

Apricot kernel oil

The special oil



Apricot kernel oil contains especially oleic, linoleic and palmitic acid.

Qualities & Usage

We carry Apricot kernel oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
216030	Apricot kernel oil refined	Yes		Yes
216020	Apricot kernel oil cold pressed	Yes	Yes	
216122	Organic apricot kernel oil refined	Yes		Yes
216120	Organic apricot kernel oil cold pressed	Yes	Yes	



Apricot kernel oil

The special oil



Apricot tree & apricot fruit

Apricot kernel oil is also often called apricot oil for simplicity's sake. The oil is not extracted from the fruit, but from the kernel. The seeds of the apricot (*Prunus armeniaca*) are called apricot kernels. The apricot belongs to the subgenus *Prunus* in the rose family.

The apricot tree usually reaches a height of up to 6 meters. The stalked leaves of the apricot are 5 to 10 cm long and 3 to 7 cm wide. The stone fruit of the apricot has a diameter of 4 to 8 cm and is usually spherical and finely haired. The flesh can be easily separated from the apricot stone, which can be up to 3 cm long. Apricot oil is very similar to almond oil in terms of aroma and content, which is why both oils can also be used for similar purposes.



Apricot kernel oil

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Cultivation & yield

Today the apricot tree grows primarily in the Mediterranean region, Hungary, South Africa, Australia and the USA (California and Utah).

The main cultivation areas are currently Turkey, followed by Uzbekistan, Italy and Algeria.

Background / history

During an excavation in Armenia apricot kernels from the Copper Age were discovered. Therefore, Armenia is assumed to be the original homeland. Other sources say that the apricot was first cultivated in India or China around 3,000 BC. The apricot was considered an aphrodisiac in Europe for a long time. In China, the apricot is a symbol of both female beauty and the desire to have children.



Apricot kernel oil

refined

**Article number:**

216030

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

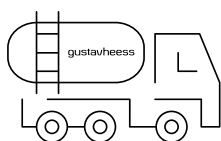
Usage:

Cosmetics, Pharmaceuticals

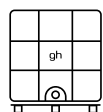
Certificates:

NATRUE

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

Canister 12 months, drum 18 months, IBC 6 months



Apricot kernel oil

refined

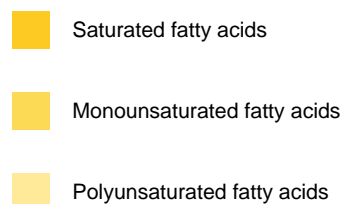
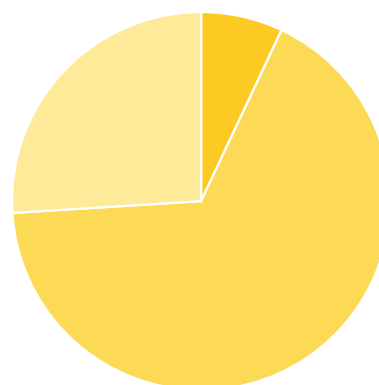
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	7 g
Monounsaturated fatty acids	67 g
Polyunsaturated fatty acids	26 g

Composition

C16:0 Palmitic acid	3 – 10 %
C18:1 Oleic acid	54 – 70 %
C18:2 Linoleic acid	20 – 35 %

Fatty acids ratio



Apricot kernel oil

cold pressed

**Article number:**

216020

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

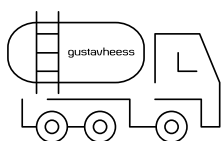
Usage:

Cosmetics, Food

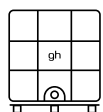
Certificates:

NATRUE

Our packaging



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27 kg Canister

General durability:

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Apricot kernel oil

cold pressed

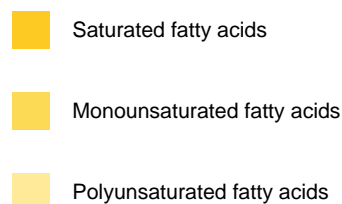
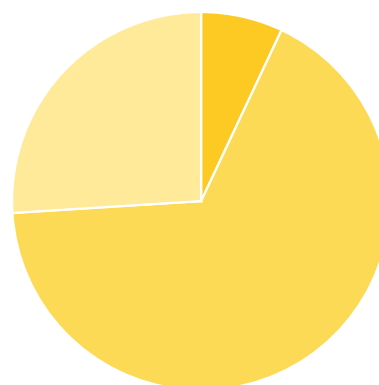
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Composition

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C18:1 Oleic acid	54 – 70 %
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Fatty acids ratio



Organic apricot kernel oil

refined

**Article number:**

216122

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

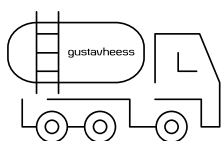
Usage:

Cosmetics, Pharmaceuticals

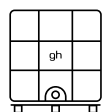
Certificates:

EU organic

Our packaging



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190 kg Drum



27 kg Canister

General durability:

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Organic apricot kernel oil

refined

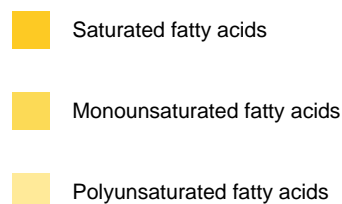
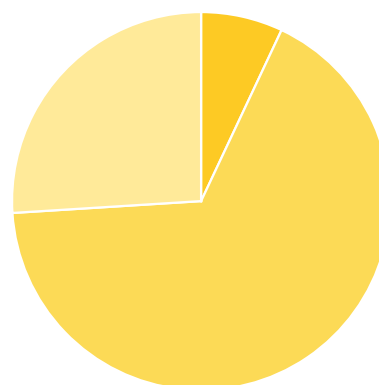
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Fatty acids ratio



Organic apricot kernel oil

cold pressed

**Article number:**

216120

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

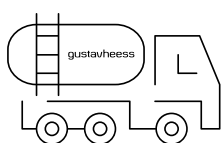
Usage:

Cosmetics, Food

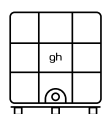
Certificates:

EU organic

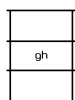
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