



## About Us

Bagwani Cold Pressed Oils offers pure, chemical-free oils. Our cold-pressed process preserves nutrients, aroma, and flavor. Sourced from premium seeds, we ensure natural wellness in every drop. No heat, no additives—just pure tradition for a healthier, more sustainable lifestyle.

## Founder Story

Bagwani began with a passion for healthy living and the discovery of how pure oils support gut health. Inspired by the power of cold-pressed extraction, we offer nutrient-rich oils, organic skincare. Because true wellness means eating and looking organic, naturally.



**Neetu Khanna**  
Founder & CEO





# BAGWANI COOKING OIL COLLECTION



Bagwani offers nutrient-rich, cold-pressed oils like mustard, sesame, coconut, and more-pure, chemical-free, and perfect for healthy, flavorful everyday cooking.

# Massage Oil Collection



Bagwani's skincare range is crafted with natural, cold-pressed oils chemical-free, nourishing, and gentle. Experience radiant, healthy skin with the purity of nature.



## Luxurious Skincare Collection



A ritual rooted  
in nature,  
crafted for your  
modern skin



Pure Skincare,  
Pure You.

Experience  
indulgence with  
our revitalizing  
face serum and  
soothing lip  
balm-crafted to  
hydrate, heal,  
and enhance  
your natural  
glow with pure,  
nourishing  
ingredients.



# Baby Oil Collection

Bagwani's baby oil is specially crafted for delicate skin-gentle, nourishing, and safe. A mother's touch, nature's care, for your baby's healthy growth.







## Premium Oils

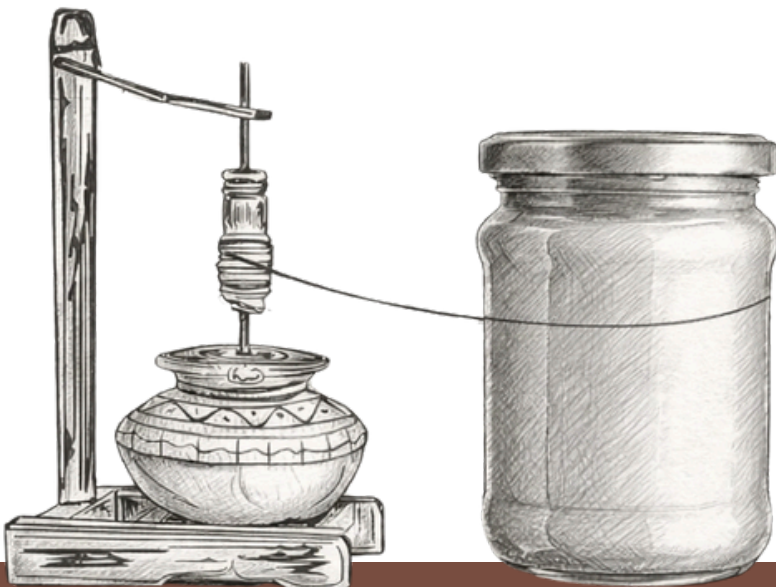
They belong to our premium oils category, known for their purity, nutrient richness, and health-focused benefits. Carefully cold-pressed to retain natural goodness, these oils are ideal for those who value quality, wellness, and mindful living.





# Shudh Desi Ghee

Bagwani's Desi Ghee (Clarified Butter) is an age-old Indian kitchen essential, made by slow-clarifying butter to extract pure milk fat. Rooted in tradition and prepared with care, it delivers authentic taste, nourishment, and reliability you can trust for your family.





# SHUDH DESI GHEE

Parameter	Unit	Test Result	Permissible Limit	Test Method
Moisture	g/100 g	0.16	Max. 0.5	IS:16072
Milk Fat	g/100 g	99.84	Min. 99.5	IS:11762
Free Fatty Acids (as Oleic Acid)	g/100 g	0.40	Max. 2.0	FSSAI 01.089:2022
Polenske Value	-	0.88	0.5 - 2.0	FSSAI 01.090:2022
Reichertâ€œMeissl (RM) Value	-	29.5	Min. 24	FSSAI 01.090:2022
Butyrefractometer Reading (40Â°C)	-	41.1	40 - 44	FSSAI 01.088:2022
Iodine Value	-	35.2	25 - 38	FSSAI 01.095:2022
Saponification Value	-	233.53	205 - 235	FSSAI 01.096:2022
Peroxide Value	meq/kg	BDL*	-	FSSAI 01.094:2022

## Safe for NEW BORN BABIES & PREGNANT LADIES too :

Bagwani's Shudh Desi Ghee is prepared without chemicals or additives and is derived from pure butter through a controlled clarifying process. Its clean composition and gentle nature make it traditionally suitable for use by pregnant women, nursing mothers, and newborn care practices, as advised in customary Indian households.

