - we can guarantee it.

Our 6-stage system ensures seamless quality control:

1. by our agricultural engineers in the field
2. by our own Caloy laboratory on receipt of the walnuts
3. after pressing to oil
4. in-process controls at each refining stage
5. final inspection of the oil after refining
6. before delivery to the customer by our Gustav Heess laboratory in Germany, officially accredited according to DIN ISO 17025



Walnut oil

refined

Usage

- Used in skin care products due to the soothing properties of the fatty acids for dry, irritated skin and skin problems such as psoriasis
 - Is valued as a massage oil due to its good tolerance and lubricity
 - Walnut oil, mixed with sugar, makes a gentle exfoliant that removes skin flakes and impurities and is particularly suitable for the care of hands and feet in winter
-
- The balanced mixture of monounsaturated and polyunsaturated fatty acids and omega-3 fatty acids makes walnut oil a superfood and is therefore popular with athletes and vegetarians
 - Walnut oil strengthens the immune system, as the composition of different vitamins of the B and E group and the fatty acids have a disinfecting and anti-inflammatory effect
 - Walnut oil is ideal for cold dishes and is particularly popular in French cuisine
 - Suitable for refining fish dishes, vegetables, soups or salad dressings
 - Helps with detoxification and healthy, long-term weight loss
-
- Regular consumption of walnut oil reduces the risk of cardiovascular disease
 - Can promote the regulation of cholesterol and triglyceride levels
 - The polyunsaturated fatty acids regulate cholesterol levels very well - and without any side effects, making walnut oil a healthy alternative to medication aimed at lowering cholesterol levels
 - Should stimulate the fat metabolism
 - Studies show that walnut oil can lower blood pressure and keep it at a healthy level

Cosmetics

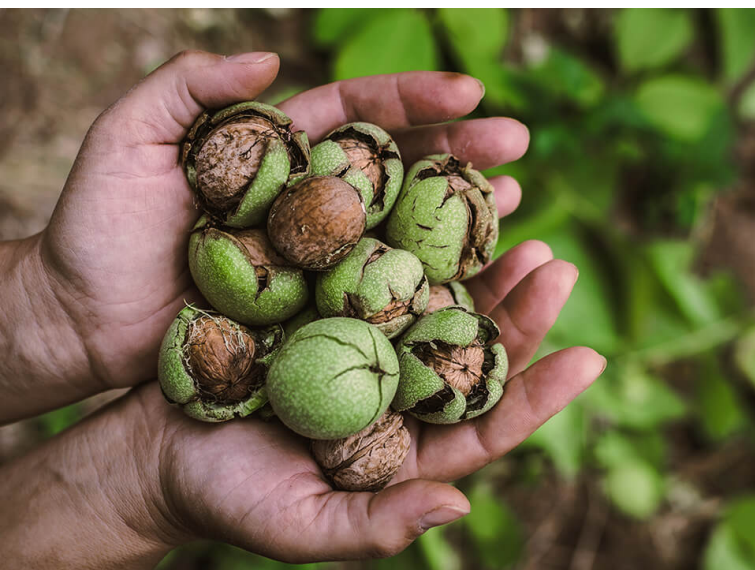
Food

Pharmaceutics



Walnut oil

refined



Sustainability & responsibility

We only use real walnuts from California. California has been growing walnuts for more than a century. 99% of all walnuts produced in the USA come from California's fertile plantations. With its deep and nutrient-rich loamy soil and over 300 days of sunshine a year, the Central Valley offers the ideal growing conditions for walnut trees. The Californian walnut industry consists of approximately 4,800 mostly small and medium-sized farms that have been growing walnuts for several generations. We are in constant contact with the walnut growers and maintain long-term supply relationships. Our suppliers are members of the California Walnut Commission. This organization supports the walnut growers in various areas. This includes research, cooperation with universities and training. Two different types of training are offered. The FSMA (Food Safety Modernization Act) Grower Training and the GAP Trainings (Good Agricultural Practices). In these trainings, knowledge about sustainable soil management and the reduction of water consumption is taught.

