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## Pistachio Nut Oil, refined

**PRODUCTION DESCRIPTION:** The Pistachio belongs to the Anacardiaceae family. For decades it has been cultivated in the Mediterranean region and spread over the New east into Central Asia and is today also successfully cultivated in the Southern United States. Pistachio vera is a hibernating tree, two to four meters in height, with deep going roots. A sturdy tree, it survives on scan water and thrives in salty environments. The kernels contain about 25% protein, 50 – 58% oil, 7% starch and 3% saccharose with a pleasant aromatic taste. Careful mechanical pressing of selected nuts and special refining (deacidifying, bleaching, deodorizing) gives a light transparent oil of neutral odor and taste.

### PROPERTIES:

Density (20°C)	0,916
Refractive index (20°C)	1,470-1,472
Acid value	max. 0,4
Iodine value	102-110
Color (Lovibond)	max. 20y/2.0r

### Fatty Acid Composition:

Palmitic acid	C 16:0	9 - 14 %
Palmitoleic acid	C 16:1	max. 2%
Stearic acid	C 18:0	max. 2%
Oleic acid	C 18:1	47 - 60 %
Linoleic acid	C 18:2	25 - 36 %
Linolenic acid	C 18:3	max. 2 %
Arachidic acid	C 20:0	max. 1 %
Eicosenoic acid	C 20:1	max. 1 %
Others		max. 2 %

**Storage:** Protect against direct light; at room temperature, in tightly sealed metal containers (nitrogen blanketed).

**Usage:** Pistachio Nut Oil is characterized by its balanced ratio of mono- and polyunsaturated fatty acids and therefore especially valued in cosmetic formulations. In addition, it is excellent edible oil finding its way into salad dressings, sauces and baked goods.

**PRODUCT: PISTACHIO NUT OIL, REFINED**