



## PRODUCT PRESENTATION



Since 1999 our company has been producing natural, vegetable nut oil of cold pressing under the trademarks "Alnat" and "Altai".

**All oils are produced by modern technologies which let us to keep all nutritionals and vitamins!**

Our goals – to be one of the leading enterprises in the field of production and realization of qualified, ecologically clean and natural product, which fully satisfy the needs of customers and follow the standards of law, quality and safety.

The guarantee of producing qualitative and safe product is a constant development and perfection of production, also a development and integration of quality management systems and safety of food products which follow the demands of standards (ISO 22000:2018).





It's a natural product made of kernels of Cedar nuts gathered in ecological regions of Altai



Cedar nut oil is a unique natural product that has no analogy in nature, its synthesis is impossible. 100% natural Siberian Cedar nut oil is prepared by the cold pressing method from selected kernels of the Siberian Cedar



Cedar nut oil is a source of a valuable complex of vitamins (E, A, B1, B2, B3 (PP), D, H), trace elements, and mineral substances



Cedar nut oil is a true concentrate of vitamin F - there is more of it in this oil than in Vitamin F preparations based on fish fat. The proteins of the oil include 19 amino acids, 70% of which are essential. cedar nut oil contains a large proportion of polyunsaturated fatty acids - linoleic, linolenic, oleic, arachidonic, palmitic, and stearic; trace elements - phosphorus, copper, magnesium, zinc, manganese, cobalt, iodine



It has wonderful nutty fragrance and golden color. Cedar nut oil is used as a valuable vegetable oil for the preparation of food and various sweets



Cedar nut oil improves the composition of the blood. The oil is used for prophylactic purposes in atherosclerosis, hypertension, cirrhosis of the liver, stomach and duodenal ulcers, shortness of breath, and silicosis, and facilitates the treatment of patients suffering from leukemia



It has as a restorative effect; helps to increase physical, mental performance; helps coping with chronic fatigue syndrome; improves immunity and eyesight; it can remove toxins and heavy metals

# CEDAR NUT OIL



## Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

## Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

## Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

## Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

Produced by COLD press


Store in a cool, dark place  
(without direct sunlight),  
at a temperature not higher than +25 °C


Store in refrigerator after opening


Shelf life 12 months


Not recommended for children under 3 years  
of age and for people with individual  
intolerance




 Olive oil is the most valuable source of vitamins and minerals

 It consists of antioxidants, some B vitamins and vitamin E, which helps the absorption of vitamins A and K

 Cedar nut oil is produced by cold press with tight temperature control mode that ensures the preservation of all biological properties of this product, set by nature

 Cedar nut oil valuable high content of vitamins: Vitamin E, A, B1, B2, B3 (PP), D, H. Most importantly - cedar nut oil is, in essence, concentrate of vitamin F

 Olive-cedar nut oil is used as food product to add to vegetable salads, especially cabbage, hot and cold snacks

# OLIVE-CEDAR NUT OIL



# PACKAGE

Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

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The Walnut oil is prepared by the cold pressing method



Walnut oil is also rich in Vitamins A, B, C, as well as micro and macro elements such as iodine, iron, calcium, magnesium, zinc, copper, etc



It has a high concentration of vitamin E and fatty acids omega-3 and omega-6



It has wonderful nutty fragrance, taste of walnut and golden color



It is widely used in most bakery products. Apart from its various culinary uses, walnut has many health, skin and hair benefits. Walnuts are best known to help you acquire glowing skin, strong hair and a healthy body. Walnut is also included in various skin care products for its rich nutritinal benefits



It has immunomodulatory, regenerating, anti-inflammatory, antitumor, anti-radiation, and bactericidal properties

# WALNUT OIL



## Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

## Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

## Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

## Value per 100 g of product

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Unrefined oil

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 Olive oil is the most valuable source of vitamins and minerals

 It consists of antioxidants, some B vitamins and vitamin E, which helps the absorption of vitamins A and K

 The composition of walnut oil includes: unsaturated fatty acids (linoleic, linolenic, vitamin P), vitamins A, E, carotenoids, C, a group of vitamins B, macro- and microelements (zinc, copper, iodine, calcium, magnesium, iron, phosphorus, cobalt), biologically active substances

 Olive-walnut oil can be used, as a dressing in salads, in marinades, sauces, pastries, desserts, in cold snacks

# OLIVE-WALNUT OIL



# PACKAGE

Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

Value per 100 g of product

**kcal**

**898**

**kJ**

**3760**

**Fats  
(g)**

**99,8**

Unrefined oil

Produced by COLD press

Store in a cool, dark place  
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at a temperature not higher than +25 °C

Store in refrigerator after opening

Shelf life 12 months

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intolerance





It has a very high nutritional value and many useful properties. It has a soft taste and aroma



Balanced on the content of essential amino acids, vitamins, polyunsaturated acids, macro-and micronutrients and other biological active substances (phytin, antioxidants, phytosterols, phospholipids, etc.)



