

# OLEJE KASZUBSKIE





# WHO ARE WE?

ACS LLC was established in 2008. Since then, we have been dynamically operating and developing on the agri-food market. Expanding our operations in 2012, we purchased an oil press in Chociwel, thus joining the group of the largest producers of cooking oils in Poland. We are a Polish company with only Polish capital, based on domestic components (thanks to which most of our products are marked PRODUKT POLSKI), which gives us a guarantee of receiving the highest quality products.

As a modern and aware company, we put emphasis on the quality of production processes and operate by the principles of HACCP and GMP+ systems. Guided by our idea "By nature for health", we specialize in introducing natural products to the market. Our goal is to preserve both their taste and properties that positively affect the maintenance of a healthy, balanced diet. Pressing takes place at a low temperature, not exceeding 40 degrees Celsius. To ensure the excellent quality of the oil, we test individual batches of seeds in our laboratory before each pressing. We use only whole, uncrushed seeds for production. Thanks to this, all nutritional and health values are preserved, and the oil does not oxidize. The oils are pressed only by natural methods (presses) and then cold-filtered through high-quality particle filters. In this way, we obtain unique clarity, exceptional taste, and health values while preserving natural ingredients.

Our oils have been noticed and recognized by consumers. In 2020, as a result of voting, they received the SUPER PRODUKT 2020 award. We also have the DOCEŃ POLSKIE certificate, which is a distinction confirming their high quality.





# COLD-PRESSED OILS

## WHAT DOES OUR OIL CONTAIN?

- Omega 3 and Omega 6 fatty acids
- Vitamin E and vitamin K
- Provitamin A
- Sterols and stanols

Thanks to natural pressing processes, our oils are a rich source of many valuable nutrients that have a health-promoting effect on the human body. They contain vitamins, micro- and macroelements, phytosterols, lecithin, and, above all, essential unsaturated fatty acids in a natural form. These acids are necessary for the functioning of the human body, and since it does not produce them on its own, they must be supplied with food. It is worth mentioning that Oleje Kaszubskie rapeseed oil has an ideal ratio of omega 3 to omega 6, i.e. 2:1. Thanks to its unique composition, our oils have anti-cancer, anti-inflammatory, cardiovascular, and general immune-enhancing properties. Including them in your daily diet will result in an improvement in the condition of the body.



### RAPESEED OIL

It is an oil that is particularly close to us because the history of our production began with it. From the beginning, it is pressed from seeds from local farmers. The unique, slightly nutty flavor and the golden color are achieved thanks to the high-quality filters used in the production process. Although it is a natural, unrefined, and cold-pressed oil, it has a high smoke point, which allows it to be used both cold and during cooking.

### LINSEED OIL

The extraordinary properties of linseed oil are due to the excellent proportion of omega 3, 6, and 9 acids. In addition, it contains large amounts of vitamin E - a compound that not only perfectly nourishes the skin, but also prevents cardiovascular diseases. In many regions of Poland, linseed oil is the base for numerous Christmas and Easter dishes. Its taste and smell perfectly emphasize the taste of fish and seafood. This oil is also a great addition to fresh vegetables and salads.



# COLD-PRESSED OILS

## OLEJE KASZUBSKIE IN PET

Due to the growing interest in cold-pressed rapeseed oil Oleje Kaszubskie both on the retail and HoReCa markets, we have introduced an economical version of this product in plastic (PET) packaging to our offer.

At the moment, there are 2 variants of capacity:

- 🟡 Oleje Kaszubskie cold-pressed rapeseed oil 500 ml,
- 🟡 Oleje Kaszubskie cold-pressed rapeseed oil 1L.

These are ideal solutions for retail customers who have included our rapeseed oil in their everyday diet, and for the HoReCa sector, where oil is a product used every day. Due to the attractive price, Kashubian Oils in the economic version will appear more often in the broadly understood catering sector.





# COLD-PRESSED OILS

## HEMP OIL

Hemp oil is obtained from hemp seeds. It is a rich source of essential fatty acids (EFA), which make up as much as 80% of its composition, vitamins K, A, and E, and minerals such as calcium, zinc, phosphorus, magnesium, and iron.