Waste is minimized by using all by-products of walnut cultivation. In addition to the walnuts, the two by-products shell and skin are used as animal feed and as stable bedding. Due to our strategically chosen production site, the transport distances from the field to the oil mill are particularly short. In addition to this location advantage, we offer fully integrated production under one roof. This means that the entire process from raw material, pressing and refining takes place under one roof and is constantly monitored by our quality control department. Quality also means avoiding and therefore we completely avoid pressing additives during the pressing process.

Many market competitors only ever carry out individual production steps, e.g. only pressing or only refining. Therefore, they are dependent on the preliminary products of outsourced suppliers. We are convinced that for a sustainable and high-quality refined walnut oil, a fully integrated production is required, as this is the only way to guarantee the high oil quality and to protect the environment.



Walnut oil

cold pressed

**Article number:**

340020

INCI name:

Juglans Regia Seed Oil

CAS number:

84012-43-1 / 8024-09-7

Botanical name:

Juglans regia

Usage:

Cosmetics, Food

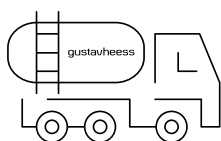
Certificates:

Kosher, NATRUE

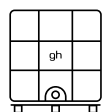
Origin:

Our high-quality cold-pressed walnut oil comes 100% from California.

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



Walnut oil

cold pressed

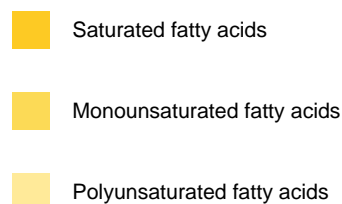
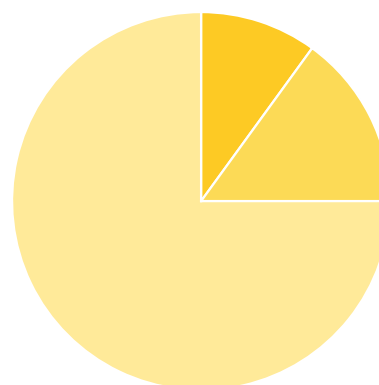
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	10 g
Monounsaturated fatty acids	15 g
Polyunsaturated fatty acids	75 g

Composition

C18:1 Oleic acid	14 – 21 %
C18:2 Linoleic acid	54 – 65 %
C18:3 Linolenic acid	9 – 15 %

Fatty acids ratio



Walnut oil

cold pressed



Production & description

Cold pressed walnut oil is the oil obtained by pressing and then filtering the seeds of the walnut tree. (*Juglans regia*).

Cold pressed walnut oil is a light yellow to golden yellow oil with a mild, slightly nutty to neutral taste and neutral odor.



Walnut oil

cold pressed

Gustav Heess

Walnut oil cold pressed

The walnut harvest for the production of our cold-pressed walnut oil takes place between the end of August and the end of November in California, where deep and nutrient-rich soils, over 300 days of sunshine a year and consistently mild temperatures provide ideal conditions. Our Caloy production unit in Modesto, California is the world's largest producer of walnut oil. By integrating all production steps from cultivation to processing, our experienced employees ensure consistently high quality to meet growing market demands. Our agricultural experts are in constant contact with the farmers to ensure that only high-quality walnuts are used in our oil production.

In 2016, we started operating our advanced oil mill, equipped with three expeller presses from Germany, which were specially developed for the production of our nut oils. We extract the valuable walnut oil by mechanical pressing without additives and then remove natural residues and suspended matter by filtering to meet our high quality and purity standards. High product quality and guaranteed delivery reliability are our top priorities. Our extensive storage capacities in the USA and Europe ensure reliable and fast delivery at all times.