Widely used as an ingredient in Japanese, Chinese, Korean, Indian and Thai cuisine



It has wound healing, bactericidal, anti-inflammatory, anti-fungal, and important immunostimulating properties



Used in cosmetology as a base component for creams, lotions, balms, masks for dry, fading, flaky and sensitive skin of hands, face and neck, eyelid creams, lip balms



Sesame oil has anti-inflammatory body, wound healing, anesthetic, bactericidal, immunostimulating, laxative, diuretic properties

# SESAME OIL



## Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

## Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

## Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

## Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

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Pumpkin seed oil is produced according to careful technologies - cold pressing, which save all vitamins and nutrients



Full of vitamins: Vitamin A, Vitamin F, Vitamin E, Vitamin K and T, Vitamin B, and micro and macronutrients: Magnesium, Iron, Selenium, Phosphorus, Calcium



Widely used in cooking in the composition of various dressings and gravies as well dessert sauces



Used for medical purposes and cosmetology



It has regenerating, moisturizing and nutritional properties



It has a powerful antioxidant property, due to which it has on the body tonic effect, enhances immunity and speeds up the metabolism

# PUMPKIN SEED OIL



## Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

## Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

## Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

## Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

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Has an incomparable taste and aroma, with a slight sourness



Grape seed oil is different from others very high base oils linoleic acid



It also contains other fatty acids - stearic, oleic, arachidic, palmitic



The optimal amount of vitamin E, as well as the whole set of vitamins from among the so-called "Beauty vitamins" allows the oil to provide effective restorative effect



One of the most valuable characteristics of an oil is high content of antioxidants in the form procyanides (inherent in cold-pressed oils)



In cooking, it is used for dressing salads, preparation of sauces, enrichment of flavoring characteristics of marinades



The oil also contains natural chlorophyll, tannins, protein that play an important role in skin toning and have regenerating effect

# GRAPE SEED OIL





## Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

## Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

## Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

## Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

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Salad oil is a great source unsaturated fatty acids, with the help of which fat-soluble vitamins are better absorbed. In the composition of oil: corn, cedar, sunflower



Harmonious combination of vegetable oils in this the composition provides the body balanced set of essential elements - essential fatty acids, vitamins B1, B2, PP, P, K, D, E, H, F, carotenoids (provitamin A), mineral substances in a bioavailable form



Sunflower oil enriches the composition high in alpha-tocopherol (vitamin E), it is important to protect against adverse environmental impact



Corn oil enriches the composition bioflavonoids with a wide spectrum of beneficial effects on the body



Cedar nut oil is valuable for its high content vitamins: F, E, A, B1, B2, B3 (PP), D, H



Salad oils perfectly complement traditional Russian snacks, salads, cold and hot meals. They need to be added into ready meals and do not expose to heating

# SALAD OIL



# PACKAGE

Glass bottle - 250 ml / 500 ml

Group package - a box:

- 250 ml - 10 bottles / 27 bottles

- 500 ml - 20 bottles

Min lot- 1 box

Value per 100 g of product

kcal

898

kJ

3760

Fats  
(g)

99,8

Unrefined oil

Produced by COLD press

Store in a cool, dark place  
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Store in refrigerator after opening

Shelf life 12 months

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This unique product is a combination of peanut, hazelnut, cedar and walnut oils, containing and incorporating all the useful properties of its ingredients



It contains Vitamins A, B, C, D, E, H, as well as micro and macro elements such as iodine, iron, calcium, magnesium, zinc, copper, etc.



It is rich of amino acids, including Arginine, omega-3 and omega-6



It has wonderful nutty fragrance and golden color



It can be used in cooking, as well as it can be used for cosmetic purposes



This Oil greatly enhances and reinforces the medical treatment of functional disorders of the body, caused by the lack of essential fatty acids, vitamins, carotene and other biologically active substances. Promotes treatment of different diseases

# NUT OIL



# PACKAGE

Glass bottle - 500 ml

Group package - a box:

- 500 ml - 20 bottles

Min lot- 1 box

Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

Produced by COLD press

Store in a cool, dark place  
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Store in refrigerator after opening

