



AcanChia® Chia-Oil – The vegetable source of Omega-3

Chia Oil is directly extracted from Chia seeds via smooth cold pressing. The oil that is obtained has a yellow-brownish colour and a nutty smell. Chia Oil doesn't have a strong taste. Because of the high amount of antioxidants in chia seeds, Chia Oil has a comparably long shelf life. Chia Oil is a high value food which can be blended as admixture up to 10% to other oils. But also in other areas like cosmetics or in the production of varnish and paint, Chia Oil is broadly used.

Special properties of AcanChia® Chia-Oil

Omega-3 fatty acids are essential fatty acids with many health promoting attributes. Beneficial effects are for example, a positive impact on blood pressure, cholesterol levels and the nervous system as well as anti-inflammatory effects.

The nutritional habits in the Western World lead to a shortage of omega-3 fatty acids for many people. Chia Oil has the highest content of omega-3 fatty acids in vegetable oils. In addition Chia Oil has a better taste and a longer shelf life.

Therefore Chia Oil is perfectly suited to enhance the value of food and is an excellent vegetable source for omega-3 fatty acids.

Nutritional value:

100 g AcanChia® Chia Oil contains:

Energy.....	344 kcal/1440 kJ
Protein.....	0 g
Carbohydrates.....	0 g
Fat.....	100 g
Saturated fatty acids.....	10,7 g
there of mono unsaturated fatty acids.....	6,8 g
there of poly unsaturated fatty acids.....	82,1 g
α-linolenic acid.....	64,2 g

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Back to the seeds. **AcanChia®**



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Applications of AcanChia® Chia-Oil



Food

Chia Oil can be blended with other oils to strongly enhance their nutritive value concerning the composition of fatty acids. Due to Chia Oil weak taste, it does hardly change the sensorial attributes.

Chia Oil should not be used to fry food as it is not heat-resistant just like olive oil.

Cosmetics

Chia Oil is the basic component in the preparation of salves for skin care. It is also used in hair care products.

Varnish production

In Mexico Chia Oil is used in the production of varnish and paints that is applied to wood, crockery and canvas. Because of the high content of antioxidants a yellowing of the colors is prohibited.



AcanChia® Chia Oil

- high content of Ω -3 fatty acid ✓
- high content of α -linolenic acid ✓
- ratio Ω -3- to Ω -6-fatty acids is 3:1 ✓
- cold pressed ✓
- almost no taste of its own ✓
- 10% admixture to other oils is possible ✓
- alternative to linseed oil and fish oil ✓
- diverse uses additional to food for example: cosmetics, skin care, hair care or production of varnish ✓