# **Organic Macadamia Oil**

Latin Name:	Macadamia integrifolia
Source:	Organic macadamia seeds*
Origin:	Eastern Africa
Production Location:	Athi River, Kenya
Extraction:	Mechanically cold-pressed
Organic Certification:	FIL and NOP certified



<sup>\*</sup> Earthoil can also offer organic macadamia oil refined and conventional macadamia oil both crude and refined

## **Background**

Macadamia integrifolia is native to Australia, but is now naturalized in many countries around the world including Kenya, Hawaii and South Africa. Macadamia nuts have been eaten for thousands of years by the native Australian Aborigines who named the nuts 'gyndl' or 'jindilli'. The Aborigines found the macadamia nut to be a very portable source of protein – it has been recorded that they used to trade the nuts with the early white settlers along the coast of Eastern Australia. The first commercial planting of macadamia trees was in 1882 in northern New South Wales – which was around the same time that the Macadamia nut was introduced overseas for the first time – into Hawaii.

Earthoil's macadamia nuts come from small-scale African farmers in the Kenyan highlands – often the rejected nuts from the food grade traders. This has assisted the small-scale farmers to establish a separate income stream not open to them previously, helping make macadamia nut farming a viable industry for these marginalised farmers. Earthoil collects these nuts in shell at designated collection points, then transports them to its own facility, where the nuts are cracked and processed into cold-pressed oil. Earthoil supplies both organic certified and conventional macadamia nut oil with a production capacity of around 250mt+ of cold pressed oil each year.

## **Oil Composition**

Colour:	Amber to light yellow (crude) colourless (refined)	
Odour:	Typical (deodorised version available)	
Viscosity:	Mobile at room temperature	
Principal Composition:	Oleic, palmitic, palmitoleic, stearic acids	







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#### **Technical Data**

INCI Name:	Macadamia integrifolia seed oil
CAS Number EU:	129811-19-4
CAS Number US:	128497-20-1
EINECS Number:	273-313-5
Saponification Value:	180 to 195 mgKOH/g
Specific Gravity:	0.90 to 0.92
Flash Point:	290°C

## Fatty Acid Profile – Typical

Fatty Acid	Common Name	Composition%
C14:0 Tetradecanoic	Myristic Acid	0.8
C16:0 Hexadecanoic	Palmitic Acid	8.8
C16:1 Hexadecenoic	Palmitoleic Acid (omega 7)	24.3
C18:0 Octadecanoic	Stearic Acid	2.8
C18:1 Octadecenoic	Oleic Acid (omega 9)	56.9
C18:2 Octadecadienoic	Linoleic Acid (omega 6)	2.1
C20:0 Eicosanoic	Arachidic Acid	1.9
C20:1 Eicosenoic	Gadoleic Acid	2.3

### **Potential Use**

Macadamia nut oil has a fatty acid profile very similar to that of human sebum. It has good emollient properties, is non greasy and has an ability to penetrate the epidermis of human skin. It contains one of the highest levels of Palmitoleic acid – or Omega 7 – which is known to soften and promote skin elasticity. It also has one of the highest levels of mono-unsaturated fats (85%) of all lipids and is oxidatively stable – making macadamia an extremely versatile oil and a desirable ingredient in cosmetics and skincare.

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