Quality control is seamless thanks to our 6-stage system:

1. By our agricultural engineers in the field
2. By our own Caloy laboratory on receipt of the walnuts
3. After pressing into oil
4. Process controls at each individual refining step
5. Final inspection of the oil after refining
6. Before delivery to the customer by our officially DIN ISO 17025 accredited Gustav Heess laboratory in Germany



Walnut oil

cold pressed

Usage

- Used in skin care products due to the soothing properties of the fatty acids for dry, irritated skin and skin problems such as psoriasis
 - Is valued as a massage oil due to its good tolerance and lubricity
 - Walnut oil, mixed with sugar, makes a gentle exfoliant that removes skin flakes and impurities and is particularly suitable for the care of hands and feet in winter
-
- The balanced mixture of monounsaturated and polyunsaturated fatty acids and omega-3 fatty acids makes walnut oil a superfood and is therefore popular with athletes and vegetarians
 - Walnut oil strengthens the immune system, as the composition of different vitamins of the B and E group and the fatty acids have a disinfecting and anti-inflammatory effect
 - Walnut oil is ideal for cold dishes and is particularly popular in French cuisine
 - Suitable for refining fish dishes, vegetables, soups or salad dressings
 - Helps with detoxification and healthy, long-term weight loss

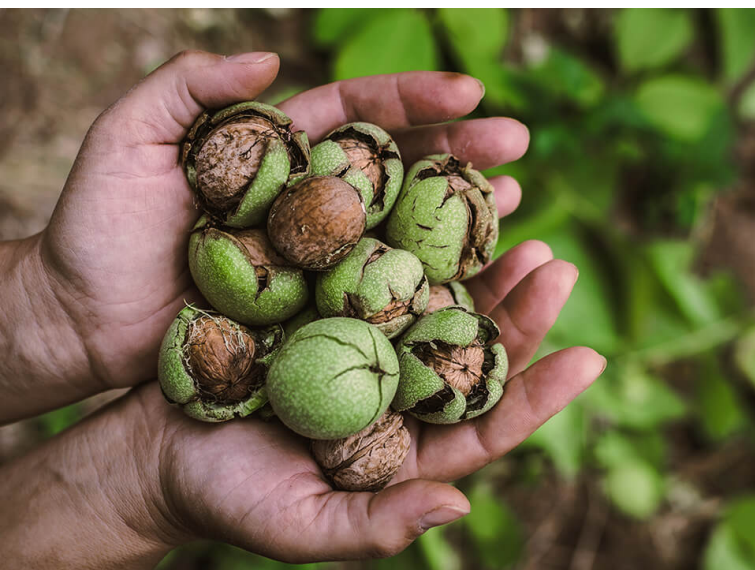
Cosmetics

Food



Walnut oil

cold pressed



Sustainability & responsibility

We only use real walnuts from California. California has been growing walnuts for more than a century. 99% of all walnuts produced in the USA come from California's fertile plantations. With its deep and nutrient-rich loamy soil and over 300 days of sunshine a year, the Central Valley offers the ideal growing conditions for walnut trees. The Californian walnut industry consists of approximately 4,800 mostly small and medium-sized farms that have been growing walnuts for several generations. We are in constant contact with the walnut growers and maintain long-term supply relationships. Our suppliers are members of the California Walnut Commission. This organization supports the walnut growers in various areas. This includes research, cooperation with universities and training. Two different types of training are offered. The FSMA (Food Safety Modernization Act) Grower Training and the GAP Trainings (Good Agricultural Practices). In these trainings, knowledge about sustainable soil management and the reduction of water consumption is taught.

Waste is minimized by using all by-products of walnut cultivation. In addition to the walnuts, the two by-products shell and skin are used as animal feed and as stable bedding. Due to our strategically chosen production site, the transport distances from the field to the oil mill are particularly short. In addition to this location advantage, we offer fully integrated production under one roof. This means that the entire process from raw material, pressing and refining takes place under one roof and is constantly monitored by our quality control department. Quality also means avoiding and therefore we completely avoid pressing additives during the pressing process.

