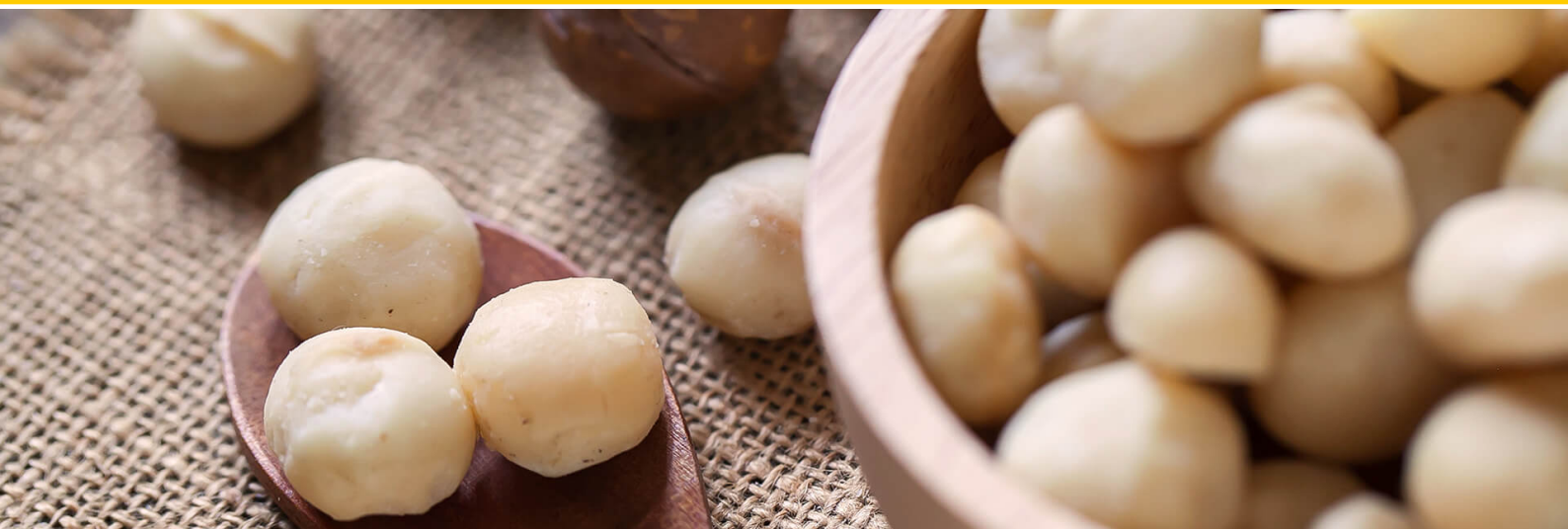


Macadamia nut oil

The oil from down under



Macadamia nuts have a fat content of 76 %.

Qualities & Usage

We carry Macadamia nut oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
218031	Macadamia nut oil refined	Yes	Yes	Yes
218020	Macadamia nut oil cold pressed	Yes	Yes	
218122	Macadamia nut oil refined organic	Yes	Yes	Yes
218120	Macadamia nut oil cold pressed organic	Yes	Yes	



Macadamia nut oil

The oil from down under



Macadamia tree & macadamia fruit

The 6 to 18-meter-high tropical macadamia tree belongs to the silver tree family. The dark green leaves of the evergreen macadamia tree are up to 25 cm long and 7 cm wide and are never shed. The macadamia fruits ripen for 7 to 9 months. The ripen macadamia fruit opens at a fine longitudinal seam. Then, the 2-5 cm wide, dark brown nuts, reminiscent of our chestnuts and difficult to crack, fall to the ground without any action. They are collected by hand or with special harvesting equipment. The nuts are then dried to reduce the moisture content from 30% to 1.5%. In the next step, the seed shell is cracked by machine so that the cream-coloured, buttery-soft, 1.3 to 2.5 cm large seed is revealed. Compared to the extraction of other nuts, this process is very complex.

The macadamia tree thrives best at an average temperature of 25°C and sufficient rain. The tree survives periodic dry periods without problems.

Only after 7 to 10 years a macadamia nut tree bears its first fruits and can yield up to 50 kg of nuts a year. A macadamia tree can live up to 50 years.



Macadamia nut oil

The oil from down under

Cultivation & yield

The harvest in the northern hemisphere runs from September to December, in the southern hemisphere from March to June. Important growing areas for the macadamia nut are Australia, Kenya, South Africa, Brazil, Florida, California and China. As the nuts on the macadamia tree have different degrees of ripeness, the harvest is carried out in several cycles.

Background / history

The macadamia nut, also known as the Queensland nut, comes, as the name suggests, originally from Australia. There it was known as the "Kindal Kindal", an important foodstuff of the Aborigines. The nut found its way to Europe thanks to the German botanist Baron Ferdinand Jakob Heinrich von Mueller. In 1858 he discovered the nut in Australia and named it after his friend Dr. John Macadam Macadamia. It took about 100 years until the first cultivated macadamia nuts were harvested. In the mid-60s the nuts became a successful export article. Today, the macadamia nut is the only Australian-derived food plant that is traded worldwide on a significant scale.



