



A FAMILY ENTERPRISE



The pioneering company globally to manufacture Walnut Oil and Defatted Walnut Flour.





We are Productos del Maipo, a Chilean family enterprise rooted in Los Angeles, Biobío Region, the gateway to Patagonia.

Our journey commenced with a fervent commitment to providing our customers with natural and healthful products. We take pride in being global pioneers in the production of walnut oil.







WALNUT OIL

Walnut oil is a wholly natural product abundant in essential nutrients, including Omega 3 fatty acids, antioxidants, and vitamins. anti-inflammatory and antioxidant properties enhance cardiovascular health, promote skin wellness, and assist in regulation. cholesterol Additionally, it serves as a versatile ingredient in both culinary and cosmetic applications.

It originates from premium quality nuts cultivated in Chile.



WALNUT FLOUR

Defatted Walnut Flour is a completely natural product characterized by low fat content and high levels of protein and fiber. It is particularly suitable for vegetarian and vegan diets, being naturally gluten-free and imparting a subtle nutty flavor. Its abundance of essential nutrients, antioxidants, and vitamins renders it a healthful option for baked goods and various recipes, offering a nutritious and light alternative in culinary applications.







OUR COMPONENT

The Walnut

Walnuts are the sole nuts that contain Omega-3 fatty acids, which are advantageous for health. They are abundantly rich in alpha-linolenic acid, which:

Enhances skeletal well-being

- Mitigates the risk of cardiovascular diseases and diabetes
Inhibits the proliferation of breast, colon, prostate, and kidney tumors (as reported by the
Journal of Nutrition).

Chile, a natural haven

Our nation possesses distinctive conditions conducive to the production of fresh, safe, and nutritious nuts.

The Chilean walnut is esteemed as the finest globally for its:

- Color Extralight
 - Freshness
- Performance in matches

ONLY RAW MATERIAL: WALNUT

Characteristics of Walnut Oil





It is applicable in both the cosmetic and food industries. It boasts a higher concentration of vitamins E and B compared to other nuts, and it contains the highest level of Omega 3. The smoke point ranges from 180° to 200°C, enabling its use for frying while preserving its properties.

Categories of fatty acids		Range %			
Saturated	Stearic	1,9 - 2,7			
Jataratea	Palmitic	5,7 - 7,2			
Monounsaturated	Oleic	13 - 22,9			
Polyunsaturated	Linoleic	51,6 - 61,6			
	Linolenic	18 – 19			





Selenium

Vitamins

Keratin

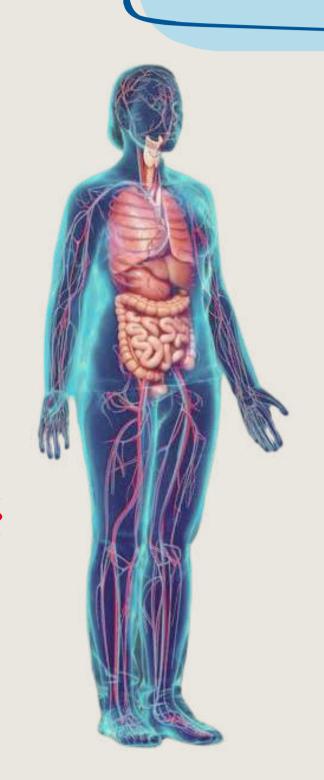
Antioxidants

Omega-3

Beneficial lipids HDL

Magnesium

An ideal equilibrium of Omegas, designed to purify our bodies and enhance their functionality.



19%



NUTRITIONAL CONTRIBUTIONS



Distribution of nutritional contributions across various contexts.	Selenium	Vitamins	Keratin	Antioxidants	Omega-3	High-density	iipoprotein Magnesium (HDL) fats
Enhanced cognitive capacity					•	0	
Luminous Complexion				0			
For hair and nails.	0	0	0				
Mitigate diabetes						0	
Colds	0						
Concentration					•		
Enhances mood					•		
Sport		0					0





Cosmetic

Expressions

Hair

Scales

Features:



