



UNGURAHUI OIL

Oenocarpus Bataua



SPECIFICATIONS SHEET

Ungurahui (*Oenocarpus bataua*) is the fruit of a large palm that is naturally abundant in non-flooding areas of Amazonia. The fruit is deep-purple but yields oil which is intensely yellow. Ungurahui oil is unique in its abundance of Vitamin E (Alpha- Tocopherol 170 mg/100g). It is also rich in Vitamin A and Oleic Acid. This versatile oil is perfect for a range of applications, from inclusion in skin and hair products to a delicious addition to cooking and salads. Although Ungurahui looks similar to its cousin Açai, it is preferred by Amazonian tribes for its higher oil and vitamin content. Famous amongst the local people of the Peruvian Amazon, Unguruahui is renowned as the secret to thick and lustrous hair. With 63 times more Vitamin E than avocados, Ungurahui is true super oil.

OUR MISSION

Eco Ola delivers Amazonian Superfoods that are Delicious, Healthy, and Done Right. We maintain the highest standards of excellence in how we grow our food, how we treat our partner farmers, how we interact with the environment, and how we deliver our products to you. Efficiency for us means a better value for our customers. And what's more — we craft our practices to benefit the communities and environment where we work. Our scalable farming along with our wild harvest operations and vertical integration ensure that we can meet the growing needs of our customers.



UNGURAHUI OIL

DESCRIPTION

Ungurahui Oil is produced by carefully drying the fruit and removing the mesocarp. The mesocarp is then pressed to extract the oil. The oil is carefully filtered and stored in food grade drums. The Ungurahui oil is bright yellow with a rich characteristic flavor and aroma.



RAW MATERIAL

The Ungurahui fruit is wild harvested from the very tall Ungurahui palms using specially designed climbing gear to insure the safety of the climbers and to preserve the trees. Ungurahui palms can tower up to 43 meters above the forest floor. Without the availability of specialized climbing gear, impoverished communities often cut the trees down to harvest the fruit. Eco Ola is very proud to be part of this important conservation effort that not only provides sustainable income for remote Amazonian communities but also helps preserve the great biodiversity of the Amazon Rainforest. We select only the finest fruit, harvested at optimum ripeness for our premium oil.



PACKAGING & STORAGE

Available in food grade drums of 80 and 120 Liters. Ungurahui oil has a shelf life of 24 months when stored in airtight original packaging below 26 °C.



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MAILING ADDRESS (PERU):

ECO OLA, SAC - AV.GUARDIA CIVIL, PSJ 2, MZ A, LT 3 - IQUITOS, PERU

COMPOSITION

Lipid Content

Palmitic Acid:	13%
Palmitoleic:	<1%
Stearic Acid:	3%
Linolenic Acid (Omega-3)	<1%
Linoleic Acid (Omega-6):	3%
Oleic Acid (Omega-9):	78%

% By Category

Saturated:	15%
Mono-Unsaturated:	81%
Poly-Unsaturated:	4%

Calories: 921 kcal per 100g

Vitamins

	mg/100g
Vitamin A (β Carotene):	.24
Vitamin E (α Tocopherol):	170

Physical Characteristics

Free Fatty Acid (expressed in Oleic Acid) <1%

Saponification Value (KOH/g of Oil) 185-205mg

Peroxide Value (meq. of O₂/kg of Oil) <5%

Moisture <1%

Iodine Value (Wijs) 77.2-85.3

Smoke Point (°C) 186

Refractive Value (25°C) 1.467

Metals (mg/kg)

Lead <0.034

Iron 0.58

Copper <0.007

Arsenic <0.06

OVERVIEW

Characteristics:

Smell Characteristic

Color Golden Yellow

Taste Characteristic

Appearance Homogenous, uniformly free-flowing

Microbiological Characteristics:

Mesophilic aerobicic plate count <1000 UFC/g

Lipophilic microorganisms 10 UFC/g

E-coli Absent

Salmonella Absent

Labeling: Product name, batch code, product code, net weight, gross weight, date of manufacturing, along with storage instructions are printed on the label affixed to each shipping container or bottle.

Applications: Ungurahui can be included in a wide variety of products such as sunscreen, soap, shampoo and cosmetics or can be applied directly to the skin. It is also perfect as an edible oil for everything from salad dressings to cooking.

Preservatives: Ungurahui Oil is free from added sugar, added color or preservatives of any class.

Therapeutic Value: Due to its remarkable Vitamin E content, Ungurahui oil is a powerful antioxidant, preventing the propagation of free radicals in tissues. As it is fat-soluble, it is incorporated into cell membranes, which protects them from oxidative damage. Vitamin E also aids in wound healing and proper regulation of the nervous system. The abundance of Oleic acid makes Ungurahui oil a perfect solution for reducing bad cholesterol (LDL). It is best known for its healing and regenerative use on the hair and scalp.

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