



hazelnut oil

Hazelnut Oil is derived from the Hazelnut Kernel *Corylus avellana*, and has a pleasant and mildly rich nutty flavour. This tasty oil is a lovely golden colour and has a smooth creamy texture making it an ideal salad drizzling or dipping oil. It has a very similar fatty acid composition to Olive Oil, meaning it is high in monounsaturated fatty acids, particularly Oleic Acid. It typically contains 80% monounsaturated, 12% polyunsaturated and just 8% saturated fat.

Hazelnut Oil also has very fast absorbing properties, making it ideal for skincare products to help tone, tighten, and maintain skin elasticity, and is particularly favourable for oily to combination skin.



TECHNICAL DATA

Product Name: Hazelnut Oil

Botanical Name: *Corylus avellana*

Active Ingredient(s): Oleic Acid (Omega 9)

Extraction Method: Cold Pressed

Appearance: A clear golden oil

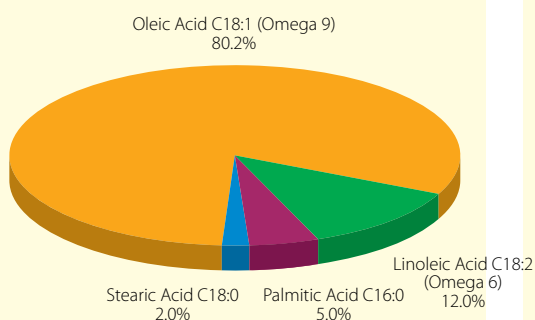
Shelf life: If stored in unopened containers at less than 20 Degrees Celsius, this product can expect to have a shelf life of 12 months.

Common Dosage: Liquid and/or Skincare Formulations

Product Variations:

- Hazelnut Oil Cold Pressed refined
- Hazelnut Oil Cold Pressed unrefined

TYPICAL HAZELNUT OIL FATTY ACID PROFILE



The 'Typical Fatty Acid Profile' shown above represents the major fatty acids only and excludes other minor components. Please note the data for this product will vary across different batches and seasonal harvests. For a full Technical Specification please contact us or alternatively visit www.seedoils.co.nz.

STAR RATING

Skincare	***
Culinary	*****
Nutritional	***

