



ZENITH ECLIPSE JOURNAL

FLAXSEED OIL

Define the process. Protect the lot.

A liquid-ingredient purchase built around intended use, processing identity and condition at delivery. Connect the oil specification with the way it moves.

THE COVER STORY

Choose the right edible or technical route
Read the fatty-acid profile on its stated basis
Protect quality through packing and transfer

03

SELECT YOUR PRODUCT

Choose by end use and product form.

04

READ THE QUALITY

Match the tests to your requirements.

06

CONNECT THE ROUTE

Align the cargo contract with delivery.

THE ZENITH ECLIPSE APPROACH

The application comes first.

Flaxseed oil and linseed oil name the same botanical source. The intended use determines the specification that follows.



Zenith Eclipse reviews flaxseed oil enquiries for food manufacturers, bottlers, cosmetic formulators and technical processors. Start with the finished application and destination, then identify the process and evidence your receiving operation requires.

An edible oil, a crude refinery input and a technical linseed oil are different purchasing briefs. Feed enquiries require their own declared identity, suitability and destination controls; a food or technical description does not settle feed acceptance.

Cold-pressed, virgin and refined describe processing choices. Match the declaration, fatty-acid profile, sensory condition and agreed tests to the offered lot, then plan containers and transfers that protect it through receipt.

IN THIS EDITION

- 03** Five routes, clear purpose
- 04** Read the oil beyond its name
- 05** Protect the oil in its pack
- 06** Carry the specification through delivery
- 07** Build your oil RFQ
- 08** Talk to our team

PRODUCT PORTFOLIO

Five routes. Clear purpose.

Select processing and intended-use identity together. A route name provides a starting point for the lot specification.



01 Refined edible oil

An edible route with its refining finish declared. Confirm actual treatment, sensory targets and release evidence. Refining alone does not establish suitability for every formulation or thermal process.

02 Cold-pressed edible oil

Mechanical extraction without applied heat, supported by a process declaration. Confirm permitted purification, filtration and lot quality. A pressing claim needs evidence alongside the agreed food-use requirements.

03 Virgin edible oil

A mechanical-process route with any heat use and permitted purification identified. Virgin and cold-pressed are distinct definitions; agree the exact claim, sensory profile and acceptance documents.

04 Crude flaxseed oil

An input for an agreed further-processing route. State extraction and pretreatment history, impurity and acidity requirements. A crude-oil description does not authorize direct edible use or a feed substitution.

05 Technical linseed oil

Specify raw, refined, boiled or another declared technical finish. Agree additives, performance tests and applicable technical documents. Keep industrial specifications and handling separate from edible and feed applications.

THE BUYER'S QUALITY GUIDE

Read the oil beyond its name.

Lot analysis becomes useful when the sample, method, units, intended use and acceptance point are identified.



PARAMETER	WHAT THE BUYER SHOULD CHECK
Identity & treatment	Record flaxseed or linseed source, extraction and refining history. Verify the cold-pressed or virgin claim where requested, and declare blends, additions and the intended-use grade.
Fatty-acid profile	Request the agreed profile, including alpha-linolenic acid where relevant, expressed as a percentage of total fatty acids. State the method; an identity range is not a supply guarantee.
Acidity basis	Distinguish acid value from free fatty acids. Set the test method and units; when FFA is reported, identify the reference fatty acid rather than comparing unlike figures.
Oxidation condition	Set peroxide value with its method and sampling point. Agree secondary-oxidation testing and sensory checks where appropriate; one result does not establish a shelf life for every pack.
Purity & sensory	Define moisture and volatile matter, insoluble impurities, colour, odour and taste as applicable. Use a named colour scale and agree residual-solvent checks when the process warrants them.
Use-specific release	Agree contaminant and traceability evidence for the destination and application. Food, feed, cosmetic and technical acceptance differ; connect each required report to the lot and release decision.

A profile identifies the oil. A release plan accepts the lot.

SOURCE READING
[Codex / Named vegetable oils](#)
[Codex / Bulk oil handling](#)
[Codex / Processing definitions](#)

PACKING & RECEIVING

Protect the oil in its pack.