Many market competitors only ever carry out individual production steps, e.g. only pressing or only refining. Therefore, they are dependent on the preliminary products of outsourced suppliers. We are convinced that for a sustainable and high-quality refined walnut oil, a fully integrated production is required, as this is the only way to guarantee the high oil quality and to protect the environment.



Walnut oil

pressed toasted

**Article number:**

340025

INCI name:

Juglans Regia Seed Oil

CAS number:

84012-43-1 / 8024-09-7

Botanical name:

Juglans regia

Usage:

Cosmetics, Food

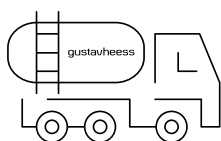
Certificates:

Kosher, NATRUE

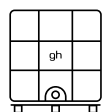
Origin:

Our high-quality pressed roasted walnut oil comes 100% from California.

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



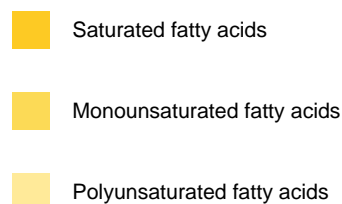
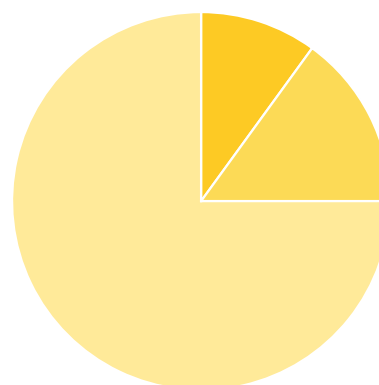
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	10 g
Monounsaturated fatty acids	15 g
Polyunsaturated fatty acids	75 g

Composition

C18:1 Oleic acid	14 – 21 %
C18:2 Linoleic acid	54 – 65 %
C18:3 Linolenic acid	9 – 15 %

Fatty acids ratio



Walnut oil

pressed toasted

Gustav Heess

Walnut oil pressed toasted

The production process of our pressed and roasted walnut oil begins with the walnut harvest in California between late August and November, using only California walnuts. As the world's largest producer of walnut oil with our Caloy production facility in Modesto, we control every step - from harvesting to processing - to ensure consistently high quality. Our agricultural engineers work closely with farmers to select only the best walnuts. Since 2016, we have been using specially developed expeller presses in our oil mill, which were manufactured in Germany for nut oil production. The process involves cleaning and roasting the walnuts to intensify the aroma, followed by gentle mechanical pressing without additives.

In our special refinery, which was built in 2013 and expanded in 2017, refining takes place at low temperatures, which enables the vitamins and natural plant substances in the oil to be preserved. We are unique in the world in our specialization in nut oils and are the only producer to offer a fully integrated production process - from raw material to refining - all from a single source, which enables us to offer nut oils whose quality clearly stands out from the market standard. We prioritize the highest product quality and reliable deliveries, supported by extensive storage capacities in the USA and Europe to ensure timely and comprehensive supply. Our delivery and supply reliability is not just a promise, but a guarantee.

Quality control is seamless thanks to our 6-stage system:

1. By our agricultural engineers in the field
2. By our own Caloy laboratory on receipt of the walnuts
3. After pressing into oil
4. Process controls at each individual refining step
5. Final inspection of the oil after refining
6. Before delivery to the customer by our officially DIN ISO 17025 accredited Gustav Heess laboratory in Germany



