

Amedha Group - Products

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Note: All the below oils are available under **Cold Pressed / Wood Pressed** category

Coconut Oil



Our premium coconut oil is extracted from the finest coconuts, ensuring maximum purity and quality. It is cold-pressed to retain its natural flavor and rich nutrient content, making it ideal for culinary uses, skincare, and hair care.

Composition

- **Saturated Fatty Acids** 80-90% (including Lauric Acid, Myristic Acid, Caprylic Acid)
- **Monounsaturated Fatty Acids** 5-8% (including Oleic Acid)
- **Polyunsaturated Fatty Acids** 1-2% (including Linoleic Acid)
- **Vitamins** E, K
- **Natural Antioxidants**

With its mild aroma and smooth texture, our coconut oil is a versatile product that meets the highest standards for both domestic and international markets.

Groundnut Oil



Our groundnut oil, also known as peanut oil, is extracted from high-quality peanuts using a refined pressing process that preserves the natural flavor and nutritional benefits. Rich in monounsaturated fats, this oil is known for its high smoke point, making it an excellent choice for frying, roasting, and other high-heat cooking methods. Its light, nutty aroma enhances the taste of dishes without overpowering them.

Composition:

- **Monounsaturated Fatty Acids:** 45-50% (including Oleic Acid)
- **Polyunsaturated Fatty Acids:** 25-30% (including Linoleic Acid)
- **Saturated Fatty Acids:** 15-20% (including Palmitic Acid)
- **Vitamins:** E
- **Phytosterols:** Natural antioxidants

Ideal for both culinary use and as a healthy addition to your diet, our groundnut oil meets the highest standards for purity and quality.

Sunflower Oil



Our sunflower oil is derived from the finest sunflower seeds, ensuring a light and delicate oil that is perfect for a variety of culinary uses. Naturally high in Vitamin E and low in saturated fats, this oil is ideal for cooking, baking, and dressing salads. Its high smoke point makes it versatile for frying and sautéing while its neutral flavor enhances the natural taste of your dishes without overwhelming them.

Composition:

- **Polyunsaturated Fatty Acids:** 60-70% (including Linoleic Acid)
- **Monounsaturated Fatty Acids:** 20-30% (including Oleic Acid)
- **Saturated Fatty Acids:** 8-10% (including Palmitic Acid)
- **Vitamins:** E
- **Natural Antioxidants:** Tocopherols

Our sunflower oil is refined to meet the highest standards of quality, making it a healthy and versatile choice for kitchens around the world.

Safflower Oil



Our safflower oil is extracted from the seeds of the safflower plant, offering a light, flavor-neutral oil that is perfect for a variety of culinary applications. Rich in unsaturated fatty acids, particularly linoleic acid, this oil is prized for its heart-healthy properties and is an excellent choice for cooking, frying, and salad dressings. Its high smoke point and clean taste make it a versatile staple in any kitchen.

Composition:

- **Polyunsaturated Fatty Acids:** 70-80% (including Linoleic Acid)
- **Monounsaturated Fatty Acids:** 10-20% (including Oleic Acid)
- **Saturated Fatty Acids:** 6-10% (including Palmitic Acid)
- **Vitamins:** E, K
- **Natural Antioxidants:** Tocopherols

Our safflower oil is refined to the highest standards, ensuring a pure, healthy oil that enhances the flavor of your dishes while supporting a balanced diet.

Castor Oil



Our castor oil is carefully extracted from premium-quality castor seeds, offering a versatile and highly effective oil known for its therapeutic and industrial applications. With its rich, thick consistency, castor oil is widely used in skincare, hair care, and wellness products due to its moisturizing, anti-inflammatory, and antibacterial properties. It is also a key ingredient in the production of cosmetics, soaps, and lubricants.

Composition:

- **Ricinoleic Acid:** 85-90%
- **Oleic Acid:** 4-6%
- **Linoleic Acid:** 3-5%
- **Saturated Fatty Acids:** 2-3% (including Palmitic and Stearic Acid)
- **Vitamins:** E
- **Natural Antioxidants:** Tocopherols

Our castor oil is cold-pressed to preserve its potent qualities, ensuring a pure, high-quality product suitable for a wide range of uses, from beauty care to industrial applications.

