

Product - Specification

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Reg-No.: Sp218020d

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Product / Trading-Name: **Macadamia nut oil cold pressed**

Description: Macadamia Nut Oil is obtained by cold expression from the ripe seeds of the Macadamia tree.

Product No.: 218020

CAS No.: 438545-25-6; 159518-86-2

INCI Name: Macadamia Integrifolia Seed Oil;
Macadamia Integrifolia/Tetraphylla Seed Oil

Properties: Yellow oil with a nutty odour and taste. It is insoluble in water; miscible with ether.

Parameter	Method	Unit	Value
<u>Physical and Chemical Characteristics</u>			
acid value	Ph. Eur. [2.5.1]	mg KOH/g	max. 6,0
peroxide value	Ph. Eur. [2.5.5]	meq O2/kg	max. 12,0
refractive index (20 °C)	Ph. Eur. [2.2.6]		ca. 1,468
relative density (20 °C)	Ph. Eur. [2.2.5]		ca. 0,915

Fatty Acid Composition (GC of FAMES)

< C 14	Ph. Eur. [2.4.22]	%	max. 1,0
14:0 myristic acid	Ph. Eur. [2.4.22]	%	max. 1,5
16:0 palmitic acid	Ph. Eur. [2.4.22]	%	7,0 - 10,0
16:1 palmitoleic acid	Ph. Eur. [2.4.22]	%	15,0 - 24,0
18:0 stearic acid	Ph. Eur. [2.4.22]	%	2,0 - 4,0
18:1 oleic acid	Ph. Eur. [2.4.22]	%	53,0 - 67,0
18:2 linoleic acid	Ph. Eur. [2.4.22]	%	1,5 - 4,0
18:3 linolenic acid	Ph. Eur. [2.4.22]	%	max. 0,5
20:0 arachidic acid	Ph. Eur. [2.4.22]	%	1,5 - 3,0
20:1 eicosenoic acid	Ph. Eur. [2.4.22]	%	1,5 - 3,0
22:0 behenic acid	Ph. Eur. [2.4.22]	%	max. 1,0
22:1 erucic acid	Ph. Eur. [2.4.22]	%	max. 1,0
24:0 lignoceric acid	Ph. Eur. [2.4.22]	%	max. 0,5

Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.

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