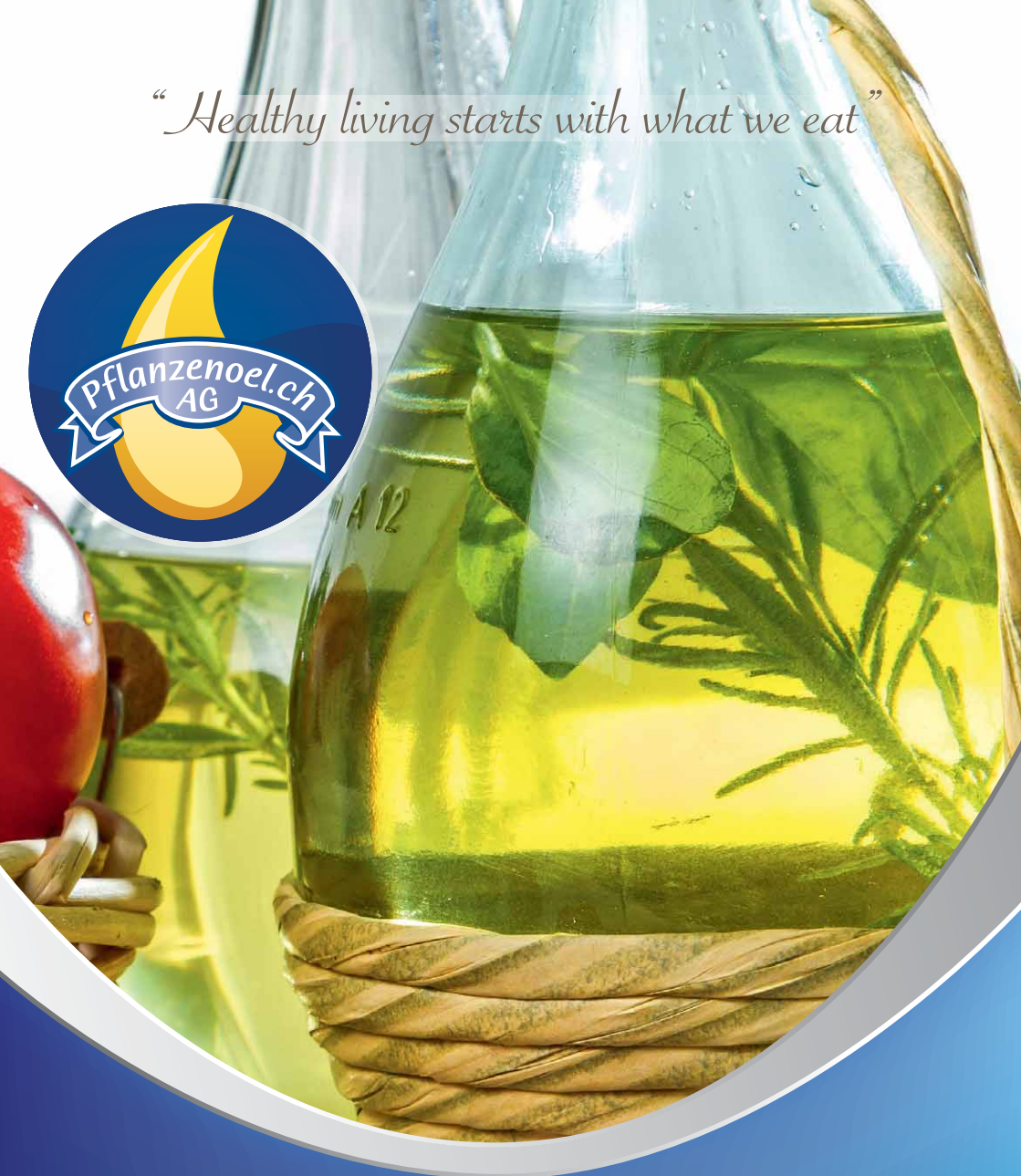


“Healthy living starts with what we eat”



“Top-quality culinary oils”



Die Pflanzenoel.ch AG was founded by Markus Deppeler as a limited-liability company in the year 2000. At that time the idea of producing high-quality cold pressed oils from locally grown crops was still very unusual. The company was almost unknown, even in Switzerland, and gained its early sales experience at markets and in an unsophisticated on-line shop. The demand for its vegetable oils increased steadily and the range was progressively extended – from initially just four types to now over a dozen. The circle of customers has also grown and we have gained considerable experience.

