Macadamia nuts are the fruit of the trees of *Macadamia integrifolia* and *Macadamia tetraphylla*. Both trees are from the Proteacea family. Although macadamia trees are indigenous to Madagascar and Australia, they were introduced into Hawaii around 1892 and into California shortly thereafter. The nut itself is a creamy white kernel that can contain up to 80% oil and 4% sugar, depending on the variety. The nuts are considered popular party snacks and are often added to salads, candies, and various baked goods (e.g., cookies, cakes). The oil that is extracted from the nut is often used in natural hand lotions and shampoos.

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the animal becomes symptomatic, monitoring hydration status and vital function is recommended. A veterinarian should be contacted if other chemicals have also been ingested or if the dog has concurrent disease. For dogs that consume macadamia nuts covered in chocolate, decontamination via emesis and/or a slurry of activated charcoal and a cathartic is recommended to reduce the risk of signs caused by methylxanthine (chocolate) toxicosis.a


REFERENCES


About the Author

Mrs. Allen, a 1999 graduate of the veterinary technology program at Parkland College, Champaign, Illinois, is a research associate at the ASPCA Animal Poison Control Center. She also worked as a radiology technician in the Veterinary Teaching Hospital, University of Illinois. She enjoys spending her spare time with her husband Jamison, her daughter Abigail, and her rat terrier, Peaches.