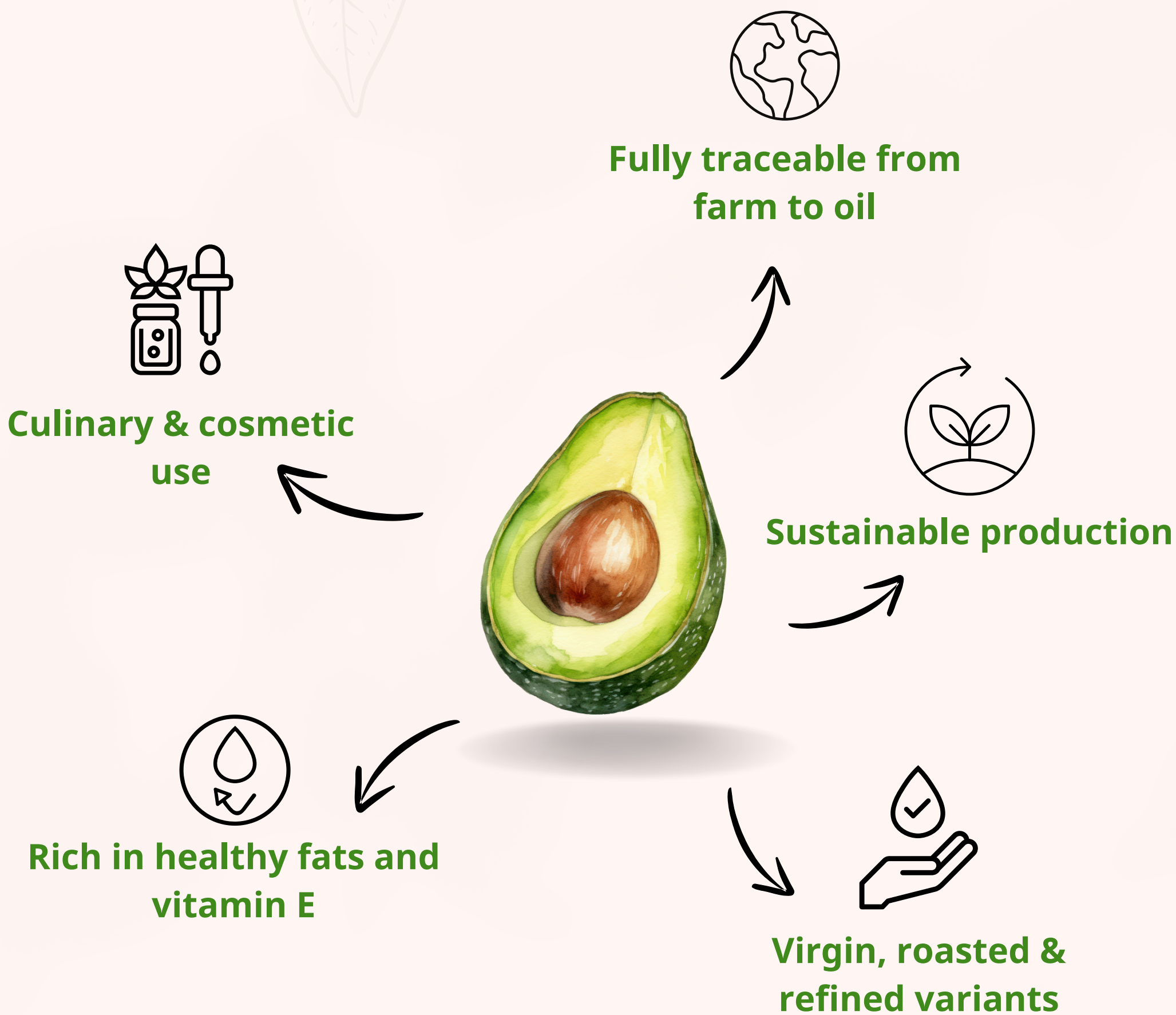


# The story behind our Avocado Oil







## A transparent journey

Our virgin avocado oil begins its journey in Kenya, where the highlands offer ideal conditions for growing avocados. Most of the fruit is cultivated on small family farms, where generations of knowledge meet natural growing conditions. In partnership with our local supplier, we've built a transparent and fully traceable supply chain. Each container of avocados is labeled with a QR code, including farm details, variety, and harvest date for a full traceability.



## From fruit to oil

The pressing and processing take place in Europe to ensure quality. We use only the flesh of the fruit to produce a pure virgin oil that is cold-pressed, naturally settled, and gently filtered. Our virgin avocado oil is rich in fats and vitamin E, making it a healthy, plant-based alternative to olive oil. Its smooth texture and mild taste make it perfect for culinary use while its nourishing properties make it equally valued in cosmetic formulations.

## Partnership with purpose

In May 2024, we traveled to Kenya to follow the entire production process: from tree to tank. We visited farms and met the people behind the product. Seeing the passion and precision at every step confirmed our belief in this partnership. Through this collaboration, we aim to create long-term value for local communities. The avocado tree thrives naturally in the region and requires little maintenance, making it a reliable source of income for small-scale farmers.



Together, we are building a supply chain that supports people, respects nature, and delivers on quality. This partnership reflects what we stand for: transparency, care, and long-term value.

Exactly what you'd expect from the new generation of oil producers.

Want to know more about our avocado oil? Let's talk organic!

Get in touch via [info@sigmaoilseeds.eu](mailto:info@sigmaoilseeds.eu)  
Or visit us at [www.sigmaoilseeds.eu](http://www.sigmaoilseeds.eu)