

Ingredients Information Spa Essentials



SPA PARADISE
Das intensive Wellness-Kurzprogramm



MACADAMIA OIL

Macadamia oil (or **Macadamia nut oil**) is the non-volatile oil expressed from the nut meat of the macadamia (*Macadamia ternifolia*) tree. Macadamia oil is sometimes used in food as a frying or salad oil, and in cosmetic formulations as an emollient.

Description:

The Macadamia nut is also known as the 'Queensland nut'. As this name suggests, it is native to Australia, where it is a staple dietary component for Aboriginal peoples. The Macadamia nut was first cultivated in 1930, on Hawaii, since which time it has become the only plant of Australian origin to acquire commercial significance. Nowadays, these trees, which came originally from an area extending from Queensland to New South Wales and which grow to a height of 15 m, producing 8-15 ovaries per raceme, are cultivated all round the world and the (expensive) nuts are on sale everywhere. Major centres for cultivation are Australia, South Africa and the American state of Hawaii.



Macadamia ternifolia

Constituents of Macadamia oil:

Macadamia nut oil covers a broad fatty acid spectrum, from myristic to tetracosanoic acid, dominated by oleic acid (53-67%), palmitoleic acid (16-24%) and palmitic acid (8-10%). Eicosanoic, eicos-9-enoic-, docosanoic, erucic and tetracosanoic acid amount to 1-3%.

Properties of Macadamia oil:

Macadamia oil is excellent as a skin moisturiser and softener.

Cosmetic applications:

Macadamia nut oil is an excellent oil for dry, chapped and sensitive skin, because its fatty acid composition is similar to human sebum. It smoothes the skin, and it is softening and regenerating.