It can only be eaten cold and has a slightly greenish color and a herbal flavor.



## CAMELINA OIL

Camelina oil is cold-pressed exclusively from Polish seeds of camelina, also known as gold-of-pleasure. 90% of the composition is unsaturated fatty acids essential for health. In addition, it contains natural vitamins E, A, B, and lecithin. This oil has a slightly nutty flavor. It can only be used cold: as an addition to sauces, salads, and cottage cheese.

## EVENING PRIMROSE OIL

Cold-pressed evening primrose oil is a rich source of unsaturated fatty acids (EFA) - linoleic and gamma-linoleic. In addition, it contains vitamin E, selenium, calcium, and magnesium. It has a mild taste and straw color. It doesn't change the flavor when added to dishes, so it can even be used in fruit cocktails. It can only be eaten cold.

## MILK THISTLE OIL

It is rich in vitamins K and C, phytosterols, and tannins. It has been shown that milk thistle oil has a beneficial effect on lowering blood sugar levels, normalizing cholesterol levels, and preventing the formation of kidney stones and bladder diseases. The compounds contained in milk thistle have an anti-inflammatory effect, supporting the treatment of skin diseases and infections. The slightly herbal flavor of the oil will emphasize the qualities of many dishes prepared cold.



# COLD-PRESSED OILS

## BLACK CUMIN OIL

Black cumin oil is a cold-pressed, unrefined product. It is a rich source of essential fatty acids, vitamins, and minerals. Regular consumption of black cumin oil has a beneficial effect on the immune system. The oil also has an anti-inflammatory, antibacterial, antioxidant, antihistamine, and analgesic effect. It can be added to salads, sauces, and meats, but only cold. It has an intense spicy taste.

## PUMPKIN SEED OIL

This oil is unrefined and cold-pressed from the highest quality pumpkin seeds. In addition to essential unsaturated fatty acids, it contains vitamins, micro- and macroelements, and cucurbitacin, which has an anti-parasitic effect. It has a dark green color and a unique, pleasant taste and smell. It is an ideal addition to baked vegetables and blue cheeses but works well even as an ice cream sauce.



## SUNFLOWER OIL

It is cold-pressed from high-quality sunflower seeds. Compared to other oils, it is rich in valuable linoleic acid from the Omega-6 family. Sunflower oil has a golden color and taste characteristic of the grains from which it was extracted. It is an ideal addition to fresh and cooked vegetables, cottage cheese, and soups prepared on vegetable broth. It can only be used cold.



# OILS PRESSED WITH TASTE

## FLAVORED OILS

It is a line of natural cold-pressed oils with the addition of high-quality herbs. Prepared on the basis of cold-pressed, unrefined rapeseed oil Oleje Kaszubskie, flavored oils are ideal products for frying, baking, and salads. The unique taste and smell of rapeseed oil have been emphasized with selected herbal compositions, giving natural and unique combinations.

5 flavor variants have been composed to suit different culinary tastes:

- BLACK PEPPER AND LEMON,
- TOMATO, GARLIC AND BASIL,
- GARLIC AND ROSEMARY,
- CHILLI, GARLIC AND BASIL,
- TRUFFLE.

The use of Oleje Kaszubskie flavored oil will emphasize the qualities of each dish.





# REFINED OILS WITH TASTE

## FLAVORED OILS

Based on the line of cold-pressed oil with herbs, we have created a separate product, which is refined rapeseed oil with the addition of herbs. Refined oil, due to its higher smoke point is suitable for longer frying, baking and grilling. You can also use it for cold dishes. The addition of herbs and vegetables, such as rosemary, basil or dried tomato, highlights the taste of the dish, giving it a unique aroma and character. An important difference between the cold-pressed and refined series is the fact that refined oil is devoid of the specific nutty flavor of raw oil, so the dishes only acquire the aroma coming from the additives in the oil. The refined version is available in two capacities: 250ml and 500ml:

- PEPPER AND LEMON
- TOMATO, GARLIC AND BASIL
- GARLIC AND ROSEMARY
- CHILLI, GARLIC AND BASIL
- TRUFFLE





# KASZUBSKI

*Limited edition*

In 2023, ACS celebrates 15 years of activity on the agri-food market. During these fifteen years, the labels of our products have undergone a multi-stage revolution. To celebrate this year's birthday of the company, we have prepared a special edition of our flagship products for our customers. It is our expression of appreciation for tradition and the promotion of the region where our oils come from.

