

Peach kernel oil

The oil of the sweet fruit



Similar to almond and apricot kernel oil, peach kernel oil has a particularly high proportion of the unsaturated fatty acids oleic (C18:1) and linoleic (C18:2) acid. It also has a very low cholesterol content and contains natural vitamin E.

Qualities & Usage

We carry Peach kernel oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
224030	Peach kernel oil refined	Yes	Yes	



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Peach tree & peach fruit

The peach tree, *Prunus persica*, belongs to the rose family and its fruit is a stone fruit. With a height of 1 to 8 metres, the peach tree is a relatively small tree with bare, straight branches. On the sunny side the branches turn red, on the side facing away from the sun they turn green. Between March and April the peach tree blooms with beautiful pink flowers. In most cases the flowers of the tree unfold before the leaves. The fruits have a diameter of 4 to 10 cm and a longitudinal furrow where they can easily be divided into two halves. The hairy skin of the fruit is pale green or yellow, on the sunny side it is much more strongly coloured. The juicy flesh is orange and tastes sweet. The kernel of the peach looks like an almond. It has a thick skin, deep furrows and is very hard. Peach kernels contain 32 - 45 % oil.

Since peach trees are subject to vernalization, the trees need several hundred hours of winter cold to sprout their blossoms. In summer, however, the tree has a high need for warmth, which is why in Central Europe it is mainly cultivated in wine-growing regions. The average life expectancy of a peach tree is between 25 and 40 years.



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Cultivation & yield

Today, the peach tree is grown preferably in the Mediterranean area (Italy, Spain, Greece, France), in Turkey, USA (California) but also in Japan, Argentina, Chile and China. China, Spain and Italy are the three main growing areas. In 2017, the worldwide annual production of peaches was 24 million tons.

The main harvest period is between June and September, depending on the growing region.

Background / history

The peach tree originally comes from China. It was already cultivated there in 2000 BC and is considered a symbol of immortality. The peach tree reached Europe via Persia.



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refined

**Article number:**

224030

INCI name:

Prunus Persica Kernel Oil

CAS number:

8002-78-6 / 8023-98-1 / 84012-34-0

Botanical name:

Prunus Persica

Usage:

Cosmetics, Food

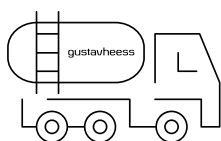
Certificates:

NATRUE

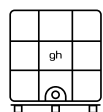
Origin:

Our refined peach seed oil comes 100 % from Italy or Turkey.

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Peach kernel oil

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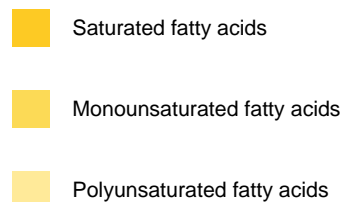
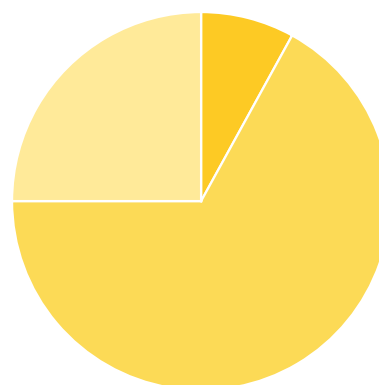
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	8 g
Monounsaturated fatty acids	67 g
Polyunsaturated fatty acids	25 g

Composition

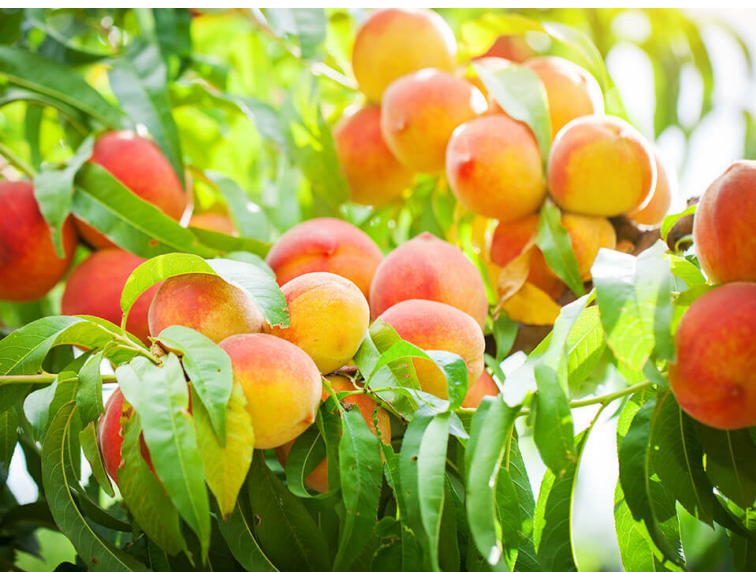
C16:0 Palmitic acid	4 – 7 %
C18:1 Oleic acid	55 – 70 %
C18:2 Linoleic acid	17 – 30 %

Fatty acids ratio



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Production & description

Peach kernel oil is obtained from the kernels of peaches (*Prunus persica*). The kernels contain about 32 – 45 % oil. The oil is produced by expression and subsequent refining.

Peach kernel oil refined is a light yellow to golden yellow clear oil. It has a faint characteristic smell and a mild taste. The oil is absorbed very quickly into the skin and leaves a silky, pleasant feeling on the skin. It improves the barrier function of the skin and is therefore often used for the care of dry skin. Similar to almond and apricot kernel oil, peach kernel oil contains a particularly high percentage of the unsaturated fatty acids oleic (C18:1) and linoleic (C18:2) acid. It also has a very low cholesterol content and contains natural vitamin E.



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refined

Gustav Heess

Peach kernel oil refined

The production of our refined peach kernel oil begins when the peaches are harvested between July and August in sunny Italy and Turkey. The peaches are harvested as soon as the skin has turned golden yellow to red and the flesh has softened. The kernels are separated from the flesh and dried before being processed into crude oil by purely mechanical pressing. The crude oil is first refined and filtered, followed by a final quality control in the company's own accredited laboratory. NATRUE certification confirms the authenticity and naturalness of our refined peach kernel oil.



Peach kernel oil

refined

Usage

- Often used as a base for creams, ointments & soaps
- Popular ingredient in bath and massage products
- Suitable for after-sun lotions due to its soothing and moisturizing properties

Cosmetics

- Used in salad dressings, baked goods and smoothies
- Used in the confectionery industry

Food