Sesame Seed Oil (White)



Our sesame oil, extracted from the finest white sesame seeds, is a premium oil known for its light, nutty flavor and rich nutritional profile. Cold-pressed to retain its natural goodness, this oil is a versatile ingredient ideal for enhancing the taste of both traditional and modern dishes. Whether used for cooking, drizzling over salads, or as a flavorful base for dressings and marinades, our sesame oil delivers a delicate yet distinct flavor that complements a wide variety of cuisines.

Nutritional Benefits:

- **Healthy Fats:** High in unsaturated fatty acids, particularly oleic and linoleic acids
- **Vitamins:** Rich in Vitamin E and B-vitamins
- **Antioxidants:** Contains sesamin and sesamol, natural compounds known for their antioxidant properties
- **Minerals:** Contains calcium, magnesium, and zinc.

Our sesame oil is carefully processed to maintain its purity and nutritional integrity, making it a healthy and flavorful addition to your kitchen.

Almond Oil



Our almond oil is derived from premium-quality almonds, using a cold-pressing method that ensures maximum purity and nutrient retention. Known for its mild, sweet aroma and light texture, almond oil is a versatile product used extensively in skincare, hair care, and culinary applications. Its nourishing properties make it an excellent moisturizer, while its subtle flavor enhances both sweet and savory dishes.

Composition:

- **Monounsaturated Fatty Acids:** 65-70% (including Oleic Acid)
- **Polyunsaturated Fatty Acids:** 20-25% (including Linoleic Acid)
- **Saturated Fatty Acids:** 5-10% (including Palmitic Acid)
- **Vitamins:** E (Tocopherols), A, D
- **Minerals:** Magnesium, Phosphorus, Potassium
- **Phytosterols:** Natural compounds that support skin health and reduce cholesterol

Our almond oil is rich in Vitamin E, a powerful antioxidant that protects and nourishes the skin and hair. It is easily absorbed, leaving a non-greasy finish, making it perfect for daily skincare routines or as a luxurious massage oil. Additionally, its delicate flavor makes it an excellent choice for adding a nutty undertone to your favorite recipes.

Flaxseed Oil



Our flaxseed oil is extracted from the highest quality flaxseeds, using a cold-pressing method that preserves its natural nutrients and delicate flavor. Known for its rich content of omega-3 fatty acids, flaxseed oil is a nutritional powerhouse, making it an excellent addition to a healthy diet. Its mild, nutty flavor pairs well with salads, smoothies, and dressings, offering a versatile way to boost your intake of essential fatty acids.

Composition:

- **Omega-3 Fatty Acids:** 50-60% (including Alpha-Linolenic Acid)
- **Omega-6 Fatty Acids:** 15-20% (including Linoleic Acid)
- **Monounsaturated Fatty Acids:** 10-15% (including Oleic Acid)
- **Saturated Fatty Acids:** 5-10% (including Palmitic and Stearic Acid)
- **Vitamins:** E, K
- **Lignans:** Plant compounds with antioxidant properties

Our flaxseed oil is prized for its high content of alpha-linolenic acid (ALA), an essential omega-3 fatty acid that supports heart health, reduces inflammation, and promotes overall well-being. Due to its sensitive nature, flaxseed oil is best used cold, as heating can degrade its beneficial properties. Whether drizzled over salads or blended into smoothies, our flaxseed oil provides a simple and delicious way to enhance your health.

Sesame Seed Oil (Black)



Our sesame oil, pressed from premium black sesame seeds, is a robust and flavorful oil known for its deep, earthy aroma and rich nutritional profile. This oil is particularly cherished in Asian cuisine for its intense flavor, making it a perfect choice for stir-fries, marinades, and dressings. Beyond its culinary uses, black sesame oil is also valued in traditional medicine for its health-promoting properties.