In summer 2008 the firm was converted into a joint-stock company and so is well equipped for the future.

“Our strategy is sustainable and will remain effective in the long term”

Our range comprises a dozen high-quality cold pressed vegetable oils for a healthy diet. We coordinate the planting and harvesting of the oil-bearing plants with the farmers. If at all possible, the plants are grown in our region of Switzerland.

We have two product lines:

SwissOmegaPower® is the brand name for all our culinary oils grown and cold presses exclusively in Switzerland.

Enzilo Tamasini® is the name for the oils cold presses by us from crops grown abroad. The only exception is olive oil, which we buy in and market under this brand name.

How we produce our oils

We can account for the entire production chain of all our SwissOmegaPower® oils, from sowing the seed to the finished product.

Production starts when the crop is planned: we enter into a contract with the farmers who grow the plants for us. After harvesting, the seeds are dried naturally and cleaned using special machines which incorporate mesh screens and air blowers. The cleaned seeds are then stored until needed: we process them only as and when the demand arises.

All our oils are cold presses using modern presses made by the Strähle company in Germany. These presses are ideally suited to almost all oil-bearing seeds and nuts. They have a further very significant advantage: they can be cleaned. That is an important consideration when switching from one raw material to another.

After pressing, the oil is left to stand for a few days to allow suspended matter to settle. Then it is gently filtered. We do not attempt to remove the very fine particles, so that the oil may throw a light (and harmless) sediment into the bottle.

Continued on last page ...

SwissOmegaPower®



Walnut oil

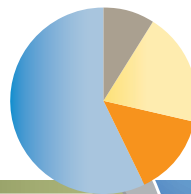
SwissOmegaPower® Premium-walnut oil is cold presses from walnut kernels.

The common walnut (*Juglans regia*) is a typical free-standing spreading tree, a familiar sight in the European countryside. The ripe nuts drop in autumn. These are collected regularly by hand or machine and must be dried straight away if they are to keep. Our modern nutcracker machine opens the shells and inspects the kernels for quality. Only the best kernels are processed in a modern press to make premium-quality walnut oil.

Thanks to the cold pressing, our walnut oil has a mild nutty flavour and is excellent for cold dishes.

Walnut oil is highly nutritious, containing nearly 14% omega-3 fatty acids.

Our SwissOmegaPower® Premium-walnut oil keeps for about 12 months from the date of pressing.



100ml (92g)
100g Walnut oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	
SOP-NUSS-01	100ml glass bottle	★
SOP-NUSS-02	250ml glass bottle	★
SOP-NUSS-03	500ml glass bottle	▲
SOP-NUSS-04	3-litre bag in box	🔒
SOP-NUSS-05	5-litre bag in box	🔒
SOP-NUSS-06	10-litre bag in box	🔒
SOP-NUSS-07	20-litre bag in box	🔒

Availability: ★ always available ▲ variable 🔒 supplied to order

Energy	3700kJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acids	8.7g
mono-unsaturated fatty acids	18.5g
polyunsaturated fatty acids	67.8g
of which	
omega-3 fatty acids	13.6g
omega-6 fatty acids	54.2g
Cholesterol	0mg

SwissOmegaPower®



Safflower oil

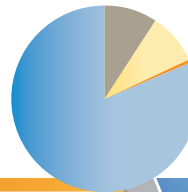
We cold press SwissOmegaPower® Premium safflower oil exclusively from Swiss-grown safflower seeds.

