

MACADAMIA OIL Refined

INCI CTFA : Macadamia Ternifolia Seed Oil
 European INCI : Macadamia Ternifolia Seed Oil
 CAS : 128497-20-1 ; 129811-19-4
 EINECS : 273-313-5

APPLICATIONS

Macadamia oil is used in cosmetics and in dietetics. It is effective in shampoos and nourishing agents for dry hair. It is incorporated into hydrating creams for dry skin or baby skin. It is used in restructuring creams for around the eyes and for mature skins and in hand-creams and lip balms. It is ideal for massage oils and baby oils.

BOTANY

Macadamia belongs to the Proteaceae family and originates from Australia. It was discovered in the sub-tropical forests of Australia in 1857. Its name comes from John McAdam, a Scottish chemist who grew the tree. Macadamia was brought to Hawaii in 1882 by William Herbert Purvis.

Macadamia may reach 18 to 20m high. Volcanic ground, sunlight associated with tropical rain and the tropical winds are favourable conditions for it to grow. Macadamia has dense leaves and produces nuts 6 to 7 years after being planted. Its fruit is surrounded by a dark green covering and measures 30 to 50 mm in diameter. The fruit contains a nut which is surrounded by a very hard brown shell. The nut contains the white cream kernel which contains 70 to 80% oil.

PROPERTIES

Macadamia oil has great penetrating abilities and therefore does not leave an oily sensation on the skin. In addition because of its high concentration of palmitoleic acid, macadamia oil protects cell lipids against peroxidation. It is restructuring, strengthens the skin lipid barrier and improves skin hydration. It nourishes the skin and hair and is used on fragile skins to treat stretch marks, scars and chapping. It promotes local microcirculation. Macademias oil is regenerating, nourishing and emollient. It is very stable.

TECHNICAL CHARACTERISTICS

DENSITY AT 20°C : 0.917 - 0.920
OLEIC ACIDITY: Max 1%

COLOUR : light yellow
ODOUR : slight

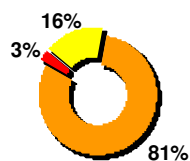
AVERAGE FATTY ACID COMPOSITION

Saturated fatty acids

Palmitic Acid	C16 : 0	8.0 to 10.1%
Stearic Acid	C18 : 0	3.7 to 6.2%
Arachidic Acid	C20 : 0	2.0 to 4.0%

Unsaturated fatty acids

Palmitoleic Acid	C16 : 1	16.0 to 27.2%
Oleic Acid	C18 : 1	51.9 to 67.0%
Linoleic Acid	C18 : 2	2.0 to 5.0%
Gondoic Acid	C20 : 1	2.0 to 3.0%



■ Saturated Fatty Acid (Cx:0)
 ■ Monounsaturated Fatty Acid (Cy:1)
 ■ Polyunsaturated Fatty Acid (Cz:2 et 3)

PRODUCTION AND STORAGE CONDITIONS

MANUFACTURING PROCESS : Oil demucilaged, neutralized, dried and decolourized using physical and chemical treatments.

STORAGE :

Before opening: -keep away from light, heat (T<20°C) and in a dry place.

After opening: -keep the product in the original packaging away from light, heat (T<20°C) and in a dry place
 -inert with 0.5 to 1L of gas (ex: nitrogen)/L of packaging,
 -close quickly after using (t opening<15min).

PACKAGING :

4,6kg, 23kg Jerry cans and 200 kg drums.