Composition:

- **Monounsaturated Fatty Acids:** 35-45% (including Oleic Acid)
- **Polyunsaturated Fatty Acids:** 35-45% (including Linoleic Acid)
- **Saturated Fatty Acids:** 10-15% (including Palmitic Acid and Stearic Acid)
- **Vitamins:** E (Tocopherols), B-vitamins
- **Antioxidants:** Sesamin, Sesamol
- **Minerals:** Calcium, Magnesium, Zinc

Our cold-pressed black sesame oil preserves natural nutrients and intense flavor. With bold, nutty notes, it enhances dishes while offering health benefits like heart support, skin and hair nourishment, and anti-inflammatory properties. Perfect for both culinary and wellness uses, this versatile oil is a nutritious pantry staple.

Essential Oil

Eucalyptus Oil



Our eucalyptus oil is steam-distilled from the leaves of premium eucalyptus trees, offering a fresh, invigorating aroma known for its powerful therapeutic benefits. This versatile oil is widely used in aromatherapy, skincare, and natural remedies for its ability to clear the mind, support respiratory health, and provide soothing relief for sore muscles and joints. Its refreshing scent also makes it an excellent choice for household cleaning products.

Composition:

- **Eucalyptol (Cineole):** 70-85% (the primary active compound responsible for its characteristic aroma and medicinal properties)
- **α -Pinene:** 5-10% (contributes to its anti-inflammatory and bronchodilating effects)
- **Limonene:** 1-5% (known for its uplifting and cleansing properties)
- **α -Terpineol:** 1-5% (offers antimicrobial and soothing benefits)
- **Flavonoids and Tannins:** Minor components that enhance its antioxidant activity

Our eucalyptus oil is 100% pure and natural, ensuring the highest quality and potency. Ideal for diffusers, massage oils, and topical applications, it provides a refreshing and revitalizing experience, whether you're looking to boost your wellness routine or simply enjoy its clean, crisp scent.

Vanilla Oil



Our vanilla oil is derived from the finest vanilla beans, offering a warm, sweet, and rich aroma that is both comforting and indulgent. This luxurious oil is widely used in aromatherapy, skincare, and culinary applications for its soothing properties and delightful scent. Its calming and relaxing effects make it a popular choice for stress relief, while its versatile flavor adds depth to desserts, beverages, and baked goods.

Composition:

- **Vanillin:** The primary aromatic compound responsible for vanilla's characteristic scent and flavor
- **Phenolic Compounds:** Including eugenol and p-hydroxybenzaldehyde, which contribute to its antioxidant properties
- **Esters:** Such as vanillyl acetate, enhancing the oil's sweet aroma
- **Fatty Acids:** Trace amounts of oleic, linoleic, and palmitic acids
- **Vitamins:** Contains small amounts of B-vitamins

Our vanilla oil is carefully extracted to maintain its purity and potency, ensuring a high-quality product that enriches both body and mind. Whether used in diffusers, added to skincare products, or infused into your favorite recipes, vanilla oil offers a luxurious and versatile addition to your daily routine.

Lavendar Oil



Our lavender oil is extracted from the delicate flowers of premium lavender plants using a gentle steam-distillation process. Renowned for its calming and soothing properties, lavender oil is a staple in aromatherapy, skincare, and natural remedies. Its versatile applications range from relaxation and stress relief to enhancing sleep quality and promoting healthy skin.

Composition:

- **Linalool:** 25-38% (a major component with relaxing and anti-anxiety effects)
- **Linalyl Acetate:** 30-45% (contributes to its soothing and anti-inflammatory properties)
- **Camphor:** 0.5-1% (provides a cooling sensation and supports respiratory health)
- **1,8-Cineole:** 1-2% (offers mild antiseptic and decongestant effects)
- **Terpinen-4-ol:** 1-2% (known for its antimicrobial and anti-inflammatory benefits)

Our lavender oil is 100% pure and natural, ensuring a high-quality product with all the therapeutic benefits of true lavender. Ideal for use in diffusers, as a massage oil, or in DIY skincare formulations, it provides a calming and restorative experience, making it a cherished addition to your wellness routine.

Soyabean Oil



Our refined soybean oil is produced from high-quality soybeans through a meticulous refining process that ensures purity, a neutral taste, and a high smoke point. This versatile oil is a staple in kitchens worldwide, ideal for frying, baking, sautéing, and as a base for dressings and marinades. Its light flavor allows the natural taste of your ingredients to shine through, making it perfect for a wide variety of culinary applications.

