

ICPC™

INDIAN
COLD PRESSING
COMPANY

Peanut • Sesame • Mustard • Sunflower • Coconut
Cold Pressed Oil

• 100% Natural
• No Chemicals • No Refining

Freshly Pressed In Small Batches

Crafted from carefully selected premium seeds
for kitchens that deserve the best



Our cold-pressed oil is crafted for the connoisseur, the health- consious, the culinary artist who accepts nothing less than the absolute best.

It is the definitive choice for:

Health-Aware Consumers:
Seeking authentic, unadulterated nutrition with verified purity.

Master Chefs & Home Cooks:
Demanding a high-smoke point oil with a rich, authentic flavour that enhances, never masks.

Global Export markets:
Where scientific validation, measurable purity, and guaranteed consistency are non-negotiable.



Why Cold-Pressed Oil?

Cold-pressed oil is extracted without heating techniques or chemicals, ensuring that the oil retains its natural goodness. This process helps preserve essential nutrients, antioxidants, and rich aroma. It is ideal for daily cooking. Helps maintain overall wellness.

Benefits of Cold-Pressing

- Better taste & freshness
- Easy on digestion
- Supports heart health
- Boosts immunity
- Preserves essential nutrients
- Rich in antioxidants
- Helps balance hormones
- Improves skin & hair
- Enhances energy levels
- Supports brain function



The ICPC Difference

ICPC Exclusive Cold-pressed Oil

- Extraction Method: Proprietory, customised Hi-Tech engineered cold pressing technology. Single press (virgin).
- Nutrient Retention: High, scientifically proven.
- Shelf Life & Stability: Longer (due to High Tech Filtration)
- Quality Assurance: From seed to oil everything is lab tested.Lab tests done with German & Italian testing machines.
  EU testing also provided.
- Traceability: Complete, from farm to bottle.



Generic Cold Pressed Oil
(Wooden pressed, Kachi Ghani, Kohlu)

- Extraction Method: Basic mechanical screw press, by heating or wood press.
- Nutrient Retention: Moderate
- Shelf Life & Stability: Shorter due to oil not filtered and containing particulates which oxidise.
- Quality Assurance: Often limited
- Traceability: Partial, limited.



Conventional Refined Oil

- Extraction Method: Chemical solvent techniques, multiple re-pressing, very high temperature heating.
- Nutrient Retention: Nil/Minimum. Destroyed by high temperature heating, multiple re-pressing of seeds.
- Shelf Life & Stability: Long due to chemical refining.
- Quality Assurance: Standard industry tests.
- Traceability: None



Unlike refined oils, cold pressed oil are
• NOT bleached • NOT deodorized
• NOR chemically treated

About Us

Indian Cold Pressing Company (ICPC) is a
premium initiative by Global Pinnacle Exports, manufacturing cold pressed edible oil using proprietary customised high quality pharma grade steel machines.
Upgraded Hi-Tech version of age old traditional method.

Mission

• In existing market, where food products are adulterated and highly processed, our intention is to provide 100% pure, clean and healthy oil for human consumption.

• Our mission is to empower families, chefs, and health-seekers to cook with confidence, taste the difference, and join us in building a future where food is both wholesome and sustainable.

Vision

• To become the most trusted source of pure, cold-pressed edible oil, inspiring healthier kitchens, supporting local farmers, and setting the gold standard for natural flavour and nutrition, locally as well as globally.

Get in touch

Contact

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FSSAI Licensed | Lab Tested | Quality Assured

LIC. NO. 10726031000200

Manufactured, Packed & Marketed by:

GLOBAL PINNACLE EXPORTS

Surat, Gujarat, India

Available In:

1 Litre | 5 Litre | 15 Litre