



AMAZONIA BIO

FATTY ACID PROFILE STATEMENT

OIL OR BUTTER NAME

Product photo

CODE: xxxxxxxxx



CERTIFIED ORGANIC
BY BIO INSPECTA AG



ORGANIC CERTIFIED BY
CERTOYS (BE BIO 002)

Amazonia Bio works with wild harvest fruits, that are always depending on the environmental surroundings, which increases the natural variation of the fruit.

As standard, the fruits used for processing are not specifically chosen to reach specific standards, since the production is made all year-long, the fruits are sourced fresh from our many farmers and wild-harvest communities around Brazil, in different areas the fruits acquire also different organoleptic and Fatty Acid Profile (FAP) characteristics, resulting in a unique final ingredient following the fruits origin pattern.

Amazonia Bio can produce ingredients following a specific FAP if previously agreed with the sales person on the moment of the sales closing. The possibility to achieve such profile will depend on the availability of the correct fruits in their respective regions in Brazil at the time of the purchase and within the delivery lead time.

Regards,
Felipe Franzina
President