



AMAZONICA DE COLOMBIA



DATA SHEET MAURITIA FLEXUOSA FRUIT OIL

1. Descripción General

Mauritia Flexuosa fruit oil is produced from the fruit of the palm tree called by the ancestral communities of the Amazon as: Canangucha, Moriche and Burití. They have used it as a power source and also applied it as a soothing and recuperating skin burns.

In the world of cosmetics, Buriti oil is appreciated for its essential fatty acids and emollients that help keep the skin soft. The antioxidant properties of Buriti oil increase elasticity and reduce dryness of the skin. In fact, the concentration of carotene in Buriti oil is even higher than that of carrot oil.

It is extracted from the pulp by cold pressure and is characterized by:

- Be rich in palmitic and oleic acids.
- Concentrated in provitamin A, tocopherols and vitamin C and high content of carotenoids.
- Contains much more provitamin A, beta-carotene, than carrots and has great stability against oxidation.
- The ability of Buriti oil to filter and absorb UV rays has recently been discovered

Amazonica
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2. Características

Tabla 1 Physicochemical and Organoleptic Properties

ANALYSIS	LABORATORY TEST	INGREDIENT SPECIFICATION	METHOD
ORGANOLEPTICS	Condition	Líquid	Organoleptic
	Appearance	Traslucet	
	Color	Golden Orange	
	Smel	Characteristic Pleasant	
PHYSICOCHEMICAL	Density (g/ml)	0,9020	AOAC 962.37
	Index of saponification (mg KOH/ g)	171,96 ± 4,37	AOAC 920.160
	Índex of Iodine (g yodo/100gr)	84,07	AOAC 993.20
	Index of peroxide (mg eq O ₂ /kg)	4,8 ± 0,0	AOAC 965.33
	Índice de acidic (% ácid. libres)	16,50 ± 0,29	ISO 660:1996
	Water Solubility (1/10)	Insoluble	USP
	Solubility in alcohol (1/10)	Soluble	
	Solubility in mineral oil (1/10)	Soluble	

ABSORPTION: It is light and absorbs quickly



3. Antioxidant:

Its natural antioxidant effect improves sun protection, therefore, it is added in cosmetic, hair and pharmaceutical products. In its composition it has 1707 ppm of Carotene and 800 ppm of Tocopherol.

It has many types of carotenoids, as listed in Table 2. The main contribution to the carotenoid concentration comes from β -carotenes.

Tabla 2. Content in ppm of carotenoids present in Buriti oil.

Substance	Cant. ppm	Substance	Cant. ppm
Trans- β - Carotene	672 \pm 10	α Carotene	61 \pm 7
13-cis- β - Carotene	359 \pm 27	Mutachrome	45 \pm 1
9-Cis - β - Carotene	150 \pm 18	ζ Carotene	39 \pm 3
Phytoflune	150 \pm 8	β Zeacarotene	38 \pm 1
Zeaxantine	98 \pm 4	γ Carotene	13 \pm 1
B-10-apo-carotene	70 \pm 3	δ Carotene	11 \pm 1

4. Fatty Acids Composition:

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Tabla 3 Composición de ácidos grasos en el aceite crudo de Burití.

Ácido graso	Name's	%FAMES/l
Ácido Palmítico	16: O	14,86
Ácido Esteárico (cis-9)	18: O	1,09
Ácido Oléico (cis-9)	Cis-18:1 (n-9)	84,09

6. Applications:

Buriti oil is part of the composition of many cosmetic products that help us fight against skin aging, as well as products that protect against the sun's rays and products for the care and strengthening of our hair.

In cosmetics it is used for having the following properties:

- Buriti Oil is moisturizing, antioxidant, anti-inflammatory, healing and sedative in sunburn.
- Provides calming effect.

It can be used in cosmetic formulations, such as:

- ✓ Anti - aging creams.
- ✓ Sunscreens and after-sun lotions.
- ✓ Hair products (for damaged hair and color).
- ✓ Liquid soap, soap, shower gel
- ✓ All kinds of skin creams, emulsions or lotions.



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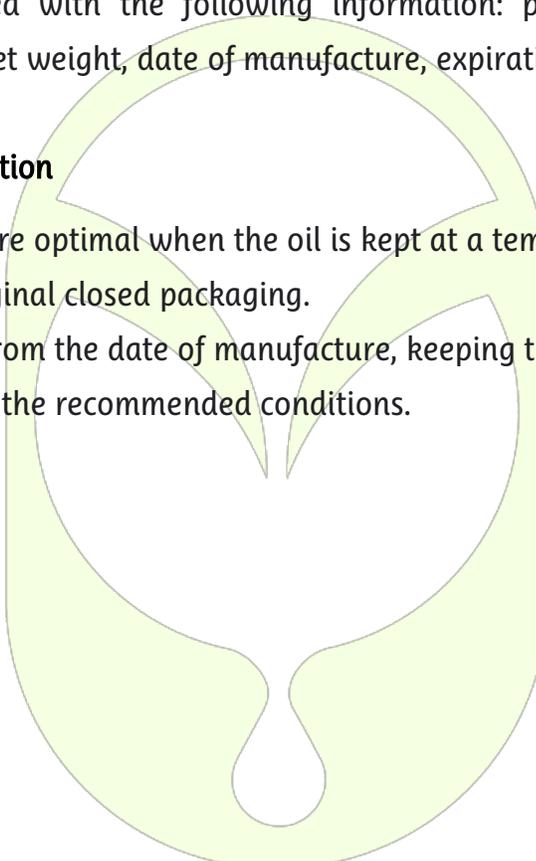
7. Storage and packing

The oil is stored at room temperature and packed in gallons of plastic (food material). It is identified with the following information: product name, batch number, gross weight, net weight, date of manufacture, expiration date.

8. Conditions of conservation

The storage conditions are optimal when the oil is kept at a temperature below 20° C and is stored in its original closed packaging.

Best before: 18 months from the date of manufacture, keeping the oil in its original closed packaging and in the recommended conditions.



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