

## Oil Accumulation Patterns in Kernel of Macadamia Species

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Oil accumulation in macadamia kernel is related to eating quality. Previous studies exploring oil content and accumulation patterns in macadamia have focused on commercial cultivars of *Macadamia integrifolia* and *M. tetraphylla* hybrids. This study examined oil accumulation and maximum oil content of wild genotypes of three macadamia species, *M. integrifolia*, *M. tetraphylla* and *M. ternifolia*, across their geographic range. Also assessed were *M. integrifolia* × *M. ternifolia* and *M. integrifolia* × *M. janseni* hybrids, and three industry cultivars. Rapid oil accumulation was observed to occur between December and February for *M. integrifolia* and *M. tetraphylla*, with 90% of maximum oil content reached in February. *M. ternifolia* matured significantly faster, reaching 90% of maximum oil content in late December. The species hybrids and cultivars were intermediate. No significant differences were observed between species for maximum oil content.