The safflower (*Carthamus tinctorius*) has been cultivated since mediaeval times for the red dye ("false saffron") cold presses from it. An interesting plant, it was largely forgotten after synthetic dyes were developed and not grown again in Switzerland until 2003.

The plant is very sensitive to extremes of climate, for example prolonged periods of rain or intense cold. Therefore we cannot guarantee constant availability.

Safflower oil is rich in vitamin E and polyunsaturated linoleic acid. It is especially good for cold dishes and to add a finishing touch to other food.

Our SwissOmegaPower® Premium-safflower oil keeps for about 12 months from the date of pressing.



100ml (92g)
100g Safflower oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package
SOP-DISTEL-01	100ml glass bottle
SOP-DISTEL-02	250ml glass bottle
SOP-DISTEL-03	500ml glass bottle
SOP-DISTEL-04	3-litre bag in box
SOP-DISTEL-05	5-litre bag in box
SOP-DISTEL-06	10-litre bag in box
SOP-DISTEL-07	20-litre bag in box

Availability: depends on the amount harvested

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acids	8.9g
mono-unsaturated fatty acids	8.5g
polyunsaturated fatty acids	77.6g
of which	
omega-3 fatty acid	0.5g
omega-6 fatty acids	77.1g
Cholesterol	0mg

SwissOmegaPower®



Hemp oil

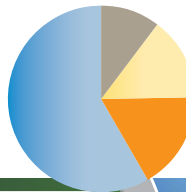
SwissOmegaPower® Premium-hemp oil is cold presses from plants with a low THC content that are grown quite legally.

Hemp is an ancient cultivated plant. Formerly it was grown mainly for its tough fibres used for making ropes and sacking. Because it also contains THC (tetra-hydro-cannabinol), this most interesting plant is also used – and much misused – as a narcotic.

Our hemp crops are supervised by the police and fulfil the legal requirements, thanks to our choice of the variety grown.

The result is a high-quality oil, rich in omega-3 fatty acids and gamma-linolenic acid (an omega-6 fatty acid).

Harvesting hemp is quite a difficult process. We then cold press the oil using our gentle cold pressing technique. Our SwissOmegaPower® Premium-hemp oil keeps for about 12 months from the date of pressing.



100ml (92g)
100g Hemp oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	Availability
SOP-HANF-01	100ml glass bottle	★
SOP-HANF-02	250ml glass bottle	★
SOP-HANF-03	500ml glass bottle	▲
SOP-HANF-04	3-litre bag in box	🔒
SOP-HANF-05	5-litre bag in box	🔒
SOP-HANF-06	10-litre bag in box	🔒
SOP-HANF-07	20-litre bag in box	🔒

Availability: ★ always available ▲ variable 🔒 supplied to order

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	9.9g
mono-unsaturated fatty acids	13.8g
polyunsaturated fatty acid	71.3g
of which	
omega-3 fatty acids	15.9g
omega-6 fatty acids	55.4g
Cholesterol	0mg

Enzilo Tamasini®



Hazelnut oil

We cold press Enzilo Tamasini® Premium-hazelnut oil from nuts that we obtain from selected sources abroad or buy from Swiss wholesalers.

The hazel (*Corylus avellana*) is the only nut tree that originated in Europe. After the last Ice Age it was the first plant to spread over wide areas. It provided a valuable food for the first humans to repopulate the land when the ice sheets receded.

Thanks to our modern presses we cold press a very fine oil of excellent quality. That takes place in a very gentle cold pressing process, without first roasting the nuts. As a result, Enzilo Tamasini® Premium-hazelnut oil has a

a fine mild taste.

With its high proportion of mono-unsaturated fatty acids, hazelnut oil can be heated to a high temperature without decomposing. It makes an excellent cooking oil and is also suited for seasoning vegetables or making salad dressings. Our Enzilo Tamasini® Premium-hazelnut oil keeps for about 24 months from the date of pressing.



