

PROTECO PTY LTD

Macadamia Oil

(macadamia integrifolia)

Macadamia oil is high in monounsaturated fatty acids and noticeably high in palmitoleic acid. This unrefined oil is fairly stable and has a soft golden colour with a lovely texture and 'feel'. Resembling mink oil, Macadamia oil penetrates the skin well and leaves a fine velvety sheen.

Macadamia oil is the perfect accompaniment for various food preparations including pan/stir fry and salad dressings.

Specification Details	
Additives	Nil
Appearance	Clear
Colour	Pale Golden Yellow
FFA	2.0% Max
Flavour/Taste	Slightly nutty
Iodine Value (Wijs or Hanus)	70 - 80
Moisture %	- -
Odour	Mild
Peroxide Value (meq/kg)	<5.0
Refractive Index at 40 C	1.460 - 1.479
Saponification Value	190 - 200
Specific Gravity at 25 C	0.910 - 0.929

Fatty Acid Profile			
C16 Palmitic	7.0 - 9.5%	Total Saturated Acids	15%
C16:1 Palmitoleic	18.0 - 25.0%	Total Monounsaturated Acids	80%
C18 Stearic	2.0 - 5.5%	Total Polyunsaturated Acids	5%
C18:1 Oleic	60.0 - 67.0%	Myristic	0.6 - 1.6%
C18:2 Linoleic	1.0 - 3.0%	C20:1 Eicosenic	3% max
C20 Arachidonic	1.5 - 3.0%		