



AMAZON RAINFOREST PRODUCTS

Being extremely rich in plants, fruits and oilseeds, the Amazon rainforest is considered unique on the planet, the proven effectiveness of these products and the ecological appeal are their major differentiators because their functionalities are clearly perceptible.

Our Amazonian oils are extracted directly from plants and fruits from the Amazon, all with simple and no mystery function: help caring for the body and mind with much more health and in a very natural way.

ANDIROBA OIL



The andiroba (*Carapa guianensis* Aubl.) oil extracted of *Carapa guianensis* has attracted considerable interest by the pharmaceutical and cosmetic industries because of its anti-inflammatory and insect repellent properties. The plant *Carapa guianensis* is used empirically for the treatment of dermatological diseases against inflammatory processes. The seeds contain 70% medicinal oil and against insects. The traditional process of extracting oil from the seeds of andiroba begins with the collection and selection of them, cooking for 1-3 h in water, kneading the seeds and placing the dough in sloping

surface and leaving the oil drip¹⁸. In this oil we highlight the anti-inflammatory activity, antiparasitic, repellents, healing activity, anti-allergic, anti-toxic at the immature stage of mosquitoes *Aedes aegypti*.

COPAIBA BALSAM



Copaiba oil-resins (*Copaifera* spp.) extracted have been used medicinally dating back to the 16th century by the natives of north and northeastern Brazil. The folk remedies were administered orally or used as an ointment in the treatment of various diseases.

Copaiba Essential Oil is the most powerful anti-inflammatory ingredient on the planet. It is unique in its composition, micro-nutrients and properties. Copaiba oil's most prominent application is in reducing pain and inflammation anywhere on the body, and even inside it. Although it is very strongly anti inflammatory, it is still safe to be taken internally. This is surprising, as most essential oils are very harmful if ingested.

GUARANÁ (PAULLINIA CUPANA)



The therapeutic properties of guarana as a stimulant, tonic and aphrodisiac have become known worldwide since the first reports of its indigenous use, which led to the inclusion of guarana in the group of medicinal plants and its increased use and commercialization. The seeds are the commercially useful part of the plant because of their content of purinic alkaloid caffeine (1,3,7-trimethylxanthine), to which the stimulant property of guarana is attributed. Guarana has long been admired

for its energetic property. The Amazon Indians from Maués used to drink guarana for hunting over long periods of time, what surely is related with the excitement provided by caffeine (Smith and Atroch, 2007). When guarana reached the large urban centres, the popular use of guarana as a medicinal plant was also based on its physical and mental stimulant properties and promotion of weight loss (Sousa et al., 2011). But once adopted as a medicinal plant by the urban Brazilian population it started to be indicated for several physiological disorders and diseases, such as a tonic for the kidneys, muscles, heart, to keep youth, for high cholesterol, stomach and intestine functioning, control of appetite, sexual impotency, for the treatment of migraine and headache, neuralgia, leucorrhoea, arteriosclerosis and menstrual cramps, etc.

MURUMURU BUTTER



Murumuru butter (*Astrocaryum murumuru*), commonly known as the murumuru palm and pronounced as Moor-oo-Moor-oo, is native to the Amazon rain forest of South America. This palm differs from most due to its huge numbers of protective spines. Even the seeds and flowers have little spines on them! This palm sports very long leaves up to 20 feet long, with striking whitish silver undersides. Murumuru is solid at room temperature, with

a slightly higher melting point than its much more well known cousin the coconut oil (murumuru 91degrees Fahrenheit or 33 degrees Celsius and coconut 72 degrees Fahrenheit and 22 degrees Celsius). Due to its many saturated short chain fatty acids, murumuru has a long shelf life and tends not to go rancid easily.

Murumuru butter is highly emollient and moisturising. It's also film-forming and naturally glossy. These qualities make it very protective. It contains vitamins and has a high content of beneficial oleic acid. The oil from the seeds is traditionally used to soften and protect hair.

The companies Sephora, L'Óreal and fashion designer Tom Ford use murumuru in formulação of its products .

TONKA BEAN



Tonka beans are seeds of a large tropical tree native to South America. The seeds contain coumarin, which is the essence used for its fragrant flavour in the food, liquor and tobacco industries. It is also used for its aroma in cosmetics and perfumes. In South America, seeds are used in a traditional drink. Tonka Beans have been associated with medicinal tonics and treatments for cramps and nausea. They are also considered to contain aphrodisiac properties.

The essential oil of Tonka Bean has a sweet, warm fragrance that has been likened to summer meadows. It is gently uplifting and light and complements calm and harmony. Widely used in the creation of perfumes, Tonka Bean has a versatile tone that can be blended for sensuality, as well as for healing tranquillity. Its therapeutic uses focus on its properties for lifting the spirit and creating balance. Blends well with: Vanilla, Clary Sage, Geranium and Jasmine.

CAMU CAMU



Camu-camu is the edible fruit of the *Mycaria dubia* tree, a small bushy tree that grows on riversides in Brazil and Peru. In recent years, this tart little fruit has received a lot of attention from health conscious consumers looking to add more superfoods to their diets. In countries like the US and UK, camu-camu fruit is typically sold in health food stores in dried, powdered form (occasionally you may also find juice blends containing this exotic superfruit). Those who are convinced of the health benefits of the camu-camu fruit use dried camu-camu powder

to improve the nutritional profile of smoothies, oatmeal, yogurt, and homemade energy bars.

So, how much vitamin C does camu-camu provide? According to the camu-camu nutrition facts chart, the vitamin C levels in fresh camu-camu have been shown to range from about 1,882 milligrams to about 2,280 milligrams per 100 grams. That's about 40 times the amount of vitamin C found in regular oranges and nearly 80 times the amount found in mandarin oranges! As you may know, vitamin C helps keep your immune system, skin, bones, and teeth strong and healthy. This versatile nutrient has also been shown to act as a natural anti-histamine, and may therefore help alleviate certain types of allergic reactions.

A group of researchers from Japan recruited 20 male smokers and randomly assigned each man to one of two groups: The first group were instructed to consume 70 milligrams of 100% camu-camu juice daily, corresponding to 1,050 milligrams of vitamin C. The second group were asked to take vitamin tablets containing an equal amount of vitamin C.

The results were surprising: the men in the vitamin C supplement group did not show an improvement in their oxidative stress levels at the dose used in this 7-day trial. By contrast, the men in the camu-camu group showed a significant drop in several markers of oxidative stress. Not only do these results imply that camu-camu has strong antioxidant properties, they also suggest that natural compounds other than vitamin C may be largely responsible for the antioxidant properties of camu-camu.

PRICE

PRODUCT	PRICE
Andiroba oil	US\$ 14,75 kg FOB
Copaíba balsam	US\$ 15,20 Kg FOB
Guaraná roasted seeds	US\$ 12,75 Kg FOB
Guaraná powder	US\$ 18,20 kg FOB
Murumuru butter	US\$ 12,80 kg FOB
Tonka bean	US\$ 18,25 kg FOB
Camu camu frozen fruit	US\$ 4,20 kg FOB

PRODUCTION CAPACITY

PRODUCT	CAPACITY	MOQS	PACKING
Andiroba oil	25 tons / year	20 Kg	Barrel
Copaiba balsam	20 tons / year	20 kg	Barrel
Guaraná toast	30 tons / year	50 kg	Bags
Guaraná powder	20 tons / year	50 kg	Bags
Murumuru butter	40 tons / year	20 kg	Bucket
Tonka bean	25 tons / year	50 kg	Bags
Camu camu frozen fruit	300 tons / year	200 kg	Bags