Walnut oil

pressed toasted

Usage

- Used in skin care products due to the soothing properties of the fatty acids for dry, irritated skin and skin problems such as psoriasis
 - Is valued as a massage oil due to its good tolerance and lubricity
 - Walnut oil, mixed with sugar, makes a gentle exfoliant that removes skin flakes and impurities and is particularly suitable for the care of hands and feet in winter
-
- The balanced mixture of monounsaturated and polyunsaturated fatty acids and omega-3 fatty acids makes walnut oil a superfood and is therefore popular with athletes and vegetarians
 - Walnut oil strengthens the immune system, as the composition of different vitamins of the B and E group and the fatty acids have a disinfecting and anti-inflammatory effect
 - Walnut oil is ideal for cold dishes and is particularly popular in French cuisine
 - Suitable for refining fish dishes, vegetables, soups or salad dressings
 - Helps with detoxification and healthy, long-term weight loss

Cosmetics

Food



Walnut oil

pressed toasted



Sustainability & responsibility

We only use real walnuts from California. California has been growing walnuts for more than a century. 99% of all walnuts produced in the USA come from California's fertile plantations. With its deep and nutrient-rich loamy soil and over 300 days of sunshine a year, the Central Valley offers the ideal growing conditions for walnut trees. The Californian walnut industry consists of approximately 4,800 mostly small and medium-sized farms that have been growing walnuts for several generations. We are in constant contact with the walnut growers and maintain long-term supply relationships. Our suppliers are members of the California Walnut Commission. This organization supports the walnut growers in various areas. This includes research, cooperation with universities and training. Two different types of training are offered. The FSMA (Food Safety Modernization Act) Grower Training and the GAP Trainings (Good Agricultural Practices). In these trainings, knowledge about sustainable soil management and the reduction of water consumption is taught.

Waste is minimized by using all by-products of walnut cultivation. In addition to the walnuts, the two by-products shell and skin are used as animal feed and as stable bedding. Due to our strategically chosen production site, the transport distances from the field to the oil mill are particularly short. In addition to this location advantage, we offer fully integrated production under one roof. This means that the entire process from raw material, pressing and refining takes place under one roof and is constantly monitored by our quality control department. Quality also means avoiding and therefore we completely avoid pressing additives during the pressing process.

Many market competitors only ever carry out individual production steps, e.g. only pressing or only refining. Therefore, they are dependent on the preliminary products of outsourced suppliers. We are convinced that for a sustainable and high-quality refined walnut oil, a fully integrated production is required, as this is the only way to guarantee the high oil quality and to protect the environment.



Organic walnut oil

cold pressed

**Article number:**

340120

INCI name:

Juglans Regia Seed Oil

CAS number:

84012-43-1 / 8024-09-7

Botanical name:

Juglans regia

Usage:

Cosmetics, Food

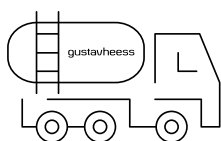
Certificates:

Kosher, EU organic

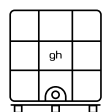
Origin:

Our high-quality organic cold-pressed walnut oil comes 100% from California.

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 walnut oil

cold pressed

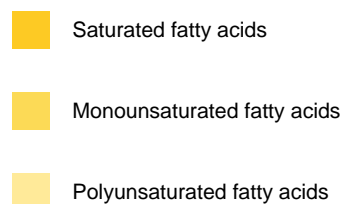
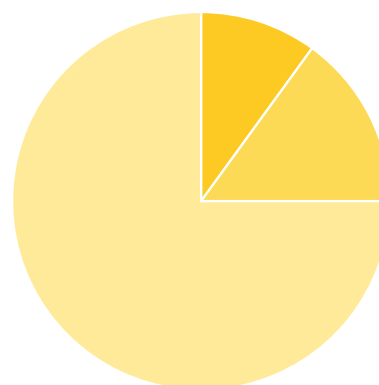
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	10 g
Monounsaturated fatty acids	15 g
Polyunsaturated fatty acids	75 g

Composition

C18:1 Oleic acid	14 – 21 %
C18:2 Linoleic acid	54 – 65 %
C18:3 Linolenic acid	9 – 15 %

Fatty acids ratio



Organic walnut oil

cold pressed



Production & description

Cold-pressed organic walnut oil is the oil obtained by pressing and then filtering the seeds of the walnut tree. (*Juglans regia*).

