



Macadamia oil is truly *unique*, with qualities and applications that go beyond other tree nut oils.

We offer a full range of qualities and grades.

Cooking *oil*

Macadamia oil has a delicious and distinctive nutty and buttery flavour. Containing high levels of monounsaturated fat, this oil is healthier than most tree nut oils. It enjoys a smoke point of 210 to 234 degrees Celsius which makes it extremely versatile in the kitchen as both a cooking and salad oil.

Food *ingredient*

Macadamia oil is gaining popularity as a food ingredient and flavouring agent. It is regularly used as an additive to mueslis, cereals, sauces and dressings.

Cosmetic *oil*

Of all the available natural oils, macadamia oil is absorbed by the skin quickest and without leaving a greasy residue. It is therefore growing in demand as a carrying agent for skin cosmetics and moisturisers.

Our macadamia oil is packed in 920Kg IBCs and 190Kg round metal drums, and is available as unrefined, refined and blended, to meet your needs. Our current range comprises:

- Natural Food Grade
- Blended Food Grade
- Refined Cosmetic Grade
- Natural Cosmetic Grade
- Industrial Grade



Contact us if you need a tailor-made solution. We have the ability to cater the oil to meet your application and packaging requirements.