

Product Description – Cold pressed Black Cumin Seed (*Nigella sativa*) oil



For thousands of years, Black cumin seed has been used for a variety of medical conditions including high-blood pressure, infections, indigestion, liver-disease and more. Black seed oil was found in the Tombs of Egyptian Phros who were buried with their most previous belongings. We can find black seed mentioned in the Old Testament. It also was highly promoted in early Islamic culture, where it was seen as a cure-all herb. From these sources we can see that, for thousands of years, black cumin seed was recognised as a remarkable healing substance. In fact, black cumin seed was so prized in ancient cultures that it was described as “the blessed seed” and was said to “cure everything but death”.

These claims may sound quite wild, especially in today’s rational world where we no longer have to take the word of Pharos or religious authorities. However, in the case of black cumin seed, modern science is starting to confirm what the ancients knew about this miraculous substance. Research has discovered a staggering number of ptelial benefits in many different areas of health.

There are hundreds of studies showing black cumin seed may help with high blood pressure, diabetes, allergies, inflammation, premature aging, infections (viral, bacterial and fungal), anxiety, sleep disorders and many other conditions. There are also many reports from people who find it has healed their aliments and improved their general wellbeing.

Egyptian Black cumin oil

Egyptian black cumin oil is freshly cold-pressed from fully mature Egyptian black cumin seeds. The oil is only filtered, not deodorized or refined, and is characterized by its golden yellow color and balanced taste, which is bitter but not scratchy. Black cumin oil can be heated to a maximum of 90 degrees. It belongs to our category of “oils for your well-being” and can be enjoyed pure with the spoon, but also as a typical spice for oriental dishes.

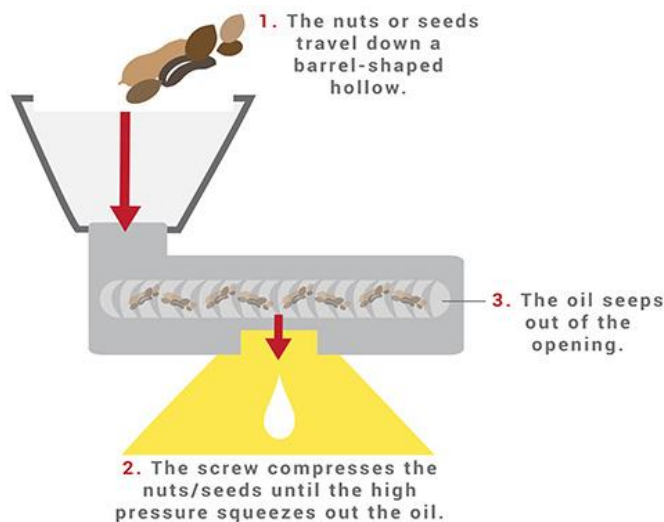
Ingredients

Black seed oil is dominated by the essential, doubly unsaturated linoleic acid. Linoleic acid contributes to the maintenance of a normal blood cholesterol level. The positive effect is achieved with a daily intake of 10g (equivalent to about 2-3 tablespoons). Something very special about the black cumin oil is the high proportion of essential oils, which - depending on the harvest year and cultivation conditions – lies between 0.5 g to 2.5 g per 100 g. The oils also contain bitter substances and tannins such as nigelline and thymoquinone. These provide the very intense, typical taste, but also justify the popularity of the black cumin oil for a variety of applications in natural medicine.

Manufacturing Process:

The freshly-harvested certified organic seeds tested against quality standards and used in the manufacturing of 100% pure, non-GMO, no preservatives, no trans-fats, no colors or dyes, no flavor enhancers, and solvent-free. Cold-pressed method for extracting without damaging the nutrient value of the oil with temperature, not more than 40°C during extracting.

