From Kenya, with love



From the sun-kissed orchards of Mt. Kenya, our macadamias, freshly handpicked by 30,000 farmers and cold pressed at peakripeness to bring you a smooth, mildly nutty, buttery oil, bursting with essential omegas.

Every drop is a testament to transparent sourcing and unparalleled flavour. We offer sustainability, traceability and profit-sharing with every spoonful to improve the livelihoods of our farmers and their families.

Macadamia oil's high smoke point ensures no valuable nutrient is lost during cooking including:



Rich in Healthy Fats

Boasting the highest (84%) monounsaturated fat amongst nut & seed oils, it supports weight balance, cholesterol control and heart health. Balanced Omega 3, 6 and 7 profile.



Supports Skin & Hair Health

High in Oleic Acid and Palmitoleic Acid, which prevents premature ageing, enhances skin appearance and boosts hair growth.



Packed with Natural Antioxidants

Promotes better absorption of fatsoluble vitamins A,D,E and K. Aids in prevention of digestive issues and other chronic diseases.





peak-ripe macadamias cold pressed

from branch to bottle. No nasties, no secrets, just pure nutrition.

100% EXTRA VIRGIN

MACADAMIA OIL

Non GMO - Vegan - Keto

8.45



OZ.

Nutrition Facts Serving size 1tbsp(15ml) Amount per serving Calories 120kcal %Daily Value Total Fat 15g 23% Saturated Fat 2g 10% Polyunsaturated Fat 0.3g Monounsaturated Fat 12.77g Trans Fat 0g Total Carbs 0g 0% Of which added sugars 0g 0% Cholesterol 0g 0% Protein 0g 0% Fibers 0g 0% Salt 0mg Contains a negligible amount of carbohydrate, sugar, and salt

Ingredient: 100% Extra Virgin Macadamia Oil Origin:

Store in a cool dark place at room temperature and use within 3 months of opening the seal. **DISCLAIMER:** Not recommended for individuals with tree nut or peanut allergies.

Bottled in the UK for Bazaar Direct Ltd. Visit omegapressery.com or contact us at sales@omegapressery.com