APPLICATIONS OF WALNUT OIL

3, tocopherols,

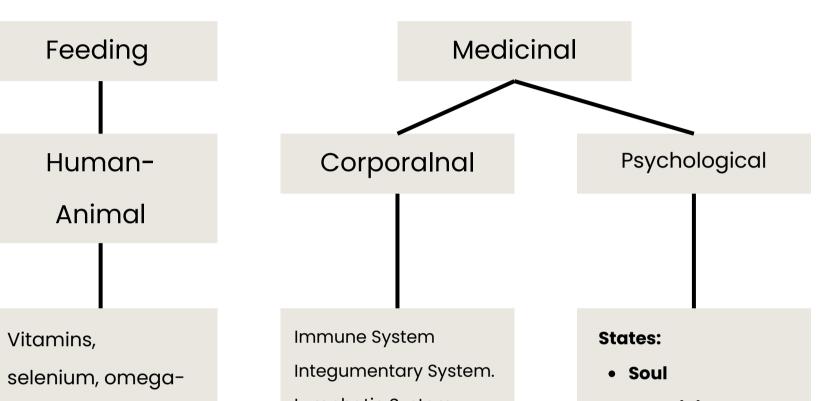
calcium, iron,

potassium,

phosphorus,

iodine.





Integumentary System.
Lymphatic System.
Musculoskeletal system.
Memory
Cardiovascular system.
Nervous system.
Skeletal system.
Iike
Skeletal system.
Smell
Joint system.
Cutaneous

Light
on:
• Suave
• Aromatic

According to researchers at the University of Scranton in Pennsylvania, USA, among all hard-shelled nuts, walnuts possess a superior combination of antioxidants, both in quantity and quality, compared to their counterparts.





Nutritional Composition of Walnut Oil.

PROPIEDADES FÍSICAS Y O	UÍMICAS
Método de extracción	Prensado en frío
Apariencia	Líquido transparente de color amarillo intenso
Olor	Olor característico aceitoso suave (libre de olores rancios y externos)
Densidad a 20° C en g/cm³	PE 2.2.5 0,920 - 0,930
Índice de acidez mg KOH/g	PE 2.5.1 máx. 0,5
Índice de yodo	PE 2.5.4 147 - 156
Índice de peróxidos en Índice de peróxidos en meq.O2 / Kg	PE 2.5.5 máx. 10
Índice de refracción	PE 2.2.6 1,4748 - 1,4753

Nam	hrn .	Matural	Walnut Oil	
INOIL	DIE.	Ivatulal	vvairiut Oii	

ORIGEN MATERIA PRIMA: CHILE EMPRESA: PRODUCTOS DEL MAIPO Y COMPAÑÍA LIMITADA

máx. 0,1
7 - 7,7
0 - 0,4
0 - 0,1
2,1 - 2,8
15,1 - 19,6
58 - 62
18 – 19 .
máx. 0,3
máx. 0,3
máx. 0,2
máx. 0,1

INFORMACION NUTRICIONAL

Serving size 100 mL % Valor Diario		
Omega 3	19%	
Energía (KCal)	825 KCal	
Ácidos Poliinsaturados	77 %	
Ácidos Monoinsaturados	15%	
Ácidos Saturados	8%	
Total Ácidos Grasos	66%	
Proteínas	18%	
Hidratos de Carbono	12%	
Fibras	1,5%	
MInerales y Vitaminas (Hierro, Magnesio, Potasio, Fósforo, Yodo y Otros) Vitaminas (Ácido Fólico, Tocoferol, Tiamina y Riboflavina, etc.)	2%	

Envasado

El producto de envasa en botella de Vidrio de 250 ml, con capsula de sello.

Empaquetado en cajas individuales. Empaquetado en caja master 12 unidades.

Otras opciones de envasado, dependiendo De requisitos del cliente.

WHY CHOOSE OUR PRODUCTS?













We receive support from Pro Chile, the General Directorate of Export Promotion within the Ministry of Foreign Affairs of Chile. This endorsement guarantees our quality and dedication to excellence.





At Productos del Maipo, we provide an extensive range of formats for both Walnut Oil and Walnut Flour, meticulously crafted to cater to the demands of the export market.

Our products are offered in various sizes and formats, ranging from small packages for personal use to bulk options for commercial or industrial distribution. Furthermore, we ensure that each of our products upholds the highest standards of quality and purity, making them suitable for export to any location worldwide.

Whether you seek oils or flours in bulk or smaller amounts, we tailor our offerings to meet your requirements with personalized solutions and dependable shipping.

We possess a dedicated export sector and robust production capabilities.



LOCATE US









