

TECHNICAL DATA SHEET

MACADAMIA OIL

Revision: October 2026

1. PRODUCT IDENTIFICATION

Product Name	Macadamia Oil
INCI Name	Macadamia Integrifolia Seed Oil
Botanical Name	Macadamia integrifolia / Macadamia tetraphylla
Plant Part Used	Kernel
Country of Origin	South Africa
HS Code	1515.90
Recommended Use	Cosmetic and personal-care formulations

2. DESCRIPTION & FUNCTION

A cold-pressed virgin South African lipid oil obtained from *Macadamia integrifolia* and *Macadamia tetraphylla* kernels. The oil is naturally rich in monounsaturated fatty acids and is suitable as an emollient and skin- and hair-conditioning ingredient in cosmetic and personal-care formulations.

3. PROCESSING

Extraction	Cold pressed (mechanical extraction)
Further Treatment	Mechanically filtered twice. Macadamia shell is used as a processing aid.
Additives / Preservatives	None

4. PHYSICAL & CHEMICAL PROPERTIES

Appearance	Clear liquid; no visible sediment
Colour	Clear, light golden
Odour	No off odours or foreign odours
Smoke Point	210°C

5. TYPICAL FATTY ACID PROFILE

Palmitic Acid (C16:0)	7 - 10%
Palmitoleic Acid (C16:1)	14 - 25%
Stearic Acid (C18:0)	2 - 4.5%
Oleic Acid (C18:1)	50 - 70%
Linoleic Acid (C18:2)	1 - 5%
C18:3 (listed as Linoleic Acid in source)	0.1 - 3%
Arachidic Acid (C20:0)	< 4%
Gondoic Acid (C20:1)	< 4%
Behenic Acid (C22:0)	< 1%

Typical profile only; varietal differences and crop conditions can cause natural variation.

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6. QUALITY PARAMETERS

Peroxide Value	Batch-specific; refer to current COA
Free Fatty Acids	Batch-specific; refer to current COA
Heavy Metals	Cd <0.05 mg/kg; Hg <0.02 mg/kg; Pb <0.1 mg/kg; As <0.25 mg/kg; Ni <3.5 mg/kg

7. STORAGE & SHELF LIFE

Shelf life: 24 months from date of manufacture in the original closed packaging under recommended conditions. Store sealed in a dry, cool, well-ventilated, clean environment, protected from direct sunlight and heat.

8. CERTIFICATION & STATUS

Organic Status	Conventional; not certified organic
Allergen Status	Contains tree nut (Macadamia) allergen
Dietary Status	Suitable for vegans and vegetarians
Composition	100% Macadamia kernel oil
Packaging	187.5 kg (200 L) drums or 937.5 kg (1000 L) IBCs

9. TRACEABILITY

Full batch traceability is maintained. A representative COA may be supplied for technical evaluation; commercial orders are accompanied by the corresponding batch-specific COA.