Organic cold-pressed walnut oil is a light yellow to golden yellow oil with a mild, slightly nutty to neutral taste and neutral odor.



Organic walnut oil

cold pressed

Gustav Heess

Organic walnut oil cold pressed

The walnut harvest for our cold-pressed organic walnut oil takes place from the end of August to the end of November in California, where optimal growing conditions prevail due to nutrient-rich soils, over 300 days of sunshine and mild temperatures. Our Caloy production facility, the world's largest walnut oil producer, is located in Modesto, California. We guarantee consistently high quality by controlling all steps from harvesting to processing, supported by the constant exchange between our agronomists and local farmers.

In 2016, we put our modern oil mill into operation, equipped with expeller presses from Germany specially developed for our nut oils. We ensure the high quality and purity of our oil through mechanical pressing without additives and subsequent filtering to remove residues and suspended matter. Our priority is first-class product quality and reliable delivery, with extensive storage facilities in the USA and Europe ensuring fast and reliable deliveries at all times.

Quality control is seamless through our 6-stage system:

1. By our agricultural engineers in the field
2. By our own Caloy laboratory on receipt of the walnuts
3. After pressing into oil
4. Process controls at each individual refining step
5. Final inspection of the oil after refining
6. Before delivery to the customer by our officially DIN ISO 17025 accredited Gustav Heess laboratory in Germany

Throughout the production of our cold-pressed organic walnut oil, we attach great importance to compliance with ecological and social guidelines in order to ensure both the high quality of the product and the protection of the ecosystem.



Organic walnut oil

cold pressed

Usage

- Used in skin care products due to the soothing properties of the fatty acids for dry, irritated skin and skin problems such as psoriasis
- Is valued as a massage oil due to its good tolerance and lubricity
- Walnut oil, mixed with sugar, makes a gentle exfoliant that removes skin flakes and impurities and is particularly suitable for the care of hands and feet in winter

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- Suitable for refining fish dishes, vegetables, soups or salad dressings
- Helps with detoxification and healthy, long-term weight loss

Cosmetics

Food



Organic walnut oil

cold pressed



Sustainability & responsibility

We only use real walnuts from California. California has been growing walnuts for more than a century. 99% of all walnuts produced in the USA come from California's fertile plantations. With its deep and nutrient-rich loamy soil and over 300 days of sunshine a year, the Central Valley offers the ideal growing conditions for walnut trees. The Californian walnut industry consists of approximately 4,800 mostly small and medium-sized farms that have been growing walnuts for several generations. We are in constant contact with the walnut growers and maintain long-term supply relationships. Our suppliers are members of the California Walnut Commission. This organization supports the walnut growers in various areas. This includes research, cooperation with universities and training. Two different types of training are offered. The FSMA (Food Safety Modernization Act) Grower Training and the GAP Trainings (Good Agricultural Practices). In these trainings, knowledge about sustainable soil management and the reduction of water consumption is taught.

Waste is minimized by using all by-products of walnut cultivation. In addition to the walnuts, the two by-products shell and skin are used as animal feed and as stable bedding. Due to our strategically chosen production site, the transport distances from the field to the oil mill are particularly short. In addition to this location advantage, we offer fully integrated production under one roof. This means that the entire process from raw material, pressing and refining takes place under one roof and is constantly monitored by our quality control department. Quality also means avoiding and therefore we completely avoid pressing additives during the pressing process.

Many market competitors only ever carry out individual production steps, e.g. only pressing or only refining. Therefore, they are dependent on the preliminary products of outsourced suppliers. We are convinced that for a sustainable and high-quality refined walnut oil, a fully integrated production is required, as this is the only way to guarantee the high oil quality and to protect the environment.