100ml (92g)

100g Hazelnut oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	Availability
ET-HASEL-01	100ml glass bottle	★
ET-HASEL-02	250ml glass bottle	★
ET-HASEL-03	500ml glass bottle	★
ET-HASEL-04	3-litre bag in box	🔒
ET-HASEL-05	5-litre bag in box	🔒
ET-HASEL-06	10-litre bag in box	🔒
ET-HASEL-07	20-litre bag in box	🔒
Availability: ★ always available 🔒 supplied to order		

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	8.1g
mono-unsaturated fatty acids	77.7g
polyunsaturated fatty acids	9.2g
of which	
omega-3 fatty acids	0.1g
omega-6 fatty acids	9.1g
Cholesterol	0mg

SwissOmegaPower®



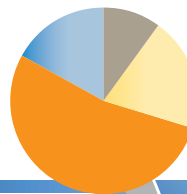
Linseed oil

We cold press SwissOmegaPower® Premium-linseed oil from locally grown flax seeds. Production begins with sowing and caring for the flax plants. Immediately after harvesting, we clean and dry the seeds before storing them. Several times a month we process the seeds to produce high-quality oil – but only as much as we can sell. Gently cold pressed and filtered under gravity alone, the result is an excellent natural product.

Our linseed oil contains over 50% omega-3 fatty acids, more than any other known oil. Thanks to this high proportion of alpha-linolenic acid, our linseed oil is one of the healthiest culinary oils of all.

We recommend taking two or three tablespoons of linseed oil a day. It makes no difference whether neat, stirred into yoghurt, or poured over one's breakfast muesli: the important thing is to provide the body with enough omega-3 fatty acids.

Our SwissOmegaPower® Premium-linseed oil keeps for about four months from the date of pressing (Must always be kept in the refrigerator).



100ml (92g)
100g Linseed oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	
SOP-LEIN-01	100ml glass bottle	★
SOP-LEIN-02	250ml glass bottle	★
SOP-LEIN-03	500ml glass bottle	★
SOP-LEIN-04	3-litre bag in box	★
SOP-LEIN-05	5-litre bag in box	🔒
SOP-LEIN-06	10-litre bag in box	🔒
SOP-LEIN-07	20-litre bag in box	🔒
Availability: ★ always available 🔒 supplied to order		

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	9.5g
mono-unsaturated fatty acids	18.9g
polyunsaturated fatty acids	66.6g
of which	
omega-3 fatty acids	50.7g
omega-6 fatty acids	15.9g
Cholesterol	0mg

Enzilo Tamasini®



Almond oil

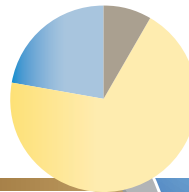
We cold press Enzilo Tamasini® Premium-almond oil from selected sweet almonds, using our gentle cold pressing process.

The almond tree was cultivated in antiquity and the oil used as beauty treatment. We use exclusively sweet almonds (*Prunus dulcis*), which contain only a small amount of the bitter substance amygdalin.

Almond oil is ideally suited for cold dishes, but can also be heated. The almonds used to make our oil are not roasted before pressing; as a result it has a very mild taste.

The main use for almond oil is to treat the skin and hair. It is an important component of massage oils and also a carrier medium for perfumed oils.

Our Enzilo Tamasini® Premium-almond oil keeps for about 12 months from the date of pressing.



100ml (92g)
100g Almond oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	
ET-MANDEL-01	100ml glass bottle	★
ET-MANDEL-02	250ml glass bottle	★
ET-MANDEL-03	500ml glass bottle	▲
ET-MANDEL-04	3-litre bag in box	📦
ET-MANDEL-05	5-litre bag in box	📦
ET-MANDEL-06	10-litre bag in box	📦
ET-MANDEL-07	20-litre bag in box	📦

Availability: ★ always available ▲ variable 📦 supplied to order

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	8.0g
mono-unsaturated fatty acids	66.0g
mehrfach ungesättigte Fettsäuren	21.0g
of which	
omega-3 fatty acids	0.0g
omega-6 fatty acids	21.0g
Cholesterol	0mg

SwissOmegaPower®



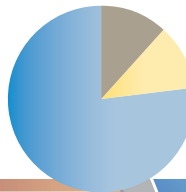
Poppy-seed oil

We carefully cold press Enzilo Tamasini® Premium-poppy-seed oil from the seeds of *Papaver somniferum*. These are also used to make poppy-seed cake (whereas opium is cold presses from the latex exuded by the stems). We obtain our poppy seeds from wholesalers.

