

ORGANIC BAOBAB OIL

- Highly emollient
- High- β -sitosterol
- Rich in vitamin A, D & E
- For dry damaged skin & hair



BABS SOUTH AFRICA
Bioprospecting, access
& benefit sharing

NAGOYA PROTOCOL

Bright Mountain Oils is committed to sustainable bioprospecting and ethical benefit sharing. We are BABS permit holders, South Africa's Nagoya Protocol framework. We are creating significant sustainable economic opportunities where no others exist. Trade is far more valuable and appreciated than Aid.



ORGANIC CONVENT

YES

YES

ABOUT THE PLANT

The Baobab is the largest succulent species in the world and can often have a trunk diameter of 20m or more. The tree can live for 3000 years. The fruit has been used to make a refreshing drink and is high in Vitamin C. The nuts are roasted and eaten and are highly nutritious.

PROPERTIES

Baobab oil has a balanced breakdown of saturated, mono-unsaturated and poly-unsaturated fatty acids with around 30% omega-6 and 3% omega-3. It has a significant unsaponifiable portion and it is this fraction that holds the β -sitosterol at around 80%. β - sitosterol has been shown to be a strong anti-oxidant and to reduce DNA damage in cells. The oil also contains vitamins A, D3 and E. Vitamin A in combination with the essential fatty acids aids in the rejuvenation and renewal of cell membranes.

BENEFITS

The oil is best suited for dry, damaged skin and is strongly emollient. It also has application in intensive hair care treatments. It is non-sensitizing and non-irritating.

ETHICAL SOURCE

Bright Mountain Oils sources its Baobab seeds in partnership with a Mozambican non-profit Foundation that works mostly in the heart of Mozambique. The foundation reaches more than 9,000 people and their families and communities. The foundation is focused on enabling people to take action to change their lives for the better. Working on all four 'Pillars of Local Prosperity' we take a long-term approach to social enterprise development. Baobab products from one of these enterprises enriches the lives of rural Mozambicans offering them fair prices and benefit sharing opportunities.

[CLICK HERE FOR MORE INFO](#)



BABS SOUTH AFRICA
NAGOYA PROTOCOL

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Other oils we produce:
Moringa, Rosehip, Marula & Baobab



ORGANIC OILS
CERTIFIED BY
ECOCERT SA



| TECHNICAL DATA SHEET: | | ORGANIC BAOBAB OIL |
|--|-------------------------------|--------------------|
| Document Date: | 20180913 | |
| Product Name: | Organic Baobab Oil | |
| Use of the substance / preparation: | Personal Care Formulation | |
| HS Code: | 12119029 | |
| Supplier (manufacturer/ /distributor): | Bright Mountain Oils | |
| Address: | Silverhill Estate | |
| | 20 Highmoor Road | |
| | Kamberg | |
| | Mooi River | |
| | KwaZulu Natal | |
| | South Africa | |
| Telephone: | +27(0) 81 342 4772 | |
| E-mail: | dane@brightmountainoils.co.za | |

| PHYSICAL/ CHEMICAL/ MICROBIOLOGICAL CHARACTERISTICS | |
|---|--|
| Raw material | <i>Adansonia digitata</i> L. semen |
| Latin name of plant material used | <i>Adansonia digitata</i> L. semen |
| Part of plant used (drug: root, leaves...) | Seed |
| Geographical origin of the plant | Africa |
| Trade name | Baobab Oil Organic |
| Site of manufacturing (city, state) | KwaZulu-Natal, South Africa |
| Kind of extraction | Cold Pressing |
| Solubility | Soluble in vegetable oils, esters and solvents. Insoluble in water |
| Certification | EU and NOP Organic Certified |

| METHODS USED | |
|-----------------------------|-------------------------------|
| METHOD NAME | METHOD |
| Peroxide Value | AOCS Method CD 8-53 |
| Free Fatty Acids/Acid Value | Based on AOCS method Cd 3d-63 |
| Saponification Value | AOCS Method Cd 3-25 |
| Iodine Value | AOCS Method Cd 1c-83 |
| Fatty Acid Profile | Based on AOCS Ce2-66 |
| Relative density | Guy Lussac Pyknometer |
| Refractive Index | Atago refractrometer |
| Moisture Content | AOCS Ba 2a-38 |

| CHEMICAL & PHYSICAL SPECIFICATIONS | | |
|--|-----------------------|---|
| Parameter | Specification | Unit |
| Appearance | Yellow coloured oil | Visual inspection |
| Odour | Nutty, characteristic | Inspection |
| Peroxide Value | < 10 | mgKOH/ 1000 g (meq/ kg oil) |
| Acid Value | 0.3 – 1.5 | mgKOH/ g sample (% m/ m) |
| Free Fatty Acids | 0.2 – 0.5 | g oleic acid/ 100 g oil (% m/ m as Oleic) |
| Saponification Value | 165 – 210 | mg KOH to saponify 1 g sample |
| Moisture Content | <1 | g/ 100 g |
| Iodine Value | 60 – 100 | gI ₂ / 100 g |
| Specific gravity (Relative Density @ 20°C) | 0.89 – 0.99 | g/ ml |