COLD PRESSING is a chemical-free process that involves placing the nuts or seeds in a horizontal press that has an 'expeller,' which is a rotating screw. The screw drives the nuts and seeds through a barrel-shaped hollow and compresses them until the high pressure squeezes out the oil, which seeps out through the opening, while the 'meal,' or the debris, remains inside the barrel. The oil is then filtered, resulting in the finished product. Due to the absence of solvent residues in Cold Pressing, the outcome is cleaner, purer oils that are higher in natural colors and scents.

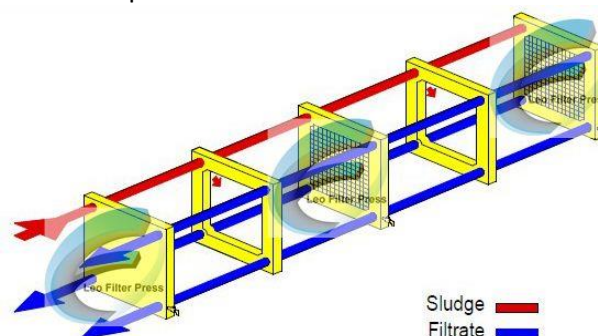


Yellow to amber brown color

FILTRATION PROCESS:

Pressed Black Cumin Oil is obtained by careful mechanical pressing of *Nigella sativa* L. seed with subsequent filtration, but without further treatment (e.g. deacidification, bleaching deodorization).

Filtration is done using a plate and frame oil filter (membrane filter plate) to remove the impurities of extracted crude oils to improve the purity and quality of pressed oil. This type of filter press consists of many plates and frames assembled alternately with the supports of a pair of rails. The presence of a centrifuge pump ensures the remaining suspended solids do not settle in the system, and its main function is to deliver the suspension into each of the separating chambers in the plate and frame filter.



Usage

Black cumin seed oil is used in cosmetics as it can be immediately applied to the preferred areas of the skin to hydrate, relieve acne, burns & unwanted blemishes and decreases the presence of the signs of aging. Use a moisturizer infused with the oil as it addresses the fungus & skin infections.

Black cumin seed oil is used as a face mask as it functions as an exfoliating scrub to remove the dead skin by cleansing the face. It clears the skin, lessens the blemishes & softens the look of wrinkles to develop a constant complexion.

Black cumin seed oil is also used as a strengthening & conditioning hair mask as it is reputed to provide hair & improve the growth. It encourages & promotes scalp health, reduces hair loss, reduces dandruff & prevents the greying hair.

Black cumin seed oil is used in medicines that reduce the dangerous bacteria & stimulates the strong immune response, promote the skin's healing process & ease joint pain.

Benefits (main chemical constituents):

PALMITIC ACID:

- Have emollient properties
- Soften hair without leaving a greasy or sticky residue
- Be the most common saturated fatty acid

STEARIC ACID:

- Have cleansing properties that eliminate dirt, sweat, and excess sebum from hair and skin
- Be an ideal emulsifying agent that binds water and oil
- Help products remain potent when stored for long periods of time
- Condition and protect hair from damage without diminishing luster or making it feel heavy
- Have exceptional cleansing properties
- Soften skin

OLEIC ACIDS (OMEGA-9):

- Maintain the softness, suppleness, and radiance of skin and hair
- Stimulate the growth of thicker, longer, and stronger hair
- Reduce the appearance of aging, such as premature wrinkles and fine lines
- Eliminate dandruff and support hair growth
- Boost immunity
- Exhibit antioxidant properties
- Prevent joint inflammation, stiffness, and pain

LINOLEIC ACIDS (OMEGA-6):

- Moisturize hair and promote its growth
- Facilitate wound healing
- Be an effective emulsifier in the formulation of soaps and quick-drying oils
- Exhibit anti-inflammatory properties
- Soothe acne and reduce chances of future outbreaks
- Promote moisture retention in skin and hair
- Make oils feel thinner in consistency when used in an oil blend, thus being beneficial for use on acne-prone skin
- Help slow the look of aging by sustaining skin elasticity and softness