

wild forest KUKUI NUT OIL



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Forestwise Kukui Nut Oil for Cosmetics

The kukui nut, also known as candlenut, is found in various parts of Kalimantan, and is the source of Kukui Nut Oil.

Kukui Nut Oil is traditionally used in Indonesia as an emollient to protect the skin and hair of babies as well as adults. As a #RainforestValue product, it is now used in shampoos, body scrubs, hair oil, soaps and lip balms.

Kukui Nut Oil

Also known as: Kemiri Nut Oil, Candlenut Oil

Source: West Kalimantan, Borneo

Consistency: Liquid Oil

Colour: Clear yellow

Scent: no rancid tones

Wild harvested ingredient with proven moisturising properties, containing omega-3, omega-6 and omega-9 fatty acids. Very dry oil which absorbs easily to leave moisturised skin.

Products

We offer 100% traceable Kukui Nut Oil in different type:



**Organic FFL
Kukui Nut Oil**



**COSMOS
Kukui Nut Oil**



Organic Kukui Nut Oil (also known as Aleurites Moluccana seed oil, or Kemiri Oil) contains essential fatty acids and is an excellent moisturiser and emollient.

Our Kukui Nut Oil are Ecocert Fair for Life & Halal certified. Available in conventional & organic (Ecocert NOP & EOS certified) variations.

Kukui Nut Oil for the Cosmetics Industry

Kukui nut oil, is a natural oil that has been utilized in Hawaiian culture for centuries. It is known for its lightweight texture and rich composition of fatty acids, vitamins, and antioxidants. This makes it an excellent ingredient in various cosmetic applications, particularly in skincare and haircare products. Examples cosmetic industry of applications include:



Creams



Soaps



Lip products



Sun Screens



Shampoo & Hair Oil



Specifications

Colour	Clear yellow liquid
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Odor/Scent	No rancid notes
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Shelf Life	2 years
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Consistency	Oily
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Relative Density	0.90-0.93
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Key Properties: for cosmetics

Linolenic Acid	20-40%
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Saturated Fats (Palmitic, Stearic, Lauric, Myristic Acid)	<10%
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Oleic Acid	15-30%
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Linoleic Acid	20-50%
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Properties

- Emollient
- Moisturising
- Structuring

Regulatory Data

- INCI Name - Shorea stenoptera seed butter
- CAS No. - 91770-65-9
- EINECS No. - 294-851-7
- Chinese INCI No. -06927
- REACH - exempt under Annex V

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Forestwise Kukui Nut Oil for Food

The kukui nut, also known as candlenut, is found in various parts of Kalimantan, and is the source of Kukui Nut Oil.

Kukui nut oil is widely utilized in the food industry for its distinctive flavor and nutritional benefits. It serves as a seasoning in various dishes, enhancing taste and aroma, that can be used in a variety of dishes, from salads to stir-fries.

The main nutritional benefits of kukui nut oil may help reduce inflammation, improve heart health, and support brain function.

Kukui Nut Oil

Also known as: Kemiri Nut Oil, Candlenut Oil

Source: West Kalimantan, Borneo

Consistency: Liquid Oil

Colour: Clear yellow

Scent: no rancid tones

Kukui nut oil, with its unique nutty flavor, provides excellent nutritional benefits for heart health, making it a healthy alternative oil in various culinary applications within the food industry.

Products

We offer 100% traceable Kukui Nut Oil and Raw Kukui Nut in different type:



**Organic FFL
Kukui Nut Oil**



**COSMOS
Kukui Nut Oil**



Organic Kukui Nut

Organic Kukui Contains essential fatty acids and is an excellent ingredient to enhance nutritional value of food products. The product is free of preservatives. No animal products are used as raw ingredients or in the manufacturing process and suitable for "vegan" diets.

Our Kukui Nut Oil are Ecocert Fair for Life & Halal certified. Available in conventional & organic (Ecocert NOP & EOS certified) variations.

Kukui Nut Oil for the Food Industry

Rich in Omega-6 and Omega-9: Kukui nut oil provides a valuable source of these essential fatty acids. Its mild flavor adds a touch of nuttiness. Examples food industry of applications include:



Salad Dressings



Marinades



Fish Seasonings



Soup



Stir-fries



Specifications

Colour	Clear yellow liquid
Odor/Scent	No rancid notes
Shelf Life	2 years
Consistency	Oily
Relative Density	0.90-0.93

Key Properties: for food & beverage

Calories	120 kcal
Saturated Fats (Palmitic, Steraic, Lauric, Myristic Acid)	<10%
Monounsaturated Fats (Oleic Acid)	15-30%
Polyunsaturated Fats (Linoleic Acid)	20-50%

Kukui Nut Oil compared to Olive Oil

Kukui Nut Oil is:

- Higher omega 3, 6, and 9
- Contains vitamins A, C, and E, contributing to its antioxidant properties
- Kukui nut oil high omega-3 content supports heart health and may reduce inflammation.
- Adds a distinctive nutty and slightly bitter flavor, enhancing certain dishes
- Supporting the protection of the Indonesian rainforest

