



AMANACI BRAZIL NUT OIL – COLD PRESSED

INTRODUCTION

We, at **Amanaci**, combined the ancient knowledge of Amazon Indians and modern science to develop the best and purest raw materials from the Amazon Rainforest. It's no secret that wild plants contain more ingredients than their cultivated cousins. In contrast to other Brazil Nuts which typically come from large plantations we only use wild nuts.

Amanaci working effectively with Indigenous Peoples and free cooperatives to carefully select the best raw materials, using only best quality nuts obtained from the wild *Bertholletia excelsa* trees from the deep of the Amazon Rainforest origin exclusively. Each nut is sustainably harvested and in harmony with nature.

By using our raw materials found only in the rainforest, your Company or Brand helps to re-finance our own reforestation projects and rainforest communities create fair income that allows them to protect their forests.

Further benefits with our Buriti Oil

✓ 100 % free of solvents ✓ 100 % free of pesticides ✓ 100 % Rainforest protection

PRODUCTION

BRAZIL NUT OIL from Amanaci is 100% natural and produced by German technology in slow moving mechanical screw-pressing of the raw kernel from the oleaginous almond of the wild *Bertholletia excelsa* Tree.

At Amanaci the Brazil Nuts will **not** take the usual form of extraction with chemical solvents and intensive heat. The Nuts will be broken only by a mechanical nutcracker. By doing so, will remain the Selenium and essential ingredients as far as possible.

PROPERTIES

Brazil Nuts has been traditionally used as Food by indigenous Peoples and are eaten raw. Brazil nut oil is used traditionally for cold foods like dressings for salads and marinades as well. With increasing awareness the oil became more popular for their skin smoothing properties and is used for its effectiveness as a moisturizing and anti-aging agent in the cosmetics industry.

Brazil Nut is known for the highest content of natural selenium. It contains a number of bioactive compounds and acids like Omega-6 und Omega-9 and is also high in Minerals that are important for the development, maintenance and elasticity of the skin. The cold-pressed Brazil Nut oil is rich in trace elements and can be taken in case of a selenium deficiency also.

The micro-compounds has been confirmed by different clinical and experimental trials (ISSN 1678-4790, J. Braz. Chem. Soc. vol.19 no.7 São Paulo 2008, pub May 21, 2008). This scientific opinion shows the Sterol-, Phospholipid- and Tocopherol fractions of raw Brazil Nut Oil and that the content of β -tocopherols is much higher then that in other oils.

TRADITIONAL USES

- Natural Rainforest Food
- Cold food, Marinades and Sauces
- Anti-Aging, Prevention and dry Skin

COSMETIC APPLICATIONS

Natural treatment for dry skin or Anti-Aging

Concentration: 3 – 100%

Meaningful Combination:

- Andiroba Oil
- Buriti Oil
- Cupuacu Butter
- Tucuma Oil
- Murumuru Butter
- Pracaxi Oil
- Pequi Oil

Shampoos, Conditioners and Hair treatments

Concentration: 1 – 100%

Meaningful Combination:

- Buriti Oil
- Tucuma Oil
- Pracaxi Oil
- Murumuru Butter

Make-up with a natural glow (Copigmentation)

Concentration: 0.3 – 2.5%

Meaningful Combination:

- Pequi Oil
- Buriti Oil
- Tucuma Oil
- Murumuru Butter
- Annatto Powder

THERAPEUTIC APPLICATIONS

Medicinal Anti-Acne

Concentration: 5 – 40%

Meaningful Combination:

- Aniroba Oil
- Copaiba Oil
- Tonka Bean Oil
- Murumuru Butter

Assistance with excessive Hair fall

Concentration: 30 – 100%

Meaningful Combination:

- Copaiba Oil
- Pracaxi oil
- Mulateiro Extract

Extractions in the food sector

Concentration: 30 – 100%

Meaningful Combination:

- Copaiba Oil
- Pracaxi oil
- Mulateiro Extract



FURTHER APPLICATIONS

Cholesterol-reduced diet

Concentration: 100%

Meaningful Combination:

- Raw vegetable Food

BIOACTIVE SUBSTANCES

Selenium, Magnesium, Zinc, Cooper, Phosphorus, Manganese,
 γ -Tocopherol, α -Tocopherol, δ -Tocopherol, Stigmasterol, Δ 5-Avenasterol

SPECIFICATION

Product Information

Origin of the fruits

Quality of the fruits

Shelf life

Re-test date

Commercial expiry date:

Storage

Storage temperature

Transport temperature

Classification

Radiation

Facts

Amazon, Brazil

Wild Grown, Single-origin / homogeneous

18 months

24 months

store cool, dry and protected from light

<15 °C

≤10 °C

Nut-oil

Not treated with ionising radiation or irradiated



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