| FATTY ACID PROFILE | | |
|-------------------------|---------------------|------|
| Main Components | Specification Range | Unit |
| C16:0 Palmitic acid | 18 – 30 | % |
| C18:0 Stearic acid | 2 – 8 | % |
| C18:1 cis Oleic acid | 30 – 40 | % |
| C18:2 cis Linoleic acid | 24 – 34 | % |
| C18:2 n3 Linoleic acid | < 3 | % |
| C20:0 Arachidic acid | < 3 | % |



| Packaging | |
|---|---|
| 25 Litre Epoxy lined Drum (Food Grade) | 23.5 kg oil capacity – 36 drums per pallet / 846 kg per pallet (2% packaging surcharge applies) |
| 210 Litre Epoxy lined Drum (Food Grade) | 191 kg oil capacity – 4 drums per pallet / 764 kg per pallet |
| 1000 Litre IBC Container | 940 kg oil capacity |

| STORAGE CONDITIONS | |
|--------------------------------|--|
| Shelf Life | 24 Months unopened and stored at 15 degrees celcius. retestable if stored correctly – Product is nitrogen blanketed. |
| Recommended Storage Conditions | Closed, protect from moisture, light and high temperatures |

| REGULATORY DATA | |
|--|--|
| 1. Food allergen information: According to Regulation (EC) No 1169/2011, of ingredients present in food stuff, and amendments | |
| ALLERGENS | |

| | Substances | Present in the product (+/-) | Present in the site (+/-) | Risk of cross-contamination (+/-) |
|----|---|------------------------------|---------------------------|-----------------------------------|
| 01 | Cereals containing gluten and products thereof | - | - | - |
| 02 | Crustaceans and products thereof | - | - | - |
| 03 | Eggs and products thereof | - | - | - |
| 04 | Fish and products thereof | - | - | - |
| 05 | Peanuts and products thereof | - | - | - |
| 06 | Soya beans and products thereof | - | - | - |
| 07 | Milk and products thereof (including lactose) | - | - | - |
| 08 | Nuts and products thereof | - | - | - |
| 09 | Celery and products thereof | - | - | - |
| 10 | Mustard and products thereof | - | - | - |
| 11 | Sesame seeds and products thereof | - | - | - |
| 12 | Lupine and products thereof | - | - | - |
| 13 | Molluscs and products thereof | - | - | - |
| 14 | Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ | - | - | <10ppm |

| | |
|--|--|
| 2. Statement in accordance with Commission Decisions 1999/724/EC and 1997/534/EC | |
| Statement regarding Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE) free | |

We hereby confirm that the materials used in the manufacturing process of the product are of plant origin and not from cattle, sheep, goat or other animals. There is no contact with any animal during the processing of this product. There is therefore no likelihood of any BSE and TSE transmitters. No actives are suspected to be present in the product either. Therefore, transmission of BSE and TSE via the mentioned product is not expected to occur.

Halaal declaration

We hereby declare that only vegetable oils are processed at our processing facility. Oils produced at our facility contain no alcohol or animal products.

| | |
|---|--|
| 3. Statement in accordance with Regulation 1829/2003/EC and 1830/2003/EC | |
| Statement regarding Genetically modified organisms | |

We hereby confirm that, to our present knowledge, the product mentioned above does not contain genetically modified raw materials according to: REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed and the REGULATION (EC) No 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and amending Directive 2001/18/EC
The production process is mechanical and therefore does not utilise any genetically modified organisms. The product is immediately packed upon completion of production, in a way that eliminates contamination of any form and therefore during production or transportation cannot be contaminated by any foreign material including GMO's
This confirmation is valid for all ingredients including additives and flavours.

| CERTIFICATION | |
|---------------------------|--|
| Organic | Certified |
| SPECIAL NUTRITION STATUS | |
| Nutrition for vegetarians | The material is free from meat, fish, shellfish and their products |
| Nutrition for vegans | The material is free from animal components (including honey) |

Packaging dimensions



25 Litre steel drum – Epoxy lined

| Gross weight | Height | Width | Capacity | Number per pallet | Full Pallet weight |
|--------------|--------|-------|----------|-------------------|--------------------|
| 3 | 410 | 430 | 23.5kg | 36 | 846kg |

2% on total on order surcharge applies for this packaging option



210 Litre steel drum – Epoxy lined

| Gross weight | Height | Width | Capacity | Number per pallet | Full Pallet weight |
|--------------|--------|-------|----------|-------------------|--------------------|
| 15 | 885 | 570 | 191kg | 4 | 764kg |



1000 Litre IBC Flowbin

| Gross weight | Height | Width | Length | Capacity | Number per pallet |
|--------------|--------|-------|--------|----------|-------------------|
| 56kg | 1160 | 1200 | 1000 | 940kg | 1 |