Organic walnut oil

pressed toasted

**Article number:**

340125

INCI name:

Juglans Regia Seed Oil

CAS number:

84012-43-1 / 8024-09-7

Botanical name:

Juglans regia

Usage:

Cosmetics, Food

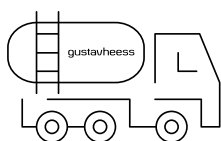
Certificates:

Kosher, EU organic

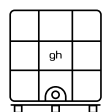
Origin:

Our high-quality organic pressed roasted walnut oil comes 100% from California.

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



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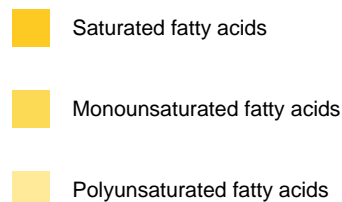
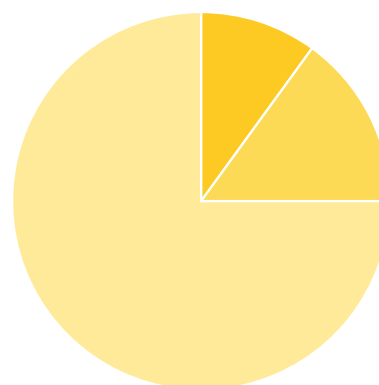
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	10 g
Monounsaturated fatty acids	15 g
Polyunsaturated fatty acids	75 g

Composition

C18:1 Oleic acid	14 – 21 %
C18:2 Linoleic acid	54 – 65 %
C18:3 Linolenic acid	9 – 15 %

Fatty acids ratio



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Gustav Heess

Organic walnut oil pressed toasted

The production of our pressed and roasted organic walnut oil originates in California with the harvest of walnuts grown exclusively there between late August and November. As a leading global producer at our Caloy facility in Modesto, we monitor every stage of production to ensure consistently high quality standards. Working closely with farmers, our agricultural engineers select only the finest walnuts. Our oil mill, in operation since 2016, uses German-made expeller presses specifically for walnut oil, whereby the walnuts are cleaned, roasted and then gently pressed without additives.

Refining takes place at low temperatures in our special refinery, which has been in operation since 2013 and was expanded in 2017, in order to preserve vitamins and natural ingredients in the oil. Our focus on nut oils and the fact that we cover the entire production process ourselves - from the raw material through to refining - is reflected in the unique quality of our organic walnut oil.

Our priority of combining first-class product quality with reliable delivery is supported by our extensive storage facilities in the USA and Europe, which ensure fast and reliable deliveries at all times. We offer more than just promises in terms of delivery and supply security - we guarantee them.

Quality control is seamless through our 6-stage system:

1. By our agricultural engineers in the field
2. By our own Caloy laboratory on receipt of the walnuts
3. After pressing into oil
4. Process controls at each individual refining step
5. Final inspection of the oil after refining
6. Before delivery to the customer by our officially DIN ISO 17025 accredited Gustav Heess laboratory in Germany

The entire production process of our pressed and roasted organic walnut oil focuses on complying with ecological and social standards to ensure the quality of the shea butter and the health of the ecosystem.



Organic walnut oil

pressed toasted

Usage

- Used in skin care products due to the soothing properties of the fatty acids for dry, irritated skin and skin problems such as psoriasis
 - Is valued as a massage oil due to its good tolerance and lubricity
 - Walnut oil, mixed with sugar, makes a gentle exfoliant that removes skin flakes and impurities and is particularly suitable for the care of hands and feet in winter
-
- The balanced mixture of monounsaturated and polyunsaturated fatty acids and omega-3 fatty acids makes walnut oil a superfood and is therefore popular with athletes and vegetarians
 - Walnut oil strengthens the immune system, as the composition of different vitamins of the B and E group and the fatty acids have a disinfecting and anti-inflammatory effect
 - Walnut oil is ideal for cold dishes and is particularly popular in French cuisine
 - Suitable for refining fish dishes, vegetables, soups or salad dressings
 - Helps with detoxification and healthy, long-term weight loss

Cosmetics

Food



Organic walnut oil

pressed toasted



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