

FGCU Food Forest

Plant Database

Macadamia (*Macadamia integrifolia* & *Macadamia tetraphylla*)

Origin: Australia.

Description: Macadamias are tall evergreen trees that can reach up to 60 ft. or more in height at full maturity. *M. integrifolia* has stiff, smooth leaves, and the fruit have a smooth shell. *M. tetraphylla* has leaves with serrated edges, and the fruit have rough, bumpy shells.

Uses: Food and oil; seeds are edible raw out of hand or made into oils for skincare; common landscape specimens.

Harvest: Summer to Fall; July through

Flower: *M. integrifolia* has small white flowers borne in racemes between 4-8 in. long (10-20 cm), and *M. tetraphylla* has small pink flowers borne in racemes 6-18 in. long (15-45 cm).

Tolerance: Mature trees are cold tolerant to 25°F, although flowers and fruit will be negatively affected at 28° F; moderate to high wind tolerance; high drought tolerance, but will yield much higher with regular irrigation. Requires



General Description: Both *M. integrifolia* and *M. tetraphylla* are tall evergreen trees that can grow up to 60 ft. or higher at full maturity. *M. integrifolia* has stiff, smooth leaves, and the fruit have a smooth shell. *M. tetraphylla* has leaves with serrated edges, and the fruit have rough, bumpy shells.

- **Native Origin:** Both *M. integrifolia* and *M. tetraphylla* are native to the rainforests of Queensland and New South Wales in eastern Australia.
- **General History:** Macadamias are native to eastern Australia and were eaten by the Australian Aborigines for thousands of years before Europeans arrived. Macadamia was first described by Allan Cunningham in 1828, and was spread to other regions of the world throughout the 1800s.

By the early 1900s, macadamia was growing in Hawaii, but it wasn't until 1946 until a large commercial plantation was established there. By the year 2010, South Africa became the world's largest producer of macadamia nuts, and there were trees planted throughout the tropics and subtropics worldwide. Although not very popular in Florida, there are many trees in home gardens throughout the state, and large agricultural companies are investigating macadamia's potential at a much larger scale, particularly in central and north Florida.

- **Distribution:** Tropics and subtropics worldwide.
- **Season of Harvest:** Summer to fall; July through November in Florida.
- **Culinary Uses:** Both *M. integrifolia* and *M. tetraphylla* feature edible seeds that can be eaten raw by humans; however, macadamia nuts are toxic to dogs. Compared to almonds and cashews, macadamia nuts are high in fat and low in protein. They are famous for containing around 22% of omega-7 palmitoleic acid, and contain the highest amount of monosaturated fats out of any other seed.

Macadamia	
Scientific Classification	
Kingdom:	Plantae
(unranked):	Angiosperms
(unranked):	Eudicots
Order:	Proteales
Family:	Proteaceae
Genus:	<i>Macadamia</i>
Species:	<i>M. integrifolia</i> <i>M. tetraphylla</i>

Sources

<https://en.wikipedia.org/wiki/Macadamia>

https://en.wikipedia.org/wiki/Macadamia_integrifolia

https://en.wikipedia.org/wiki/Macadamia_tetraphylla

<http://ufdcimages.uflib.ufl.edu/IR/00/00/33/92/00001/MG05200.pdf>