Macadamia nut oil

refined

**Article number:**

218031

INCI name:

Macadamia Integrifolia / Tetraphylla Seed Oil

CAS number:

438545-25-6, 159518-86-2

Botanical name:

Macadamia ternifolia

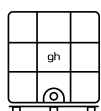
Usage:

Cosmetics, Food, Pharmaceuticals

Certificates:

NATRUE

Our packaging



900 kg IBC



191 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Macadamia nut oil

refined

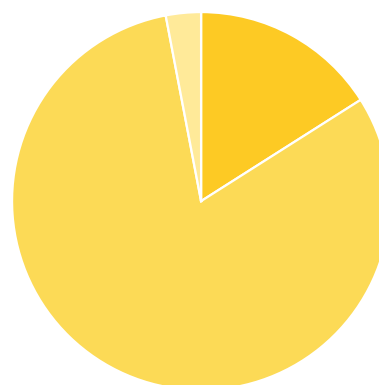
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	81 g
Polyunsaturated fatty acids	3 g

Composition

C16:0 Palmitic acid	7 – 9 %
C16:1 Palmitoleic acid	15 – 24 %
C18:1 Oleic acid	53 – 59.6 %
C20:0 Arachidic acid	1.5 – 3 %
C20:1 Eicosenoic acid	1.5 – 3 %

Fatty acids ratio



Macadamia nut oil

cold pressed

**Article number:**

218020

INCI name:

Macadamia Integrifolia / Tetraphylla Seed Oil

CAS number:

438545-25-6, 159518-86-2

Botanical name:

Macadamia ternifolia

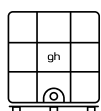
Usage:

Cosmetics, Food

Certificates:

NATRUE

Our packaging



900 kg IBC



191 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Macadamia nut oil

cold pressed

Nutritional values & composition

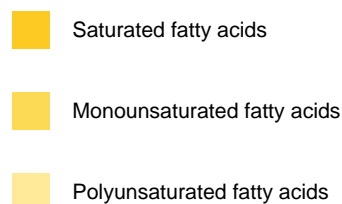
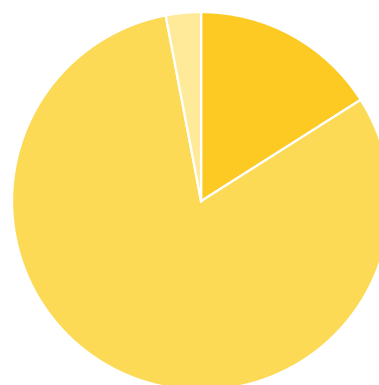
Nutritional value (per 100g)

Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	81 g
Polyunsaturated fatty acids	3 g

Composition

C16:0 Palmitic acid	7 – 9 %
C16:1 Palmitoleic acid	15 – 24 %
C18:1 Oleic acid	53 – 59.6 %
C20:0 Arachidic acid	1.5 – 3 %
C20:1 Eicosenoic acid	1.5 – 3 %

Fatty acids ratio



Macadamia nut oil

refined organic

**Article number:**

218122

INCI name:

Macadamia Integrifolia / Tetraphylla Seed Oil

CAS number:

438545-25-6, 159518-86-2

Botanical name:

Macadamia ternifolia

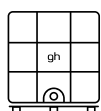
Usage:

Cosmetics, Food, Pharmaceuticals

Certificates:

EU organic

Our packaging



900 kg IBC



191 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Macadamia nut oil

refined organic

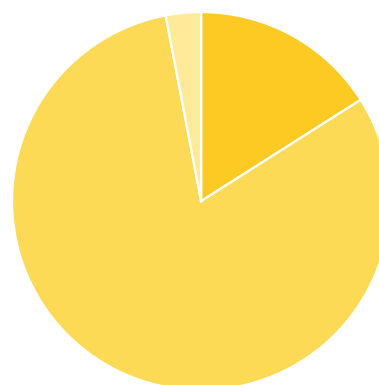
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	81 g
Polyunsaturated fatty acids	3 g

Composition

C16:0 Palmitic acid	7 – 9 %
C16:1 Palmitoleic acid	15 – 24 %
C18:1 Oleic acid	53 – 59.6 %
C20:0 Arachidic acid	1.5 – 3 %
C20:1 Eicosenoic acid	1.5 – 3 %

Fatty acids ratio



Macadamia nut oil

cold pressed organic

**Article number:**

218120

INCI name:

Macadamia Integrifolia / Tetraphylla Seed Oil

CAS number:

438545-25-6, 159518-86-2

Botanical name:

Macadamia ternifolia

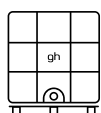
Usage:

Cosmetics, Food

Certificates:

EU organic

Our packaging



900 kg IBC



191 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Macadamia nut oil

cold pressed organic

Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	81 g
Polyunsaturated fatty acids	3 g

Composition

C16:0 Palmitic acid	7 – 9 %
C16:1 Palmitoleic acid	15 – 24 %
C18:1 Oleic acid	53 – 59.6 %
C20:0 Arachidic acid	1.5 – 3 %
C20:1 Eicosenoic acid	1.5 – 3 %

Fatty acids ratio

