	PRELIMINARY SPECIFICATIONS BURITI OIL			CP-ESP-AC-12 VERSION:05	
	Prepared by: Team Research and Development	Review by: Team Quality Assurance	Approved by General Manager	Date February - 2017	
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1.-PRODUCT	Buriti oil
2.-COUNTRY OF ORIGIN	Peru
3.-PLACE OF PRODUCTION OF RAW MATERIAL	Loreto
4.-TYPE	Cosmetic
5.-INGREDIENT	100% buriti
6.-INCI NAME OF INGREDIENT	<i>Mauritia flexuosa Fruit Oil</i>

7.-CHARACTERISTICS

The oil is mechanically extracted from the fruit pulp, filtered and unrefined. It contains a high percentage of Oleic and Palmitic Acids which have good oxidative stability. This oil is traditionally used in the Amazon Basin region for different cosmetic and medicinal uses. It can be included in a wide variety of cosmetics such as creams, lotions, soaps and shampoos.

8.-ORGANOLEPTIC FEATURES

- Odor: Characteristic.
- Color: Reddish.

9.- PHYSICOCHEMICAL FEATURES*

- Acid value (% Free fatty acids) < 10 %
- Peroxide value (mEquO₂ / kg) < 20
- Unsaponifiable matter (%)¹ 0.5 ± 0.0.
- Iodine value (g I₂/100 g)¹ 74.64 ± 0.9.
- Saponification value (mgKOH/g)¹ 192.88 ± 19.53.

Reference:

¹Characterization of Oil Extracted from Buriti Fruit (*Mauritia flexuosa*) Grown in the Brazilian Amazon Region). Author: Simone M. Silva, Klicia A. Sampaio, Thiago Taham, Silvana A. Rocco, Roberta Ceriani, Antonio J. A. Meirelles. Page: 614

10.-TYPICAL FATTY ACID PROFILE*:


FATTY ACID NAME	C-CHAIN	% TYPICAL VALUES ^{2,3}
Palmitic Acid	C16:0	16.78 - 17.81
Palmitolic Acid	C16:1	0.23 – 0.32
Stearic Acid	C18:0	1.77 - 2.17
Oleic Acid (Omega 9)	C18:1	74.06 - 75.86
Linoleic Acid (Omega 6)	C18:2	1.77 – 4.94
Linolenic Acid (Omega 3)	C18:3	1.04 - 1.35
Eicosenic Acid	C20:1	0.34 – 0.53
Others	-----	0.47 – 0.56

Reference:

² Certificate of analysis-Buriti oil (30 Sep -2015- Donnington Laboratories Ltd)

³ Characterization of Oil Extracted from Buriti Fruit (*Mauritia flexuosa*) Grown in the Brazilian Amazon Region). Author: Simone M. Silva, Klicia A. Sampaio, Thiago Taham, Silvana A. Rocco, Roberta Ceriani, Antonio J. A. Meirelles. Page: 614

Note: The composition of buriti 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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11.- MICROBIOLOGICAL FEATURES*

Salmonella: Absent in 25 g

12.- PACKAGE

- Bulk: Plastics container (1 kg or 18 kg)
- Other presentation: Cardboard box duplex containing bottles glass amber of 33 ml.

13.- STORAGE AND TRANSPORT

Away from sunlight at room temperature.

14.- SHELF LIFE

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

15.- 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."

16.- 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.


17.- REGULATORY INFORMATION

- INCI-NAME Mauritia flexuosa fruit oil.
- EINECS-NO Not determined
- CAS NUMBER 394239-67-9
- METHOD OF EXTRACTION Mechanical extraction

18.- OTHER INFORMATION

- 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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19.-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.

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.