Shelf life 12 months

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- It is recommended that people use flaxseed oil with impaired fat metabolism, as it is very easy to digest and promotes the breakdown of saturated fats
- The most important components of linseed oil represented by fatty acids: alpha-linolenic - up to 60%, linoleic - up to 20%, and oleic - about 10%. Another 10% other fatty acids
- Linseed oil is especially beneficial with fresh vegetables, potatoes, so they it is recommended to dress various salads and vinaigrettes
- Thanks to its antioxidant, anti-inflammatory, regenerative and wound healing properties, linseed oil perfectly moisturizes, nourishes, softens and protects the skin of the face, hands and entire body
- Continuous use of linseed oil contributes to the quality of food strengthening immunity

# LINSEED OIL



## Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

## Glass bottle - 250 ml

Group package - a box:  
- 250 ml - 10 bottles / 27 bottles

Min lot- 1 box

## Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

## Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

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Black cumin oil is rich polyunsaturated fatty acids, about 60% of which is linoleic acid



The vitamin composition of black cumin oil, where includes vitamins of groups A, E, D, C and vitamins groups B - B1, B2, B3



Trace elements - calcium, potassium, magnesium, iron, sodium, zinc, selenium contained in oil enrich the human body with necessary for normal functioning, nutrients



Black cumin oil is often used in cooking oriental national dishes and baking. Its rich aroma requires caution when adding to cereals, soups and vegetable dishes



Due to its unique composition, oil has a beneficial effect on the skin, hair, nails that are widely used cosmetic companies administering oil black cumin in its products: shampoos and hair masks enriched with this oil, perfectly nourish the hair, making it shiny, lively and obedient when laying

# BLACK CUMIN OIL



## Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

## Glass bottle - 250 ml

Group package - a box:  
- 250 ml - 10 bottles / 27 bottles

Min lot- 1 box

## Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

## Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

Produced by COLD press


Store in a cool, dark place  
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Shelf life 12 months


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 Avocado oil contains many vitamins, including number A, C, E, B and D. Vitamin E in this oil more than, for example, than olive oil

 Another valuable substance in avocado oil is squalene, which is an antioxidant

 Avocado oil contains histidine, phytosterols, phosphoric acid salts, polyunsaturated, as well as saturated fatty acids (stearic, oleic, palmitic, palmitoleic, linoleic, linolenic), micro- and macroelements (potassium, phosphorus, magnesium, iron, calcium, sodium, zinc, manganese, copper, iodine, cobalt, etc.)

 Avocado oil has a pleasant taste and aroma slightly reminiscent of nut butter. Used as a dressing oil in salads, porridge, baked goods, for making sauces

 The use of avocado oil in different fields cosmetology is especially popular today day. This oil is considered base oil, which means the ability not to dilute it with other plants oils and prepare different cosmetics (masks, creams, etc.)

# AVOCADO OIL



# PACKAGE

Stick - 15 ml

Packed in a showbox of 16 pcs.

Group package -  
a box of 40 showboxes

Min lot- 1 box

Plastic canister (for food products)

1L / 5L / 10L / 20L

Min lot - 1 canister

Value per 100 g of product

kcal	kJ	Fats (g)
898	3760	99,8

Unrefined oil

Produced by COLD press

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Shelf life 12 months

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It has a pleasant taste and aroma reminiscent of everyone's favorite summer fruit - watermelon, as well as beautiful color - from yellowish to light orange



Watermelon seed oil is present hemicellulose, vitamins A, B1, B2, C, PP, pectin, calcium, sodium, iron, zinc, magnesium, sulfur, succinic acid, and malic and citric acids



It is used as a filling oil in salads, cereals, pastries, for making sauces



Watermelon seed oil is very good emollient care skin



This product is used as essential medicinal ingredients in traditional medicine prescriptions for treatment cardiological diseases, reducing levels kidney cholesterol

# WATERMELON SEED OIL



# PACKAGE

Stick - 15 ml

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Min lot- 1 box

Plastic canister (for food products)

1L / 5L / 10L / 20L

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# ALMOND NUT OIL



A slightly yellowish clear liquid shade, pleasant to taste, smelling nothing



It has a high concentration of glyceride linolenic acid, triolein, tocosterol, amygdalin and phytosterol



Contains Vitamin E, which slows down aging cells, eliminates inflammatory skin processes as well as vitamin F which prevents the appearance of enlarged pores, normalizes the sebaceous glands, preserves elasticity and shine of hair and contributes to their growth



It is used as a filling oil in salads, cereals, pastries, for making sauces, than reminiscent of a nutty taste



One of the most powerful natural remedies  
Strengthening hair and stimulating their growth. It perfectly nourishes hair, enhances it elasticity, flexibility and gloss



Oil can be used as it is, and as a basis for making different creams





Glass bottle - 250 ml

Group package - a box:

