

The story behind our black cumin seed





From the source

Our black cumin oil begins its journey in Egypt, where the *Nigella sativa* plant grows in warm, dry conditions, ideal for producing seeds rich in flavour and nutrients. The seeds are grown by small farming families. In partnership with those local suppliers, we've built a transparent supply chain based on long-term relationships and shared values.

The seeds are cleaned at origin, removing dust and residues before pressing. This crucial step ensures a pure, high-quality oil.



A pure product

At Sigma Oil Seeds, we value transparency and quality. That's why we press some of our oils, including black cumin oil, ourselves in our facility in Zaandam. The result is a dark brown oil with a bold, spicy aroma. Naturally high in omega 6 and 9, and packed with antioxidants. It offers a cold-pressed alternative to olive oil and is also highly valued in cosmetics. It helps fight acne, calms the skin and reduces signs of aging, making it a trusted ingredient in natural skincare.

In the field together

In June 2025, we travelled to Egypt to visit our partners. With demand rising and high-quality seeds becoming harder to source, we wanted to better understand the challenges in the field. We returned with valuable insights, clear agreements, and the first approved batches of the new harvest which are now being pressed at our facility in The Netherlands.



This way of work reflects how we work at Sigma Oil Seeds: staying close to the source, supporting quality at every step, and building meaningful partnerships that last.

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

Want to know more about our Black Cumin Oil? Let's talk organic!

Get in touch via info@sigmaoilseeds.eu
Or visit us at www.sigmaoilseeds.eu