Apricot kernel oil

The special oil



Apricot kernel oil contains especially oleic, linoleic and palmitic acid.

Qualities & Usage

We carry Apricot kernel oil in the following qualities for you

ArtNr.	Quality	Cosmetics	Food	Pharmaceutics
216030	Apricot kernel oil refined	Yes		Yes
216020	Apricot kernel oil cold pressed	Yes	Yes	
216122	Organic apricot kernel oil refined	Yes		Yes
216120	Organic apricot kernel oil cold pressed	Yes	Yes	



















Apricot tree & apricot fruit

Apricot kernel oil is also often called apricot oil for simplicity's sake. The oil is not extracted from the fruit, but from the kernel. The seeds of the apricot (Prunus armeniaca) are called apricot kernels. The apricot belongs to the subgenus Prunus in the rose family.

The apricot tree usually reaches a height of up to 6 meters. The stalked leaves of the apricot are 5 to 10 cm long and 3 to 7 cm wide. The stone fruit of the apricot has a diameter of 4 to 8 cm and is usually spherical and finely haired. The flesh can be easily separated from the apricot stone, which can be up to 3 cm long. Apricot oil is very similar to almond oil in terms of aroma and content, which is why both oils can also be used for similar purposes.

















The special oil

Cultivation & yield

Today the apricot tree grows primarily in the Mediterranean region, Hungary, South Africa, Australia and the USA (California and Utah).

The main cultivation areas are currently Turkey, followed by Uzbekistan, Italy and Algeria.

Background / history

During an excavation in Armenia apricot kernels from the Copper Age were discovered. Therefore, Armenia is assumed to be the original homeland. Other sources say that the apricot was first cultivated in India or China around 3,000 BC. The apricot was considered an aphrodisiac in Europe for a long time. In China, the apricot is a symbol of both female beauty and the desire to have children.

















refined



Article number:

216030

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

Usage:

Cosmetics, Pharmaceutics

Certificates:

NATRUE

Our packaging









General durability:









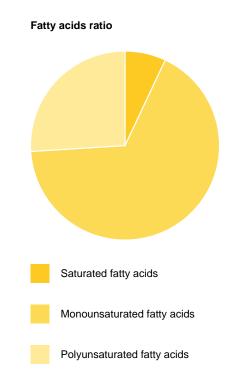








Nutritional value	(per 100g)	
Energy	3,700 kJ / 900 kcal	
Fat	100 g	
Saturated fatty acids	7 g	
Monounsaturated fatty acids	67 g	
Polyunsaturated fatty acids	26 g	
Composition		
C16:0 Palmitic acid	3 – 10 %	
C18:1 Oleic acid	54 – 70 %	
C18:2 Linoleic acid	20 – 35 %	



















cold pressed



Article number:

216020

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

Usage:

Cosmetics, Food

Certificates:

NATRUE

Our packaging









General durability:









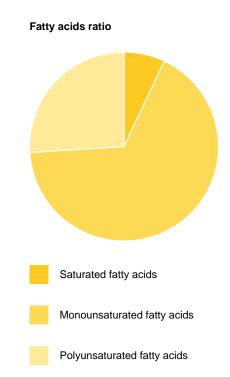








Nutritional value	(per 100g)	
Energy	3,700 kJ / 900 kcal	
Fat	100 g	
Saturated fatty acids	7 g	
Monounsaturated fatty acids	67 g	
Polyunsaturated fatty acids	26 g	
Composition		
C16:0 Palmitic acid	3 – 10 %	
C18:1 Oleic acid	54 – 70 %	
C18:2 Linoleic acid	20 – 35 %	





















Article number:

216122

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

Usage:

Cosmetics, Pharmaceutics

Certificates:

EU organic

Our packaging









General durability:









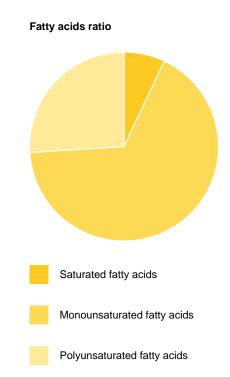








Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	7 g
Monounsaturated fatty acids	67 g
Polyunsaturated fatty acids	26 g
Composition	
C16:0 Palmitic acid	3 – 10 %
C18:1 Oleic acid	54 – 70 %
C18:2 Linoleic acid	20 – 35 %



















Organic apricot kernel oil

cold pressed



Article number:

216120

INCI name:

Prunus Armeniaca Kernel Oil

CAS number:

68650-44-2 / 72869-69-3

Botanical name:

Prunus Armeniaca

Usage:

Cosmetics, Food

Certificates:

EU organic

Our packaging









General durability:

















Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	7 g
Monounsaturated fatty acids	67 g
Polyunsaturated fatty acids	26 g
Composition	
C16:0 Palmitic acid	3 – 10 %
C18:1 Oleic acid	54 – 70 %
C18:2 Linoleic acid	20 – 35 %