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Min lot- 1 box

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# APRICOT KERNEL OIL

- It belongs to the category of base (fatty) oils. It has a light yellow transparent color and has a mild aroma. Consistency oils are liquid and slightly viscous
- Apricot kernel oil contains a lot of vitamins, minerals (potassium, magnesium), mono- and polyunsaturated fatty acids (palmitic, stearic, linoleic, linolenic, etc.)
- Contains Vitamin A, which Promotes naturally moisturizes the skin and preserves its elasticity, vitamin C, providing skin elasticity and normalizing the work of the sebaceous glands and accelerating skin regeneration
- It has anti-inflammatory regenerating and tonic effect
- It can be used as an auxiliary agent for the treatment of central diseases nervous, cardiovascular and immune system



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# PEACH KERNEL OIL

 Peach oil has a mild almond aroma, pleasant taste, has yellowish tint. After multi-stage processing, it retains the entire range of its useful properties, therefore it is widely used in cosmetology and medicine, as well as in cooking

 Contains polyunsaturated fatty acids: oleic, linoleic, palmitic, arachidic, etc., phospholipids, vitamins A, B, C, E, P, mineral salts

 This excellent adaptogen effectively fights against premature aging of the skin, stimulates metabolic processes, hematopoiesis. When receiving inside, has a mild laxative and antiemetic action, normalizes the process digestion

 Used as a dressing oil in salads, porridge, baked goods, for making sauces

 Peach kernel oil is mainly used in as a salad dressing alone or in meshes with other oils. Subtle taste oil does not distract from the main taste of the dish, while a rich, oily texture envelops every bite and enhances its taste



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# HAZELNUT OIL

It is perfectly absorbed by our body, and Vitamin E is so high that it has a very beneficial effect on thymus, from normal operation which depends on the state of our immune the system

Contains vitamins - E, C and group B; there is almost all necessary for man amino acids; mineral composition - sodium, zinc, cobalt, iron, magnesium, phosphorus, calcium

Oil is used in sauces, dressings, pastries, in meat and fish dishes - it gives them original nutty flavor

It is used as a filling oil in salads, cereals, pastries, for making sauces, than reminiscent of a nutty taste

It can be used either in its pure form, either as a base oil in cosmetic compositions and mixtures with natural aromatic oils

It has anti-inflammatory and regenerating, and therefore wound healing properties, which allows use it in treating various diseases and cosmetology



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# MILK THISTLE OIL

-  The main active ingredient of this plant is silymarin. In milk thistle oil there are 12 species silymarins. These substances contribute to strengthening cell membranes especially concerns liver cells
-  Milk thistle oil is rich in fat soluble vitamins A, D, E, F. Vitamin F represents a combination of polyunsaturated fatty acids
-  It has anti-inflammatory antiulcer action, it is also effective hepatoprotector. This is oil able to strengthen immunity and increase overall body resistance to various diseases
-  It is used as a filling oil in salads, cereals, pastries, for making sauces, than remotely resembling a nutty taste
-  The use of this oil makes it possible increase the protective functions of the skin, improve complexion, make the skin more elastic and resilient



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# MACADAMIA NUT OIL

Macadamia nut oil contains enough large amounts of fatty acids such as oleic, palmitoleic. Also it contains vitamins E, C, niacin and minerals substances such as copper, iron, zinc, magnesium, phosphorus. The oil contains about 10% protein

Macadamia nut oil has a pleasant taste and aroma. It is used as a filling butter in salads, cereals, baked goods, for cooking sauces

The oil obtained from macadamia nuts possesses a whole range of cosmetological properties: regenerating, softening, anti-inflammatory tonic, anti-aging, moisturizing

It is used as part of complex therapy for prevention of oncological diseases, contributes to the destruction of cholesterol stores, helps to eliminate various toxins and radionuclides, restoration of work gastrointestinal tract, general improvement metabolism. Used when stretching joints and ligaments



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# AMARANTH OIL

 The oil contains vitamins E, D, B1, B2, fatty acids (linoleic, palmitic, stearic, oleic), phytosterols, phospholipids, styrenes, magnesium, potassium, phosphorus, copper, calcium, iron and of course squalene. By the amount of unique squalene hydrocarbon amaranth oil ranks first. His the amount can reach 8%, while in healthy olive oil of this substance in total 1%

 Squalene is essential for the body to protect itself from harmful radioactive radiation, activation metabolism. This substance has anti-carcinogenic, helps the body cope with bacterial and viral infections

 Amaranth oil can replace any vegetable oil. It can be added to bakery products, use when cooking first and second courses, use as a dressing for salads and vinaigrette. Can add amaranth oil to any porridge, instead of creamy and thereby "improve" your diet



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# CONTACTS

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