(For dietary use during pregnancy, moderation and medical guidance are recommended.)

## Directions of Use In Cooking :

1. Ideal for sautéing, frying, and tempering due to high smoke point
2. Enhances flavor in Indian, Middle Eastern, and global cuisines
3. Suitable for baking and traditional sweet preparations
4. Excellent fat source for ketogenic and high-fat diets

## Wellness & Traditional Use :

1. Used traditionally for body massage and joint care
2. Commonly incorporated in Ayurvedic practices
3. Suitable for oil pulling and ritual use



- Hygienically packed in food-grade containers
- Excellent shelf stability under recommended storage conditions
- Suitable for export logistics and long-distance shipping

# BLACK MUSTARD OIL

Nutrients	Per 100g
Energy (kcal)	897.6
Carbohydrates (g)	0
Total Fat (g)	99.69
Protein (g)	0
Cholesterol (mg)	0
Sodium (mg)	0

## Directions of Use In Cooking :

1. Use it for frying your delicacies
2. Excellent for marination
3. Mix it with spices for pickle preparation
4. Drizzle over roasted vegetables

## On Skin & Hair :

1. Massage your scalp & hair for deep nourishment.
2. Use it as a base for facial scrub.
3. Excellent for oil massage.
4. Apply on cuticles for nail health.

## Benefits Of Black Mustard Oil :

1. Rich in healthy fats
2. Contains anti-inflammatory properties
3. Promotes heart health
4. Boosts immunity
5. Improves digestion

## Safe for NEW BORN BABIES & PREGNANT LADIES too :

Our oil is safe for newborn babies and pregnant ladies, as it contains no chemicals and is a pure product of Mother Nature. Its natural composition ensures gentle and effective care for both mother and child.



**Important Note :** Our black mustard oil is cold-pressed and extracted at minimal heat to preserve its natural nutrients and purity. It does not require preheating; simply heat as needed for cooking. Rest assured, it produces no harmful fumes or excessive pungency, ensuring a healthy and pleasant cooking experience. It is unrefined, free from chemicals, and maintains its pure, natural flavor and benefits.



# YELLOW MUSTARD OIL



Nutrients	Per 100g
Energy (kcal)	898.09
Carbohydrates (g)	0
Total Fat (g)	99.75
Protein (g)	0
Cholesterol (mg)	0
Sodium (mg)	0

## Benefits Of Yellow Mustard Oil :

1. Rich in omega 3 & omega 6 fatty acids
2. Contains anti-inflammatory properties
3. Promotes heart health
4. Boosts immunity
5. Improves digestion

## SAFE FOR NEW BORN BABIES & PREGNANT LADIES TOO :

Our oil is safe for newborn babies and pregnant ladies, as it contains no chemicals and is a pure product of Mother Nature. Its natural composition ensures gentle and effective care for both mother and child.

## Directions of Use In Cooking :

1. Works well for Tadkas (because of its aromatic fragrance)
2. Excellent for marination
3. Mix it with spices for pickle preparation
4. Drizzle over roasted vegetables

## On Skin & Hair :

1. Massage your scalp & hair for deep nourishment
2. Natural insect repellent
3. Excellent for oil massage
4. Soothes muscle pain



**Important Note :** Our yellow mustard oil is cold-pressed and extracted at minimal heat to preserve its natural nutrients and purity. It does not require preheating; simply heat as needed for cooking. Rest assured, it produces no harmful fumes or excessive pungency, ensuring a healthy and pleasant cooking experience. It is unrefined, free from chemicals, and maintains its pure, natural flavor and benefits.

