

Bitter Apricot Kernels

Bitter apricot kernels containing natural amygdalin, cracked and selected specifically for cosmetic oil, industrial aroma (benzaldehyde) extraction and industrial use.

Bitter Apricot Kernel is the kernel of special apricot varieties that naturally contain a high concentration of amygdalin.



General And Logistics Details

Property / Field	Description
Origin Region & Basin	Malatya — Darende & Hekimhan Bitter Kernel Orchards
Harvest / Season / Processing	August – September
Form & Calibrations	Whole Fresh-Cracked Bitter Kernel
Export Packaging	25 kg or 50 kg Sack — the packaging preference, palletization and international container shipping plan (typically on fob or exw terms) are settled in the quotation.

Product Information

Property	Information
Character	100% Bitter Apricot Kernel (Amygdalin-Containing)
Amygdalin Content	High Concentration (Can Be Confirmed by Analysis on Request)
Usage Class	Industrial Aroma / Cosmetic Raw Material
Origin & Harvest	Malatya, Türkiye

Key Features

- › Bitter kernel naturally high in amygdalin content
- › Pure raw material for industrial aroma (essence) and cosmetic oil industries
- › Rich source for natural benzaldehyde (bitter almond aroma) extraction
- › Largely separated from foreign seeds and sweet kernel mixtures

Main Areas Of Use

- › Industrial Extraction
- › Flavor & Essence Industry
- › Cosmetic Oil Extraction

The calibre (pcs/kg) and nutritional values in the table are based on Malatya apricot standards, industry practice and supply chain experience; exact values are confirmed by lot analysis. For serious wholesale purchase enquiries we consider your sample request; the sample fee charged is calculated over the retail reference unit price, and the courier/freight cost belongs to the buyer.