	<b>PRELIMINARY SPECIFICATIONS</b>			CP-ESP-AC-08 VERSION: 03	
	<b>PASSION FRUIT SEED OIL</b>				
	<b>Prepared by:</b>	<b>Review by:</b>	<b>Approved by</b>	<b>Date</b>	March - 2017
Team Research and Development	Team Quality Assurance	General Manager	<b>Page 1 of 3</b>		

<b>1.-PRODUCT</b>	Passion fruit seed oil
<b>2.-COUNTRY OF ORIGIN</b>	Peru
<b>3.-PLACE OF PRODUCTION OF RAW MATERIAL</b>	Lambayeque
<b>4.-TYPE</b>	Cosmetic
<b>5.-INGREDIENT</b>	100% passion fruit seed
<b>6.- INCI NAME OF INGREDIENT</b>	<i>Passiflora edulis seed oil</i>

### 7.-CHARACTERISTICS

The oil is extracted from the seeds of the fruit by purely physical means to obtain raw, filtered and unrefined oil. This oil is used for different cosmetic and medicinal uses.

### 8.-ORGANOLEPTIC FEATURES

- Odor: Characteristic, pleasant.
- Color: Yellow to slightly orange.

### 9.- PHYSICOCHEMICAL FEATURES\*

- Acid value (% Free fatty acids) < 5 %
- Peroxide value (mEquO<sub>2</sub> / kg) < 10
- Unsaponifiable matter (%)<sup>1</sup> 1 – 1.6
- Iodine value (g I<sub>2</sub>/100 g)<sup>1</sup> 115 – 140
- Saponification value (mgKOH/g)<sup>1</sup> 170 – 200

**Reference:**

<sup>1</sup> "Yellow Passion Fruit seed oil (*Passiflora edulis* f. *flavicarpa*): Physical and chemical characteristics", Table 2: Physico-chemical characteristics of passion fruit seed oil. Author: Cassia Roberta Malacrida and Neuza Jorge.


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

FATTY ACID NAME	C-CHAIN	% TYPICAL VALUES <sup>2, 3</sup>
Myristic Acid	C14:0	< 0.1
Palmitic Acid	C16:0	7 – 11
Palmitoleic Acid	C16:1	< 0.5
Margaric Acid	C17:0	< 0.1
Stearic Acid	C18:0	1 – 4
Oleic Acid (Omega 9)	C18:1	12 – 18
Linoleic Acid (Omega 6)	C18:2	70 – 75
Linolenic Acid (Omega 3)	C18:3	< 0.5
Araquidic Acid	C20:0	< 0.1

**Reference:**

<sup>2</sup> "Yellow Passion Fruit seed oil (*Passiflora edulis* f. *flavicarpa*): Physical and chemical characteristics", Table 3: Fatty acid composition of passion fruit seed oil. Author: Cassia Roberta Malacrida and Neuza Jorge.

<sup>3</sup> "Final Report: Plant-Derived Fatty Acid oils as Used in Cosmetics - March 4, 2011"; Table 4. Total fatty acid composition of plant-derived fatty acid oils (%). Page: 35. Author: The 2011 Cosmetic Ingredient review expert panel members.

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<b>Page 2 of 3</b>						

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

#### 11.-MICROBIOLOGICAL FEATURES\*

Salmonella: Absent in 25 g

#### 12.- PACKAGE

- Bulk: Drums (190 kg) and 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

18 months under proper storage conditions established and in its 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                           Passiflora edulis seed oil.
- EINECS-NO                           294-833-9
- CAS NUMBER                           97676-26-1
- METHOD OF EXTRACTION   Expeller pressed

#### 18.-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

	<b>PRELIMINARY SPECIFICATIONS</b> <b>PASSION FRUIT SEED OIL</b>			CP-ESP-AC-08 VERSION: 03	
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	Team Research and Development	Team Quality Assurance	General Manager	<b>Page 3 of 3</b>	

## 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.

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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 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.