Thanks to our cold pressing method, the result is a fine mild oil that lends a characteristic discreet flavour to dishes. An ideal salad oil that is also very suitable for preparing vegetables.

Poppy-seed oil is a rare and aristocratic culinary oil.

Our Enzilo Tamasini® Premium-poppy-seed oil keeps for about 12 months from the date of pressing.



100ml (92g)
100g Poppy-seed oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	Availability
ET-MOHN-01	100ml glass bottle	★
ET-MOHN-02	250ml glass bottle	★
ET-MOHN-03	500ml glass bottle	▲
ET-MOHN-04	3-litre bag in box	🔒
ET-MOHN-05	5-litre bag in box	🔒
ET-MOHN-06	10-litre bag in box	🔒
ET-MOHN-07	20-litre bag in box	🔒

Availability: ★ always available ▲ variable 🔒 supplied to order

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	11.3g
mono-unsaturated fatty acids	10.7g
mehrfach ungesättigte Fettsäuren	72.8g
of which	
omega-3 fatty acids	0.0g
omega-6 fatty acids	72.8g
Cholesterol	0mg

Enzilo Tamasini®

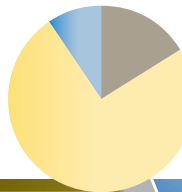


Olive oil

Enzilo Tamasini® Premium-olive oil is a standard commercial product. We buy in only top-quality olive oil from selected oil mills in southern Europe.

These are small firms, usually privately owned. Therefore the quantity we can supply depends very much on how much was harvested: our olive oil is not necessarily always available.

Our Enzilo Tamasini® Premium-olive oil keeps for about 24 months from the date of pressing.



100ml (92g)
100g Olive oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	
ET-OLIV-FR-01	100ml glass bottle	▲
ET-OLIV-FR-02	250ml glass bottle	▲
ET-OLIV-FR-03	500ml glass bottle	▲
ET-OLIV-FR-04	3-litre bag in box	▲
ET-OLIV-FR-05	5-litre bag in box	▲
ET-OLIV-FR-06	10-litre bag in box	▲
ET-OLIV-FR-07	20-litre bag in box	▲
Availability:	▲variable	

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	15.5g
mono-unsaturated fatty acids	70.6g
polyunsaturated fatty acids	8.9g
of which	
omega-3 fatty acids	0.9g
omega-6 fatty acids	8.9g
Cholesterol	0mg

SwissOmegaPower®



Rapeseed oil

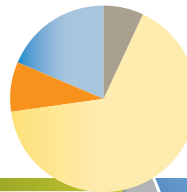
We cold press SwissOmegaPower® Premium-rapeseed oil exclusively from locally grown oilseed rape.

Oilseed rape, sometimes called colza, has long been an important crop in Europe. It is a member of Crucerifae, the cabbage family. The ripe seeds contain roughly 40% oil, consisting of several valuable fatty acids. The main constituent is over 60% oleic acid, but rapeseed also contains a considerable amount of omega-3 fatty acids.

These days it is therefore considered nutritionally very valuable.

Rapeseed oil is well suited for making excellent salad dressings and for adding to vegetables. It withstands gentle heat for a short time, but should not be used for frying.

Our SwissOmegaPower® Premium-rapeseed oil keeps for about 12 months from the date of pressing.



