

Extra Virgin Macadamia Oil



General oil profile

Food applications:

Macadamia oil is an excellent frying oil due to its high heat capacity. Several properties of macadamia oil are particularly important for use as an edible oil:

- Contains up to 85% monounsaturates
- has an unrefrigerated shelf life of up to three years
- Very high smoke point

Macadamia nut oil has a unique, sweet nutty flavour that makes a sensational base for salad dressings, marinades and stir-fries, when used in cake mixtures, breads and desserts, the texture is moist and smooth.

Other applications:

Macadamia oil's rich, cushiony skin feel and high oxidative stability make it especially suitable for heavy creams and sun care formulations.

- High lubricity
- Non oily, dry skin feel

Macadamia oil is an excellent botanical replacement for mink oil in most applications. Very close match to the skins sebum making this oil easily absorbed.

Typical Fatty Acid Profile:

C12:0 Lauric Acid	<0.5%
C14:0 Myristic Acid	0.6%
C16:0 Palmitic Acid	8.1%
C16:1 Palmitoleic Acid	17.4%
C18:0 Stearic Acid	3.6%
C18:1 Oleic Acid	61.1%
C18:2 Linoleic Acid	1.9%
C18:3 Linolenic Acid	1.2%
C20:0 Arachidic Acid	2.4%
C20:1 Eicosenoic Acid	2.1%
C22:0 Behenic Acid	0.8%

Typical analysis:

Additives	Nil
Colour	Pale Golden yellow
Appearance	Clear
Free Fatty Acid	<0.7%
Peroxide Value	<1.0meq/kg
Aroma	Mild / characteristic
Flavour/Taste	Slightly nutty / sweet
Refractive index at 25 °C	1.466-1.470
Saponification Value	190-200
Specific Gravity at 25 °C	.915-.920
Iodine Value	70-85
CAS number	128497-20-1
Shelf life	36mths
Extraction method	Expeller (cold pressed)
Botanical name	Macadamia integrifolia
Smoke point	210 °C
Flash point	338 °C
Unsaponifiable matter	<2%