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|--|-------------------------------------|------------------------------|---------|------------|
|  | MURUMURU BUTTER | | Code | CPO2Mo4Fo1 |
| | | | Date | Sept 2021 |
| | Data Sheet | | Version | 02 |
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| Produced by: QC team | Reviewed: Chief of Assurance and QC | Approved by: General Manager | | |

1. PRODUCT DESCRIPTION

| | | | |
|--------------------------|--|----------------------------|-------------------------|
| Scientific name | <i>Astrocaryum murumuru</i> | Ingredients | 100% murumuru |
| Country of origin | Peru | Processing location | Lima, Villa el Salvador |
| Inci-name | <i>Astrocaryum murumuru</i> seed butter | Cas number | 356065-49-1 |
| Description | The butter is extracted from the pure seeds of the fruit to obtain raw, filtered and unrefined butter. | | |



2. ORGANOLEPTIC FEATURES


| | |
|-------------------|-----------------|
| Color | White to yellow |
| Odor | Characteristic |
| Appearance | Solid |

3. PHYSICOCHEMICAL FEATURES

| Features | Limit |
|----------------------------|-------|
| Acid value (% Fatty acids) | <5% |
| Peroxide value (mEqu O/kg) | <10 |

Reference:

- 1 "AOAC. Official Methods of Analysis". 19 th. Dr. George W. Latimer J, editor.

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4. FATTY ACID PROFILE

| Carbon | Fatty acids | % |
|--------|-------------|---------|
| C 12:0 | Lauric | 41 - 44 |
| C14:0 | Miristic | 18 - 22 |
| C18:0 | Oleic | 5 -7 |

5. PACKAGE

| Presentation | Description | Gross Weight |
|--------------|--|----------------|
| 1 | Nylon polyethylene bag per 20 kg. Packed in a carton box. | 20 kg |
| 2 | Plasticized bucket of 3.5 or 18 kg | 3.5 kg o 18 kg |
| 3 | Nylon polyethylene bag per 1 kg. | 1 kg |
| 4 | Plasticized bucket of 7 gr | 7 gr |

6. STORAGE AND TRANSPORT


Store away from sunlight at a temperature of 18 to 22°C (64 to 68°F). As with many unrefined oils, some precipitation may occur. The oil solidifies when partially cooled below 10°C, this is reversible when the bottom is returned to room temperature. These conditions do not affect the quality or flavour of the butter.

7. SHELF LIFE

12 months under storage conditions established and in its original packaging.

8. LABELLING

The product label will contain the name of the product, the declaration of the ingredients and their additives, the name of the company, the address of the company, the company name, the sanitary registration number and the net weight. The boxes and bags are coded with the production lot and the expiration date. Since the product is processed in a Brazil nut processing plant (allergenic product), consider the following information "processed in a facility that processes Brazil nuts and other nuts."

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9. BENEFITS

Rich in essential fatty acids, it helps to combat the action of the sun, absorbing UV radiation. Thanks to its high levels of lanolin, it acts as a moisturizer for the skin, moisturizing it and reducing water loss, thus delaying the appearance of wrinkles.

10. PRODUCT APPLICATIONS

Apply moderately to dry skin and lips.

11. CERTIFICATION STANDARD


This product is process in a factory with HACCP certification and certified Organic RTPO (Peruvian technical regulations organic), certification HALAL, NOP and EU.

12. DISTRIBUTION AND DESTINATION

The product is destined for export and local market

13. ADITIONAL INFORMATION

| | |
|--------------------------------|--|
| 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. |

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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 data sheet 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.