

Extra Virgin Apricot Kernel Oil



General oil profile

Food applications:

Apricot kernel oil is a healthy oil because it is high in mono-unsaturated fat and contains no trans-fatty acids. It can be used for high heat cooking methods, such sautéing and pan-frying, and the mild flavour, a nutty taste, will not overpower the other ingredients in salad dressings.

Can be used as a substitute for other oils when baking cakes and biscuits. Use also in specialty sauces and salads.

Other applications:

Apricot kernel oil is well suited for skincare because it is a fabulous carrier oil. The fine consistency allows it to absorb easily into the skin leaving a velvety finish. With that aspect, it is great for skincare and minor skin conditions like eczema. Apricot kernel oil is also mild enough that you can use it everyday, on those with sensitive skin, and on the elderly.

- Contains vitamins A and E that aid in the soothing of skin conditions
- Smooth and delicate
- Emollient and nourishing

Typical Fatty Acid Profile:

C12:0 Lauric Acid	<0.1%
C14:0 Myristic Acid	<0.1%
C16:0 Palmitic Acid	5.2%
C16:1 Palmitoleic Acid	1%
C18:0 Stearic Acid	1.6%
C18:1 Oleic Acid	63.7%
C18:2 Linoleic Acid	27.5%
C18:3 Linolenic Acid	0.2%
C20:0 Arachidic Acid	<0.1%
C20:1 Eicosenoic Acid	<0.1%
C22:0 Behenic Acid	<0.1%

Typical analysis:

Additives	Nil
Colour	Mid Orange
Appearance	Clear
Free Fatty Acid	<2% (Max)
Peroxide Value	<5 mEq
Aroma	Mild / characteristic
Flavour/Taste	Almond / Marzipan
Refractive index at 25 °C	1.460 – 1.479
Saponification Value	190 – 200
Specific Gravity at 25 °C	.915-.925
Iodine Value	95 – 110
CAS number	72869-69-3
Shelf life	36mths
Extraction method	Expeller (cold pressed)
Botanical name	Prunus armeniaca
Smoke point	165 °C
Unsaponifiable matter	<1%