100ml (92g)
100g Rapeseed oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	
SOP-RAPS-01	100ml glass bottle	★
SOP-RAPS-02	250ml glass bottle	★
SOP-RAPS-03	500ml glass bottle	★
SOP-RAPS-04	3-litre bag in box	🔒
SOP-RAPS-05	5-litre bag in box	🔒
SOP-RAPS-06	10-litre bag in box	🔒
SOP-RAPS-07	20-litre bag in box	🔒
Availability: ★ always available 🔒 supplied to order		

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	6.6g
mono-unsaturated fatty acids	62.7g
polyunsaturated fatty acids	25.7g
of which	
omega-3 fatty acids	8.2g
omega-6 fatty acids	17.5g
Cholesterol	0mg

SwissOmegaPower®

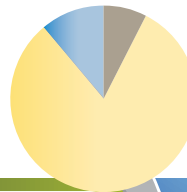


Sunflower oil

We cold press SwissOmegaPower® Premium-‘high oleic’ sunflower oil using our gentle cold pressing method, from specially grown sunflower seeds that are high in oleic acid.

There are two varieties of sunflower used for oil. One is the traditional sunflower that produces the familiar sunflower oil available everywhere. It is rich in omega-6 fatty acids and has frequently attracted adverse comments from health authorities. Our ‘high oleic’ sunflower oil is based on a different cultivar: sunflowers bred specially for the deep-frying business. This oil contains a high proportion of oleic acid and can be heated to

a high temperature without any problems. Thanks to our own fields, and good relations with farmers in the region, we have a direct source of these sunflower seeds which we process ourselves. Our gentle cold pressing method means that we cold press a high-quality culinary oil, equally suitable for cold dishes and for deep-frying. Our SwissOmegaPower® Premium-‘high oleic’ sunflower oil keeps for about 18 months from the date of pressing.



100ml (92g)

100g Sunflower oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	
SOP-HO-SOBLU-01	100ml glass bottle	★
SOP-HO-SOBLU-02	250ml glass bottle	★
SOP-HO-SOBLU-03	500ml glass bottle	★
SOP-HO-SOBLU-04	3-litre bag in box	🔒
SOP-HO-SOBLU-05	5-litre bag in box	🔒
SOP-HO-SOBLU-06	10-litre bag in box	🔒
SOP-HO-SOBLU-07	20-litre bag in box	🔒
Availability: ★ always available 🔒 supplied to order		

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	7.2g
mono-unsaturated fatty acids	77.3g
polyunsaturated fatty acids	10.5g
of which	
omega-3 fatty acids	0.1g
omega-6 fatty acids	10.4g
Cholesterol	0mg

Enzilo Tamasini®



Sesame-seed oil

We press Enzilo Tamasini® Premium-sesame-seed oil from seeds purchased wholesale.

We do not roast the seeds, and so obtain a fine mild oil. It is ideally suited to Chinese and other oriental cuisine.

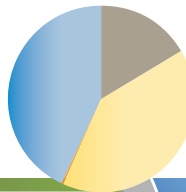
We sell cold pressed Enzilo Tamasini® Premium sesame-seed oil in the following sizes:

In India, sesame-seed oil is also used for massage and ritual purposes.

Our Enzilo Tamasini® Premium-sesame-seed oil keeps for about 18 months from the date of pressing.

100ml (92g)

100g Sesame-seed oil contained:



- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	Availability
ET-SESAM-01	100ml glass bottle	★
ET-SESAM-02	250ml glass bottle	★
ET-SESAM-03	500ml glass bottle	▲
ET-SESAM-04	3-Liter BiBox	🔒
ET-SESAM-05	5-Liter BiBox	🔒
ET-SESAM-06	10-Liter BiBox	🔒
ET-SESAM-07	20-Liter BiBox	🔒

Availability: ★ always available ▲ variable 🔒 supplied to order

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	15.8g
mono-unsaturated fatty acids	38.2g
polyunsaturated fatty acids	41.0g
of which	
omega-3 fatty acids	0.3g
omega-6 fatty acids	40.7g
Cholesterol	0mg



Soya oil

We press SwissOmegaPower® Premium-soya oil from locally grown soya beans. Genetically modified crops are not permitted in Switzerland. Therefore we can guarantee that our soya oil is cold presses from non-GM soya beans.

