

BENEFITS OF COLD PRESSED OIL

COLD PRESSED OIL

Cold pressed oil extraction is the process of crushing the seed or nut and forcing out the oil.

Seeds are dropped on top of chakku which is made of wood and it contains a rotating wooden rod

Wooden rod rotates at 14 RPM and slowly crushes the seeds until the oil is extracted

Small hole in the bottom of the chekku allow the oil to escape into a collection container

Since it rotates, no heat is generated due to friction and all nutrients and flavour of the oil stays intact.

The collected oil is allowed to settle for few day and its filtered naturally and packed.

TRADITIONAL WOOD PRESSING

Our wood cold-pressed oils are extracted using time-honored traditional methods. We use wooden pressing machines that apply gentle pressure to extract oil without generating excessive heat, preserving the oil's natural flavor and nutrients.

MINIMAL HEAT EXPOSURE

Our unique cold-pressing process minimizes heat exposure during extraction. This ensures that the oil retains its essential vitamins, antioxidants, and delicate flavor profiles, making it a healthier choice for your culinary and wellness needs.

SUSTAINABLE AND ECO-FRIENDLY

We are committed to sustainable practices. Our wooden pressing machines are eco-friendly and energy-efficient, aligning with our mission to reduce our environmental footprint while delivering top-quality products.

NUTRIENT-RICH PURITY

Our cold-pressed oils are renowned for their nutrient-rich purity. By carefully controlling the pressing process, we maximize the oil's nutritional value, making it an ideal choice for promoting overall well-being.

UNCOMPROMISING QUALITY

We adhere to the highest standards of quality and purity. Every batch of our wood cold-pressed oil undergoes rigorous quality checks, ensuring that you receive a product that is not only delicious but also beneficial to your health.



CERTIFICATES

GST



MSME



FSSAI



IE CODE



TRADE MARK



LAB TEST REPORT



**QUALITY CONFIRMATION
CERTIFICATE**



TERMS:

"We provide consumers with high-quality and premium-grade products."

"We offer customized packaging and deliver our products throughout India."

"If a product has expired, we follow our return policy within our product range."



SHIVA SAI MARACHAKKU OIL MANUFACTURERS

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