

Hazelnut oil

Supplier of unsaturated oleic acid & vitamin E



The high oleic acid content of hazelnut oil is similar to almond oil and provides a lot of vitamin E.

Qualities & Usage

We carry Hazelnut oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
212030	Hazelnut oil refined	Yes	Yes	
212020	Hazelnut oil cold pressed		Yes	
212120	Organic hazelnut oil cold pressed		Yes	



Hazelnut oil

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Hazelnut bush & hazelnut fruit

The hazelnut bush is a member of the birch family (*Corylus avellana* L.). It can reach a height of up to six meters and can live up to 100 years. Visually, the hazel bush is reminiscent of trees at the base of which shoots sprout. Particularly striking are the round leaves covered with a delicate fluff. Like most trees, the hazel bush also loses its colorful leaves in autumn. A special feature of the hazelnut shrub is its flowering time. The shrub does not flower in spring like most plants, but already in winter. Since a shrub bears both female and male flowers, no other shrub is necessary for fertilization. Hazelnuts are ripe in autumn and are popular with both humans and animals.

Hazelnut oil, which is yellow to yellow brown in color, has a clear, nutty smell and taste and is very rich in oleic acid. It is obtained by pressing the crushed hazelnuts (oil content 58-68%) and is usually refined afterwards. Most of the hazelnuts produced are either eaten raw or ground and used as a baking ingredient, chocolate additive, sweets (nougat and brittle) and ice cream. In contrast, the production of hazelnut oil is of secondary importance.



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Cultivation & yield

The main areas of cultivation of the hazelnut bush, which is cultivated in northern climates, are the USA (Oregon), Italy, Spain and Turkey.

By far the most hazelnuts are harvested in Turkey. This is followed by Italy, Azerbaijan, USA and China.

After planting a new hazelnut bush it takes about 4 years until the first harvest. The hazelnut shrub reaches its highest yield after about 10 years. In autumn the ripe hazelnuts are harvested, dried and peeled before pressing and then gently cold pressed.

Background / history

Hazelnuts were already part of the diet in ancient Rome and Greece and were used mainly in sweet dishes, bread and cakes. In the Middle Ages the delicious hazelnut became a remedy. People began to make hazelnut oil out of the hazelnut. The oil was not only used in food, but also as a natural medicine.



Hazelnut oil

refined

**Article number:**

212030

INCI name:

Corylus Avellana Seed Oil

CAS number:

84012-21-5

Botanical name:

Corylus avellana L.

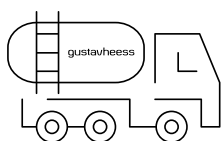
Usage:

Cosmetics, Food

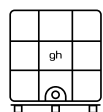
Certificates:

Kosher

Our packaging



25,000 kg Tank truck



900 kg IBC



200 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



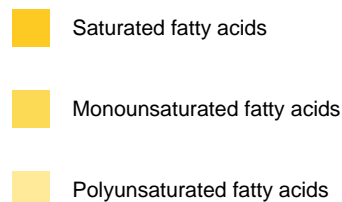
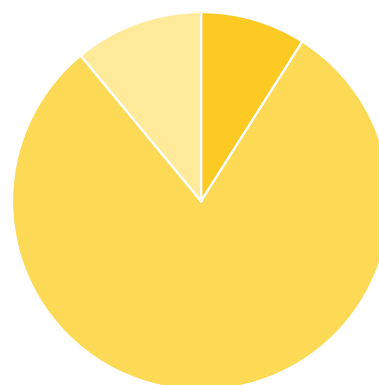
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	9 g
Monounsaturated fatty acids	80 g
Polyunsaturated fatty acids	11 g

Composition

C16:0 Palmitic acid	4 – 9 %
C18:1 Oleic acid	66 – 83 %
C18:2 Linoleic acid	6 – 25 %

Fatty acids ratio



Hazelnut oil

cold pressed

**Article number:**

212020

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Corylus Avellana Seed Oil

CAS number:

84012-21-5

Botanical name:

Corylus avellana L.

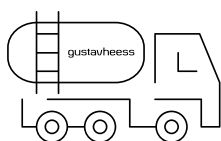
Usage:

Food

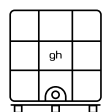
Certificates:

NATRUE, Kosher

Our packaging



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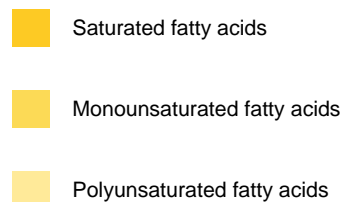
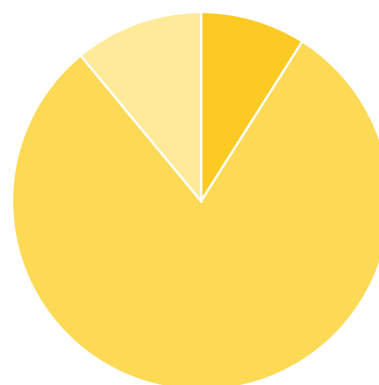
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Organic hazelnut oil

cold pressed

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212120

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CAS number:

84012-21-5

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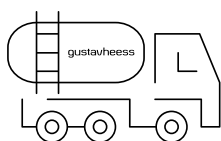
Usage:

Food

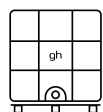
Certificates:

EU organic, Kosher

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