

The story behind our Sesame Oil



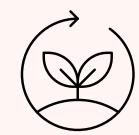
Fully traceable supply chain



Culinary & cosmetic

use





Sustainable production





Rich in healthy fats and antioxidants





Virgin, roasted & refined variants



Sesame with a story

Our sesame oil begins its journey in the Sapouy region of Burkina Faso, a fertile area known for its rich agricultural tradition. In partnership with Burkinature, a local family-run company in organic sesame, we've built a fully traceable and transparent supply chain.





Pressed with care

Although our sesame seeds come from Africa, processing takes place in Europe to guarantee premium quality. Our virgin oil is cold-pressed and gently filtered. The roasted variant undergoes high-temperature roasting before pressing, resulting in a rich, nutty flavor and deeper color. Our refined oil, processed in the Netherlands, is mild and versatile, ideal for cooking and cosmetic use.

A shared vision

At the beginning of 2025, we traveled to Ouagadougou, Burkina Faso. During our visit, we spoke with cooperatives representing local farmers and families to better understand the current challenges. Together with Burkinature, we're committed to finding long-term, sustainable solutions.

This partnership allows us to tell an honest story: from seed to oil. Our goal is to build a supply chain that supports everyone involved.



Through this collaboration, we aim to make a positive impact, locally and within the wider sector. Resources, knowledge and revenue return to the communities that make this product possible.

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

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