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## **MACADAMIA NUT OIL, REFINED** **MATERIAL SPECIFICATIONS**

**PRODUCT DESCRIPTION:** This high quality specialty is cold-pressed from the Macadamia nut (*Macadamia ternifolia*). The tasty nut is value din snacks and pastries. The Macadamia nut tree is native to Australia (Australia hazelnut). It is cultivated in Hawaii since 1930 and has today spread into the Pacific region and South America. The pressed oil is distinguished by its mild nutty taste, odour, and light yellow colour. The full refining process renders a very light oil with neutral odour and a substantially extended shelf-life. It is rich in Palmitoleic Acid c16:1 which is bound to a natural triglyceride and therefore easily absorbed into the upper skin layers and excellent in spreading properties. Increasingly, Macadamia Nut Oil is used as a substitute for Mink Oil.

<b><u>PROPERTIES</u></b>	<b><u>SPECIFICATIONS</u></b>
Density (20° C)	0.911 - 0,918
Refractive index (20° C)	1,466 - 1,470
Acid value	max. 1,0
Iodine value	70 - 80
Saponification value	190 - 200
Unsaponifiable matter	max. 1,5%
FFA	max. 0,5%

### **FATTY ACID COMPOSITION**

Fatty acids	<C 12:0	max. 1,0 %
Myristic acid	C 14:0	1 - 5 %
Palmitic Acid	C 16:0	7,5 - 10,0 %
Palmitoleic acid	C 16:1	16,0 - 24,0 %
Stearic acid	C 18:0	2,0 - 4,0 %
Oleic acid	C 18:1	53,0 - 67,0 %
Linoleic acid	C 18:2	1,5 - 4,0 %
Linolenic acid α	C 18:3	max. 0,5 %
Arachic acid	C 20:0	1,5 - 3,0 %
Gadoleic Acid	C 22:1	1,5 - 3,0 %
Behenic acid	C 22:0	max. 1,0 %
Erucic acid	C 22:1	max. 1,0 %
Lignoceric acid	C 24:0	max. 0,5 %
Others		max. 2,0 %

**SHELF LIFE:** 20 MONTHS

**STORAGE:** Keep off direct sunlight; not above room temperature in tightly sealed containers (nitrogen topping advisable).

**USAGE:** The unique fatty acid composition of Palmitoleic, Palmitic and Oleic acid of Macadamia Nut Oil is valued by the cosmetics industry (body lotions, creams, massage oil, sun tan lotions etc.) Certain pharmaceutical applications are under study (dermatological research, base oil). Last but not least Macadamia Nut Oil represents an excellent gourmet oil.

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.

**Product:** - ORGANIC MACADAMIA NUT OIL, Pressed