# SESAME OIL

Nutrients	Per 100g
Energy (kcal)	899.1
Carbohydrates (g)	0
Total Fat (g)	99.9
Protein (g)	0
Cholesterol (mg)	0
Sodium (mg)	0

## Benefits Of Sesame Oil :

1. Rich in omega 3 & omega 6 fatty acids
2. Contains anti-inflammatory properties
3. Boosts skin health & elasticity
4. Enhances oral health
5. Helps in wound healing

## SAFE FOR NEW BORN BABIES & PREGNANT LADIES TOO :

Our oil is safe for newborn babies and pregnant ladies, as it contains no chemicals and is a pure product of Mother Nature. Its natural composition ensures gentle and effective care for both mother and child.

## Directions of Use In Cooking :

1. Add to salad dressings
2. Excellent for cooking asian cuisine
3. Mix it with spices for curry preparation
4. Drizzle over roasted vegetables

## On Skin & Hair :

1. Apply as a moisturiser
2. Use for oil pulling
3. Excellent for oil massage
4. Use with essential oils for skin therapy



**Important Note :** Our sesame oil retains all its natural nutrients and antioxidants, making it a healthy choice for both cooking and skin care. It does not require preheating; simply heat as needed for cooking. It is unrefined, free from chemicals, and maintains its pure, natural flavor and benefits.



# GROUNDNUT OIL



## Benefits Of Groundnut Oil :

1. Rich in mono-saturated & poly-saturated fats
2. Contains Vitamin E, an antioxidant
3. Helps reduce bad cholesterol levels
4. Promotes heart health
5. Boosts immunity

## Directions of Use In Cooking :

1. Use it for frying
2. Add to salad dressings
3. Use in marination of vegetables & meat
4. Mix in spices for curry preparation

## Additional Information :

The vitamin E in groundnut oil also supports healthy skin, helping to maintain its elasticity. The presence of resveratrol in groundnut oil provides anti-aging benefits, helping to maintain youthful skin. Therefore, it is highly recommended to incorporate groundnut oil daily into your life.



**Important Note :** Our groundnut oil retains all its natural nutrients and antioxidants, making it a healthy choice for cooking. It does not require preheating; simply heat as needed for cooking. It is unrefined, free from chemicals, and maintains its pure, natural flavor and benefits.

# CASTOR OIL



Nutrients	Per 100g
Energy (kcal)	893.7
Carbohydrates (g)	0
Total Fat (g)	99.3
Protein (g)	0
Cholesterol (mg)	0
Sodium (mg)	0

## Benefits Of Castor Oil :

1. Rich in ricinoleic acid, which has anti-inflammatory properties
2. Acts as a natural laxative
3. Aid in relieving constipation (when taken orally)
4. Enhances immune system function
5. Reduces wound scars

## Directions of Use On Skin & Hair :

1. Use a thick layer for muscle pain relief
2. Apply to abdomen to help with digestive issues
3. Apply on abdomen area for relief from menstrual cramps
4. Directly consume for better gut health

## On Skin & Hair :

1. Use a pre-conditioner to promote healthy hair.
2. Apply directly to dry patches.
3. Helps in reducing dark circles.
4. Excellent oil for massage.

## CASTOR OIL IS MEDICALLY APPROVED :

Our oil is safe to be consumed on skin or orally, it is highly recommended in Ayurveda for gut detoxification as it helps in removing toxins through bowel movements.



**Additional Information :** \*We use only unbleached castor seeds as it offers a more natural, nutrient-rich option for therapeutic and cosmetic applications, aligning with health and environmental considerations.

**Important Note :** Castor oil is typically taken orally in small doses. It's important to follow dosage instructions and consult with a healthcare provider before use to ensure it is appropriate for your specific health needs.

# COCONUT OIL

Nutrients	Per 100g
Energy (kcal)	898.11
Carbohydrates (g)	0
Total Fat (g)	99.87
Protein (g)	0
Cholesterol (mg)	0
Sodium (mg)	0

## Benefits Of Coconnut Oil :

1. Rich in MCTs ( Medium-Chain Trigylcerides).
2. Enhances brain function due to MCTs.
3. Provides energy & stamina.
4. Supports weight-loss by boosting metabolism.
5. Promotes good cholesterol.