On the occasion of the fifteenth anniversary of our company, we would like to thank you for your cooperation with us and the trust you have placed in us.

In addition, we hope to provide you with high-quality oil for decades to come.





# OMEGA MIX

Omega Mix is a perfectly balanced blend of unrefined cold-pressed oils. Thanks to the unique combination of ingredients, it is a rich source of essential fatty acids. Our offer includes three different carefully formulated blends to satisfy every customer and enable him to choose the perfect combination for his needs:

## OMEGA MIX RED

a mix of cold-pressed rapeseed and black cumin oil

## OMEGA MIX BLUE

a mix of cold-pressed linen and camelina oil.

## OMEGA MIX GREEN

a mix of cold-pressed rapeseed, hemp and evening primrose oil.





# COCONUT OIL



## MCT COCONUT OIL

MCT oil is a specific type of fat that belongs to the group of medium-chain fatty acids, which is why it is called MCT (Medium Chain Triglycerides). Even though it is a saturated fat, it differs from other fatty acids in this category in terms of its properties and method of absorption.

It is worth mentioning that coconut oil contains all four types of MCTs, although with a small amount of long-chain fats (LCTs). However, MCTs derived from coconut oil contain higher amounts of lauric acid (C12) and lower amounts of other fatty acids (C6, C8, and C10).



## COCONUT OIL

Coconut oil is obtained by heating and pressing the hard flesh of ripe coconut palm nuts - copra. Coconut oil is a rich source of saturated fatty acids (approx. 93%), but it also contains unsaturated fatty acids: oleic (omega 9) and linoleic (omega 6).

In its solid form, the oil is a creamy color and melts at a temperature of 20-28° C, which means that it can be used both in liquid form, such as ordinary oil, and in solid form, replacing hardened fats. Ideal for frying, baking, salads, fish, and seafood. It can also be used as a butter substitute.

**NEW!**



# REFINED OILS

Our offer also includes refined rapeseed and sunflower oils in various capacities:

- 500 ml,
- 900 ml,
- 1 L oraz 3 i 5 L.





# Omega mix PETS

Among the most popular supplements dedicated to our pets are unsaturated fatty acids from the omega-3 and omega-6 family, which are obtained, among others, from vegetable oils. Enriching your dog's or cat's diet with these valuable ingredients can bring many health benefits. Our product, Omega Mix MPU Oils, is an excellent source of these ingredients.

Omega Mix MPU oils not only provide essential vitamins and unsaturated fatty acids, including valuable gamma-linolenic acid. Our blends are also rich in health-promoting ingredients, such as phytosterols and tannins. However, that's not all we offer. Our products are available at an affordable price, which makes taking care of your pet's health even more accessible.

Thanks to Omega Mix MPU Oils, you will provide your pet with comprehensive support for its health, while not burdening your wallet too much.



Add to:



meat and vegetables



wet food



dry kibble









Do not add  
to water!

MPU  
**Omega mix**



# LOGISTIC DATA

Product 	Pcs. in box 	Pcs. on layer 	Boxes on layer 	Layers on pallet 	Pcs. on pallet 
PET bottle 500ml	12*	216	18*	6	1296
PET bottle 900ml	12	120	10	5	600
PET bottle 1L	12	120	10	5	600
PET bottle 3L	4*	60	15*	3	180
PET bottle 5 L	4*	40	10*	3	120
PET bottle 5 L	4*	40	10*	4	160
PET bottle 10 L	2*	24	12*	3	72
Glass bottle 250ml	6	330	55	4	1320
Glass bottle 250ml	12	300	25	4	1200
Glass bottle 500 ml	6	216	36	4	864
Glass bottle 500ml	12	216	18	4	864
Glass jar 200ml	16	192	12	6	1152
Glass jar 450ml	8	96	12	8	768
Glass jar 900ml	9	72	8	8	576

\* product packed in foil



# THEY TRUSTED US





# THANK YOU!



Have questions?

Do you want to get to know our offer?

Contact us.

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