

Extraction method

The traditional method of expelling Apricot kernel oil consists of the following steps:

1. Collect the fruits
2. Separate seeds from fruit pulps
3. Soften the seed shell
4. Separate kernel from shell
5. Grade the kernel
6. Dry kernel in sun
7. Store kernel in basket
8. Crush/grind the kernel
9. Steam the grounded kernel
10. Expel oil with mechanical oil press
11. Filter and purify oil



Apricot oil is yellow in color with a characteristic smell.



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HBTL offers a vast range of certified organic and fair-trade natural products, of the highest quality and purity including Nepali handmade paper products, essential oils, Himalayan nettle products, raw herbs, personal care products and vegetable oils from wild species. For more information, please contact HBTL or visit www.himalayanbiotrade.com



APRICOT OIL

Himalayan Bio Trade Pvt. Ltd (HBTL)

HBTL, founded in 2000, is a natural products processing and marketing company, owned by a consortium of community enterprises whose shareholders are the community members who sustainably manage the forests. HBTL and its community enterprises have received FSC, Organic and Wildlife Friendly certifications.



Apricot plant

Apricot, locally known as Chuli, is a medium sized deciduous tree about 12 meters high. It's botanical name is *Prunus armeniaca* L. belonging to Rosaceae family. It flowers during March to April, fruits in May to August and propagates by seed. It grows in open areas and terraces in North-west Nepal at an altitude between 2400 to 3500 meters. The Apricot kernel is enclosed in a hard and stony shell and Apricot oil is extracted from kernel.

Availability of Apricot

Apricot grows naturally in barren lands and also farmers have planted in their fields as well as in marginal lands in North-west Nepal. In average 30-35% of Apricot oil can be expelled from matured dried kernel. Based on the current resource availability of Apricot, it is estimated about 10 tons of Apricot oil can be obtained per year.



Extraction of Apricot oil

Grounded Apricot kernel is pressed to expel the oil. Mechanical cold press used and no use of solvent.

Composition of Apricot oil

Oleic acid, Linoleic acid, Stearic acid, Palmitic acid, Palmitoleic acid, Myristic acid, Linolenic acid, Arachidic acid, Vitamin E

Traditional usage of Apricot

- Fruits and seeds are edible and nutritious.
- Fruits used in fermentation of liquor locally.
- Kernel oil is used for cooking locally and also used for burning.
- Kernel oil is also used for massage to relieve pain.



Apricot oil in cosmetics

Used in the preparation of cosmetics formulations such as moisturizing creams, baby oil, massage oil, face scrub, lip balms and hair care products.

Skin care

- Moisturising
- Nourishing
- Calming

Hair care

- Repair
- Shine
- Scalp soothing