The soya bean originally came from Asia but is now grown almost everywhere in the world. Relatively small quantities of soya are grown in Switzerland, though the beans are a sought-after source of animal feed with a high-protein content.

We cold press soya oil using our gentle cold pressing technique, which produces a

top-quality culinary oil. It has an interesting taste, but the proportion of omega-3 fatty acids is low.

Soya oil is equally suitable for Asian cuisine and traditional European dishes. It also makes an excellent salad oil.

Our SwissOmegaPower® Premium-soya oil keeps for about 12 months from the date of pressing.



100ml (92g)
100g soya oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	Availability
SOP-SOJA-01	100ml glass bottle	★
SOP-SOJA-02	250ml glass bottle	★
SOP-SOJA-03	500ml glass bottle	▲
SOP-SOJA-04	3-litre bag in box	🔒
SOP-SOJA-05	5-litre bag in box	🔒
SOP-SOJA-06	10-litre bag in box	🔒
SOP-SOJA-07	20-litre bag in box	🔒

Availability: ★ always available ▲ variable 🔒 supplied to order

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	15.8g
mono-unsaturated fatty acids	28.5g
polyunsaturated fatty acids	50.7g
of which	
omega-3 fatty acids	4.7g
omega-6 fatty acids	46.0g
Cholesterol	0mg

SwissOmegaPower®



Grape-seed oil

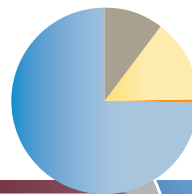
We cold press SwissOmegaPower® Premium-grape-seed oil from the pips of locally grown grapes.

Much wine is produced in our region; we therefore have a good source of spent pulp left after pressing the grapes. We use a special process to cold press the oil from the pips that contains. Cold pressing of grape pips is a difficult process, requiring very tough dies in the press.

Grape-seed oil possesses a fine but definite taste of grapes, even a vinous flavour. It is a specialist delicacy used mainly in cold dishes.

However, in spite of its high proportion of omega-6 fatty acids grape-seed oil is stable at high temperatures and so is very suitable for cooking.

Our SwissOmegaPower® Premium-grape-seed oil keeps for about 24 months from the date of pressing.



100ml (92g)

100g Grape-seed oil contained:

- omega-3 fatty acids
- omega-6 fatty acids
- saturated fatty acids
- mono-unsaturated fatty acids

Order code	Package	
SOP-TRAUB-01	100ml glass bottle	★
SOP-TRAUB-02	250ml glass bottle	★
SOP-TRAUB-03	500ml glass bottle	▲
SOP-TRAUB-04	3-litre bag in box	🔒
SOP-TRAUB-05	5-litre bag in box	🔒
SOP-TRAUB-06	10-litre bag in box	🔒
SOP-TRAUB-07	20-litre bag in box	🔒

Availability: ★ always available ▲ variable 🔒 supplied to order

Energy	3700KJ/900kcal
Protein	0g
Carbohydrates	0g
Fats	100g
of which	
saturated fatty acid	10.0g
mono-unsaturated fatty acids	13.7g
polyunsaturated fatty acidsn	71.3g
of which	
omega-3 fatty acids	0.4g
omega-6 fatty acids	70.9g
Cholesterol	0mg



All our oils are sold in dark glass bottles or a bag-in-box. Each one is labelled with the batch number, date of pressing, and our recommended 'best before' date.

“Don't buy oil unless the production date is shown on the label”

We produce only as much of each oil as we can sell, preferring to store the seeds until they are needed. Seeds can be stored more easily and for longer than pressed and bottled oil.

General notes

All the details given here are correct at the time of writing. We reserve the right to adjust our range and prices to current market conditions. This brochure is updated and reprinted once a year.

We work hand in hand with Swiss farmers. As a result of unpredictable weather, or possibly other factors outside our control, it can sometimes happen that certain products are temporarily unavailable. Up-to-date information can be found on our web site <http://shop.pflanzenoel.ch/>

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