

SPECIFICATIONS

COLD PRESSED UNREFINED MACADAMIA OIL

NUTRITIONAL INFORMATION PER 100 gram(g)

Energy	3436 kilojoules
Protein	0g
Fat (Natural oils)Total	100g
Polyunsaturated	1g
Monounsaturated	85g
Saturated	14g
Carbohydrates Total	0g
Sugars	0g
Cholesterol	0g
Potassium	0g
Sodium	0g

Colour:	Pale amber, darkens on prolonged exposure to light.
Odour :	Slight natural, mild nutty, easily masked.
Viscosity:	Low

TYPICAL FATTY ACID PROFILE

Oleic	18:1	60.8%
Palmitoleic	16:1	16.7%
Palmitic	16:0	8.3%
Gondoic	20:1	2.5%
Stearic	18:0	3.3%
Arachidic	20:0	2.7%
Linoleic	18:2	2.0%
Behenic	22:0	0.6%
Myristic	14:0	0.7%
Lauric	12:0	0.2%

CHEMICAL AND PHYSICAL PROPERTIES

Density	: 0.915
Acid value	: Less than 2.0 mg KOH/g oil
Peroxide value	: Less than 4.0 meq/kg oil
Iodine value (Wijs)	: 70-80
Refractive index @ 40 degrees c	: 1.46 - 1.461
Specific gravity	: 0.91 - 0.93 @ 20 degrees c
Saponification value	: 190 - 200
Solidification point	: -12 degrees c
Melting point	: 4 degrees c
Smoke point	: 210 degrees c (Decreases with age of oil)
Standard packs	: (a) 220 litre drum (200kg / drum = 440lbs /drum) (b) 20 litre pail (18.2kg / pail)

MICROBIOLOGICAL STANDARDS

Standard plate count	:less than 30,000 colony forming units per gram
Coliform	:less than 350 per gram
E. coli	:not detected in 1 gram
Salmonellae	:absent in 25 grams
Mould &Yeast count	:less then 20,000 mould colonies per gram
Coagulase positive staphylococci	:less than 100 per gram
Listeria monocytogenes	:not detected in 25 grams.
Aflatoxin	:less than 4 parts per billion aflatoxin total less than 2 parts per billion aflatoxin B1