## SAFE FOR NEW BORN BABIES & PREGNANT LADIES TOO :

Our oil is safe for newborn babies and pregnant ladies, as it contains no chemicals and is a pure product of Mother Nature. Its natural composition ensures gentle and effective care for both mother and child.

## Directions of Use For Cooking uses :

1. Use in baking and roasting.
2. Use in coffees or smoothies.
3. Drizzle over pulses.
4. Directly consume for better gut health.

## On Skin & Hair :

1. Use as a makeup remover.
2. Helps in healing sun-burns.
3. Use as a base for facial masks.
4. Excellent oil for massage.



**Important Note :** Cold-pressed extra virgin coconut oil retains its natural nutrients and antioxidants, making it a superior choice for both cooking and skincare. It is unrefined, free from chemicals, and maintains its pure, natural flavor and benefits.



# OLIVE OIL



## Directions of Use For Cooking :

1. For sautéing & frying.
2. Incorporate in salad dressings.
3. Drizzle for Italian cuisine.
4. For baking & roasting.

## On Skin & Hair :

1. Use as a moisturiser for hydration.
2. Apply to dark & dry patches.
3. Use as a base for facial masks.
4. Apply around eyes to reduce dark circles.

## SAFE FOR NEW BORN BABIES & PREGNANT LADIES TOO :

Our oil is safe for newborn babies and pregnant ladies, as it contains no chemicals and is a pure product of Mother Nature. Its natural composition ensures gentle and effective care for both mother and child.



## Benefits Of Olive Oil :

1. Rich in mono-saturated fats.
2. Supports heart health.
3. Provides energy & stamina.
4. Helps in weight management.
5. Contains anti-aging properties.

**Important Note :** Cold-pressed extra virgin olive oil retains its natural nutrients and antioxidants, making it a superior choice for both cooking and skincare. It is unrefined, free from chemicals, and maintains its pure, natural flavor and benefits.

# SWEET ALMOND OIL

Nutrients	Per 100g
Energy (kcal)	898.2
Carbohydrates (g)	0
Total Fat (g)	99.96
Protein (g)	0
Cholesterol (mg)	0
Sodium (mg)	0

## Benefits Of Sweet Almond Oil :

1. Rich in Vitamin E & K
2. Contains antioxidants that protects skin cells
3. Reduces dandruff
4. Supports heart health
5. May regulate blood sugars

## SAFE FOR NEW BORN BABIES & PREGNANT LADIES TOO :

Our oil is safe for newborn babies and pregnant ladies, as it contains no chemicals and is a pure product of Mother Nature. Its natural composition ensures gentle and effective care for both mother and child.



## Directions of Use In Cooking :

1. For sautéing
2. Incorporate in salad dressings
3. Consume with hot spiced milk
4. For baking & roasting

## On Skin & Hair :

1. Use as a moisturiser for hydration
2. Apply on pigmented spots
3. Use as a base for facial masks
4. Apply around eyes to reduce dark circles

**Important Note :** Cold-pressed extra virgin almond oil is highly beneficial for sleep. Its high magnesium content and soothing properties can help relax the body and mind, promoting restful sleep. Additionally, it is unrefined and free from chemicals, preserving its natural nutrients and benefits. Consume it by adding 2-3 drops daily in a warm glass of water or milk before bed.

# BLACKSEED OIL



Parameters	Unit	Test Results
Carbohydrate	% by Wt.	N/A, [DL-0.01]
Dietary Fiber	% by Wt.	N/A, [DL-0.1]
Energy	kcal/100g	888.57
Protien	% by Wt.	N/A, [DL-0.01]
Sodium	mg/100g	BLQ, (LOQ-0.5)
Total fat	% by Wt.	98.78
Total sugars	% by Wt.	N/A, [DL-0.01]

## Directions of Use On Skin :

1. Mix 2-3 drops with a carrier oil( almond, coconut oil)
2. Apply on clean damp skin
3. Use at night, 3-4 times a week
4. Massage on body after shower

## For Hair & Scalp :

1. Massage directly into the scalp & roots
2. Leave for 30–60 minutes, then wash

## For Internal Use :

1. Not suitable for frying or high-heat cooking.
2. Mix into dal, sabzi, soup, or rice before eating.
3. Drizzle over salads, chutneys, curd & raita.