Nutritional Benefits:

- **Healthy Fats:** Rich in polyunsaturated and monounsaturated fatty acids, including omega-3 and omega-6 fatty acids
- **Vitamins:** Contains Vitamin E, an antioxidant that supports skin health and overall wellness
- **Cholesterol-Free:** Supports heart health and fits well into a balanced diet

Our refined soybean oil is carefully processed to maintain its nutritional integrity while offering a long shelf life and stability at high temperatures. It is a cost-effective and healthy choice for both home cooking and large-scale food production.

Essential Oils: Nature's Fragrant Essence

Essential oils are concentrated liquids extracted from plants, capturing their aromatic compounds and essence. These oils are renowned for their therapeutic properties, ranging from relaxation to immune support.

Used for centuries in traditional medicine and aromatherapy, essential oils are versatile and can be inhaled, applied topically, or even ingested (with caution and proper guidance). Lavender, peppermint, tea tree, and eucalyptus are among the popular choices, each carrying unique benefits.

Caution should be exercised with essential oils, as they are highly potent and should be diluted before direct application to the skin. Additionally, quality matters; pure, organic oils sourced from reputable suppliers ensure efficacy and safety.

Whether diffused to create a calming atmosphere, added to skincare routines for rejuvenation, or incorporated into homemade cleaning products for their antimicrobial properties, essential oils offer a natural and aromatic way to enhance well-being.

ESSENTIAL OILS

Carrot Seed Oil,
Cedarwood Oil,
Citronella Ceylon Oil,
Citronella Java Oil,
Curry Leaf Oil,
Davana Oil,
Eucalyptus Citroedora Oil,
Eucalyptus Globulus Oil,
Frankinsense Oil,
Juniper Berry Oil,
Lavender Oil (Indian),
Lavender Oil (Bulgarian),
Lemongrass Oil,
Lemon Oil,
Mentha Citrata Oil,
Mentha Piperita Oil,
Orange Oil,
Rosemary Oil,
Spearment Oil,
Tea tree Oil,
Vetiver Oil,
Wintergreen Oil,
Ylang Ylang Oil,
Basil Oil (Sweet),
Basil Oil (Holy),
Bergamot Oil,
Cajeput Oil,
Chamomile(Blue) Oil,
Clary Sage Oil,
Geranium Oil,
Myrrh Oil,
Mentha Arvensis Oil,
Neroli Oil,
Nagarmotha Oil,
Pine Oil,
Palmarosa Oil,
Patchouli Oil,
Spikenard (Jatamansi) Oil,
Tagetes (Marigold) Oil,
Valerian Root Oil,
Turpentine Oil,

SPICES OILS

Aniseed Oil,Ajwain Oil
Black pepper Oil,
Cardamom Oil,
Cinnamon Bark Oil,
Cinnamon Leaf Oil,
Clove Bud oil,
Clove Leaf Oil,
Coriander Oil,
Cumin Oil,
Dill Seed Oil,
Fennel Seed Oil,
Ginger Oil,
Turmeric root Oil,
Turmeric Leaf Oil

CARRIER OILS

Amla oil,
Argan Oil,
Calendula Oil,
Cucumber seed Oil,
Brahmi Oil,
Bhringraj Oil,
GrapeSeed Oil,
Karanj Oil,
Moringa Seed Oil,
Onion Seed Oil,
Pumpkin Seed Oil,
Rapeseed Oil,
Watermelon Oil,
Wheatgerm Oil

EDIBLE OIL (VEGETABLE OIL)

Almond Oil,
Apricot Oil,
Avocado Oil,
Black Sesame Premium Oil,
Castor Oil,
Coconut Oil,
Flaxseed Oil,
Groundnut Gold Oil,
Kalonji Oil,
Mustard Oil Premium,
Niger Oil,
Safflower premium Oil,
Sesame Premium Oil White,
Sunflower oil,
Virgin Coconut Oil,
Virgin Groundnut Oil,
Extra Virgin Olive Oil,
Pomace Olive oil,
Walnut Oil,
Yellow Mustard Oil

**We also offer the option to export additional edible and essential oils
not listed in our catalog.**