Match the container, barrier and closure to the oil's intended use, transfer plan and agreed storage conditions.

01

CONTAINERS / CONTROLLED USE

Sealed containers

Agree container material, light protection, closure, lot marks and any food-contact evidence. Define net contents and handling so the receiver can preserve the seal until use.

02

DRUMS + IBCS / PROCESSOR

Drums & IBCs

Review contact compatibility, cleanliness, valves, seals and discharge arrangements. Where agreed, specify headspace or inert-gas controls and the evidence needed before filling and receipt.

03

BULK / ROUTE REVIEW

Suitable bulk systems

Assess flexitank or tank capability against the nominated oil and voyage. Confirm equipment approval, segregation, cleanliness, prior-cargo review and unloading arrangements before committing to the format.

Quality travels with the pack and the procedure.

Protect the oil from light, oxygen exposure, avoidable heat, water and foreign contact. Filling and transfer procedures matter alongside the package; agree controls that the producer and receiver can maintain. Set storage instructions and any validity period for the actual process, pack and distribution route. A single shelf-life promise cannot cover every opened container, bulk transfer or final product.

Carry the specification through delivery.

Connect the lot's intended-use identity and quality release with equipment, documents and the receiving schedule.

OCEAN

ROAD

RAIL

MULTIMODAL

Send the process, use, quantity, packing, destination and shipment window with your enquiry. Plan loading, sampling and discharge around the oil's agreed handling conditions and the receiver's capacity.

01 Define the handover

State the Incoterms® 2020 rule and exact named port or place. Agree carriage, insurance and unloading responsibilities, plus the contractual sampling and quality-acceptance points.

02 Set the document matrix

Align lot COA, process declaration and traceability with invoice, weight and transport documents. Confirm destination evidence and applicable food, cosmetic or technical documents, including issuer and timing.

03 Control each transfer

Review compatible equipment, cleanliness, seals and segregation before loading. Agree light and aeration controls where relevant; link transfer records and document handoff to the nominated lot.

SOURCE READING

[ICC / Incoterms 2020](#)

PROCUREMENT WORKSHEET

Build your flaxseed oil RFQ.

Eight details help compare processing, intended use, analytical release and the delivered scope.

YOUR FLAXSEED OIL ENQUIRY / EIGHT DETAILS

- ☐ Flaxseed or linseed identity, application and destination requirements
- ☐ Cold-pressed, virgin, refined, crude or technical process declaration
- ☐ Fatty-acid profile with method and total-fatty-acid reporting basis
- ☐ Acidity, oxidation, sensory and purity limits with test methods
- ☐ Use-specific contaminants, additions, documents and lot traceability
- ☐ Quantity, container, light protection, closure and receiving equipment
- ☐ Named destination, Incoterms® rule, shipment window and handling plan
- ☐ Sampling point, retained sample, COA and final acceptance procedure

Still defining the specification?

Ask for separately described alternatives if more than one process is acceptable. Changes to intended use or treatment require explicit buyer approval. Validate the actual oil in the finished application. Pack, exposure and handling conditions belong in any agreed storage or shelf-life assessment.

[SEND YOUR FLAXSEED OIL REQUIREMENTS](#)



ZENITH ECLIPSE
CO

YOUR NEXT FLAXSEED OIL PURCHASE

Your product. Your requirements.

Let's connect the details.

Share the intended use, processing route, analytical limits, packing and destination. Our team will review your enquiry and confirm the applicable oil, document and delivery scope.

FLAXSEED OIL SALES

sales@zenitheclipse.com

FREIGHT & LOGISTICS

trans@zenitheclipse.com

TELEPHONE / WHATSAPP

+971 4 250 0715



EXPLORE FLAXSEED OIL SUPPLY

zenitheclipse.com

Scan to view products
and request a quotation.



Office 204, The Citadel Tower, Marasi Drive, Business Bay, P.O. Box 73020, Dubai, United Arab Emirates

Availability, origin, analysis, certifications, pricing, packing and delivery terms are confirmed in the written offer. Intended-use suitability requires agreement. Images are representative.