

AGUAJE OIL

Mauritia flexuosa

SPECIFICATIONS SHEET

Aguaje (*Mauritia flexuosa*) is the fruit of a large palm that is naturally abundant in lowland Amazonia. The bright orange color of the oil is indicative of the abundance of Carotenes (Vitamin A, 33mg/100g)! It is also rich in Vitamin E 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. The oil effectively protects against sun damage and restores vibrancy to the skin. The use for centuries by Amazonian locals for women's health is now supported by science. With 21 times more Vitamin A than carrots and 25 times more Vitamin E than avocados, Aguaje 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.



AGUAJE OIL

DESCRIPTION

Aguaje 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 Aguaje oil is bright orange with a rich characteristic flavor and aroma.



RAW MATERIAL

The Aguaje fruit is wild harvested from the very tall Aguaje palms using specially designed climbing gear to ensure the safety of the climbers and to preserve the trees. Aguaje trees 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 Shambo and Color varieties for our premium oil.



PACKAGING & STORAGE

Available in food grade drums from 80 to 240 Liters. Aguaje 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

AGUAJE OIL

COMPOSITION

Lipid Content

Palmitic Acid:	18%
Stearic Acid:	2%
Valeric:	1%
Linolenic Acid (Omega-3)	1%
Linoleic Acid (Omega-6):	7%
Oleic Acid (Omega-9):	71%

% By Category

Saturated:	17%
Mono-Unsaturated:	81%
Poly-Unsaturated:	2%

Calories: 921 kcal per 100g

Vitamins *mg/100g*

Vitamin A (β Carotene):	33
Vitamin E (α Tocopherol):	68

Physical Characteristics

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

Saponification Value (KOH/g of Oil) 175-200mg

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

Moisture <1%

Iodine Value (Wijs) 66.6-95.3

Smoke Point (°C) 124

Refractive Value (25°C) 1.465

Metals (mg/kg)

Lead <0.034

Iron 0.88

Copper <0.007

Arsenic <0.06

OVERVIEW

Characteristics:

Smell Characteristic

Color Bright Orange

Taste Characteristic

Appearance Homogenous, uniformly free-flowing

Microbiological Characteristics:

Mesophilic aerobic 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: Aguaje Oil 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: Aguaje Oil is free from added sugar, added color or preservatives of any class.

Therapeutic Value: Due to its remarkable Vitamin A content Aguaje oil is beneficial for vision, gene transcription, immune function, embryonic development and reproduction, bone metabolism, haematopoiesis, skin and cellular health, and antioxidant activity. It also contains phytoestrogens that benefit women passing through menopause and suffering from osteoporosis. Men do not have these receptors so the phytoestrogens have no effect on men.

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