	<b>PRELIMINARY SPECIFICATIONS</b> <b>BRAZIL NUT OIL</b>			<b>CP-ESP-AC-01</b> <b>VERSION:04</b>	
	<b>Prepared by:</b> Team Research and Development	<b>Review by:</b> Team Quality Assurance	<b>Approved by:</b> General Manager	<b>Date</b>	March - 2018
					<b>Page 1 of 3</b>

<b>1.-PRODUCT</b>	Brazil nut oil
<b>2.-COUNTRY OF ORIGIN</b>	Peru
<b>3.-PLACE OF PRODUCTION OF RAW MATERIAL</b>	Madre de Dios
<b>4.-TYPE</b>	Cosmetic
<b>5.-INGREDIENT</b>	100% Brazil nut
<b>6.-INCI NAME OF INGREDIENT</b>	<i>Bertholletia excelsa seed oil</i>

#### 7.-CHARACTERISTICS

This is a food grade product, from clean Brazil nuts, processed by mechanical means with non-toxic materials to produce brazil nut oil, filtered, unrefined, without additives.

#### 8.-ORGANOLEPTIC FEATURES

- Odor: Characteristic.
- Color: Yellow light.
- Taste: Characteristic.

#### 9.- PHYSICOCHEMICAL FEATURES\*

- Acid value (% Free fatty acids) <2%
- Peroxide value (mEq O<sub>2</sub> / kg) <15
- Insoluble matter (%) 0.2%
- Iodine value (g I<sub>2</sub>/100g) 59 – 127
- Saponification value (mgKOH/g) 167 – 207

#### 10.-TYPICAL FATTY ACID PROFILE\*:


FATTY ACID NAME	C-CHAIN	% TYPICAL VALUE <sup>1,2</sup>
Palmitic Acid	C16:0	12 – 18
Palmitoleic Acid	C16:1	< 0.50
Stearic Acid	C18:0	8 – 13
Oleic Acid (Omega 9)	C18:1	29 – 40
Linoleic Acid (Omega 6)	C18:2	32 - 47
Gadoleic Acid	C20:1	< 0.20

#### Reference:

<sup>1</sup> "Final Report: Plant-Derived Fatty Acid oils as Used in Cosmetics - March 4, 2011"; Table 3. Chemical properties for plant-derived fatty acid oils. Page: 28. Author: The 2011 Cosmetic Ingredient review expert panel members.

<sup>2</sup> "Brazil nut (*Bertholletia excels HBK*) seed kernel oil: Characterization and Thermal Stability". Table 3: Fatty acid composition of Brazil nut kernel oil, obtained from three oil samples. Author: Vicente Queiroga Neto, Olaf Andreas Bakke, Cintia Maria pinto Ramos, Pushkar Singh Bora, Juan Carlos Letelier, Marta Maria da Conceicao.

**Note:** The composition of Brazil nut oil lipids can be different and is influenced by varietal differences (species), as well as geographic (place of origin) and climatic conditions.

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				<b>Page 2 of 3</b>

#### 11.- PACKAGE

- Bulk: Drums (190 kg) and plastics container (1 kg, or 18 kg)
- Other presentation (cosmetic): Cardboard box duplex containing bottles glass amber of 250 ml and 33 ml.

#### 12.- STORAGE AND TRANSPORT

Away from sunlight at room temperature can be stored in the refrigerator but it may tend to form corpuscles stearin this phenomenon does not alter the quality of the oil. It can be transported in a closed container at room temperature.

#### 13.- SHELF LIFE

12 months under proper storage conditions established and in its unopened original container.

#### 14.-LABELLING

The product label will contain a product name, company name, company address, net weight. The boxes, drums or plastics containers are encoded with the production lot and expiration date. Since the product is processed in a processing plant brazil nuts (allergenic product), consider the following information "processed in a facility that processes brazil nuts and other nuts."

#### 15.- CERTIFICATION STANDARDS

This product is processed in a factory it has HACCP certification, UEBT, certified Organic RTPO (Peruvian technical regulations organic), NOP and EU organic.


#### 16.-REGULATORY INFORMATION

- INCI-NAME Bertholletia excelsa seed oil
- EINECS-NO 310-127-6
- CAS NUMBER 356065-50-4
- METHOD OF EXTRACTION Expeller pressed

#### 17.-OTHER INFORM ATION

- PRESERVATIVES : Preservative free
- HS CODE :1515.90
- GMO DECLARATION :This product has not genetically modified in any way.
- IRRADIATION DECLARATION :Product has not been irradiated.
- GLUTEN FREE :This product is gluten free.
- ALLERGEN INFORMATION :Manufactured in a facility that processes Brazil nut and other nuts.

\*Information specific to the analysis are values take from bibliographic reference

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	Team Research and Development	Team Quality Assurance	General Manager	<b>Page 3 of 3</b>	

## 18.-NAGOYA PROTOCOL

The present sample/product is delivered/sold exclusively for production purposes. If you use genetic resources for research, innovation and development purposes, you should take into consideration that Peru is a signatory of the Nagoya Protocol (Nagoya Protocol on Access to Genetic Resources and fair and equitable sharing of benefits arising from their utilization - ABS Access and Benefit Sharing). Before conducting the investigation, it is mandatory to have an **access contract to genetic resources**, based on the Regulation on Access to Genetic Resources of Peru (Resolution Ministerial No. 087-2008-MINAM of 31 December 2009). In this case, you should contact us for more information about the process to obtain the contract.

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### Terms of Use

Customers should purchase products from CANDELA PERU with the clear understanding that all products must be used at the customers own discretion and only after referencing Material Safety Data Sheets (MSDS) and all other relevant technical information specific to the product.

The user of the product is solely responsible for compliance with all laws and regulations applying to the use of the products, including intellectual property rights of third parties.

As with any manufacturing process, CANDELA PERU strongly recommends small lab scale testing for evaluation purposes prior to full commercial manufacturing.