**Note: Not suitable for frying or cooking**



## Benefits Of Blackseed Oil :

1. Deeply nourishes dry, irritated, and itchy skin.
2. Improves skin texture, supports elasticity, and adds natural glow.
3. Repairs and moisturizes skin.
4. Helps with dryness and scalp comfort
5. Prevents hairfall and dandruff

## DESCRIPTION :

Bagwani Blackseed Oil is made by cold-pressing high-quality black seeds (kalonji). This traditional oil has been used in homes for generations for general health, digestion, skin, and hair care.

**Important Note :** May contain traces of nuts and seeds”. Please consult your physician in case of any allergies. Do a patch test before applying on skin and hair to ensure skin’s safety and comfort.



# WALNUT OIL



## Benefits Of Walnut Oil :



1. Omega-3 & Omega-6 fatty acids → repair skin barrier & nourish scalp
2. Vitamin E → protects skin & hair from dryness and damage
3. Antioxidants → slow signs of ageing and improve skin texture
4. Supports heart-friendly nutrition
5. Helps maintain healthy skin and hair
6. Light and easily absorbable oil

## Directions of Use For Internal Use :

1. Drizzle over salads, dressings, roasted veggies, add in smoothies.
2. Can be added to cooked food before serving.
3. Not recommended for high-heat frying.

## On Skin :

1. Use 2-3 drops as a moisturizer for deep hydration.
2. Absorbs easily without stickiness.
3. Good for dry and sensitive skin.
4. May help reduce wrinkles

## On Hair :

1. Warm slightly and massage into scalp.
2. Leave for 30 minutes or overnight.
3. Wash with mild shampoo.

## DESCRIPTION :

Bagwani Walnut Oil is a premium cold-pressed oil extracted from carefully selected walnuts. It is known for its nutty aroma, light texture, and nourishing properties for both culinary and cosmetic use.

Parameters	Unit	Test Results
Carbohydrate	% by Wt.	N/A, [DL-0.01]
Dietary Fiber	% by Wt.	N/A, [DL-0.1]
Energy	kcal/100g	899.55
Protien	% by Wt.	N/A, [DL-0.01]
Sodium	mg/100g	BLQ, (LOQ-0.5)
Total fat	% by Wt.	99.95
Total sugars	% by Wt.	N/A, [DL-0.01]



**Important Note :** May contain traces of nuts and seeds". Please consult your physician in case of any allergies. Do a patch test before applying on skin and hair to ensure skin's safety and comfort.

# FLAXSEED OIL



## Benefits Of Flaxseed Oil :

### For Hair :

1. Helps nourish the scalp
2. Supports stronger-looking hair
3. Helps reduce dryness and roughness
4. Makes hair feel soft and smooth
5. Adds natural shine

### For Skin :

1. Ideal for dry & sensitive skin
2. Makes skin feel smooth and healthy
3. Supports natural skin barrier
4. Good for winter dryness
5. Helps keep skin soft and well-moisturized
6. Best used at night

## DESCRIPTION :

Cold-Pressed Extra Virgin Flaxseed Oil is rich in Omega-3s, supporting heart health, digestion, and overall wellness. A simple daily addition for those seeking natural, holistic care.

Parameters	Unit	Test Results
Carbohydrate	% by Wt.	N/A, [DL-0.01]
Protien	% by Wt.	N/A, [DL-0.1]
Total Fat	% by Wt.	99.99
Total sugars	% by Wt.	N/A, [DL-0.01]
Sodium	mg/100g	BLQ, (LOQ-0.5)
Energy	kcal/100g	899.91
Dietary Fiber	% by Wt.	N/A, [DL-0.01]

## Directions of Use For Internal Use :

1. Drizzle over salads, smoothies
2. Take ½ teaspoon mixed with lukewarm water on an empty stomach or with meals to support a healthy heart, improve digestion, reduce inflammation and joint comfort.

## On Skin :

1. Use it as a moisturizer after shower
2. Apply directly on rough areas like knees, elbows, knees, feet for hydration.

## On Hair :

1. Massage into scalp or mix with coconut oil
2. Helps with dryness and rough hair
3. Wash after 30–60 minutes





# EXPERIENCE BAGWANI CONNECT WITH US



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