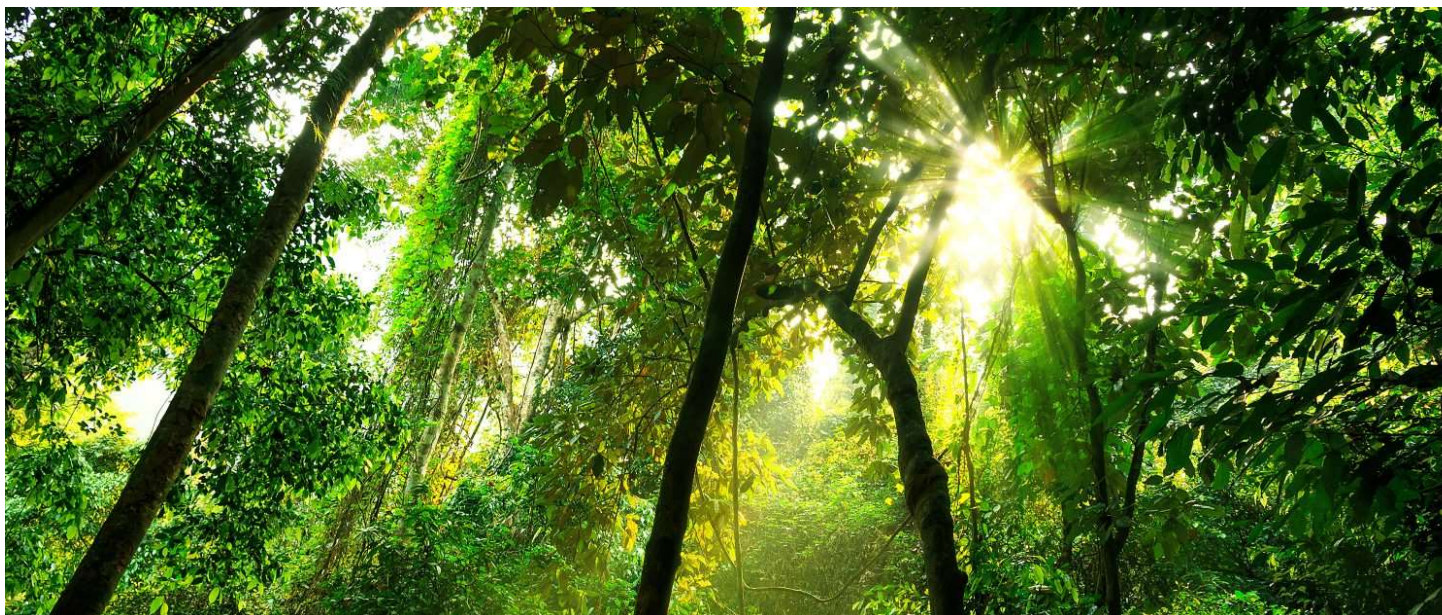


GREAT RAW MATERIALS MAKE GOOD PRODUCTS



Proud member:



MISSION & VALUES

Become the most reliable supplier of raw materials in LATAM for the F&F industry, Making a positive social impact, guarantiing environmental sustainability and top quality products.

- Trust
- Teamwork
- Long-term loyalty

“4 FAIR PLAY AGREEMENT”

	COMPANIES DESERVE ATTRACTIVE MARGINS TO INVEST		THE PLANET AND ITS RESOURCES SUSTAINABILITY IS OUR RESPONSIBILITY
COMMUNITIES & PRODUCERS DESERVE A SUSTAINABLE AND FAIR INCOME STREAM		CLIENTS DESERVE A FAIR PRICE AND TOP QUALITY	



U.N. 2030 AGENDA SDG'S & BIODIVERSITY CONSERVATION

“Project Avilan” contributes to all goals set by the United Nations for sustainable development.

Having born in Venezuela, who has been party of every treaty signed by the U.N. “Convention on Biological Diversity”, Project Avilan’s team is fully aware of its great responsibility in the preservation of biodiversity for future generations and is compliant of the “Nagoya – Kuala Lumpur Supplementary Protocol on Liability and Redress”



A TEAM DESIGNED FOR BEST IN CLASS PERFORMANCE

Relevant Pipeline	Superior Service	Sustainability	100% Traceability
<p>COMMERCIAL TEAM: Follows up on service provided. New insights. Economic viability of operation</p>	<p>LOGISTICS TEAM: Ensures shipments arrive to clients and logistics feasibility analysis on new ingredients</p>	<p>INNOVATION TEAM: Executes feasibility analysis for client requests, focused on environmental sustainability</p>	<p>TECHNICAL / FIELD TEAM: Provides support to producers and guarantee goals following our values</p>
<p>Regulations and Certifications</p> <p>R&C: Ensure the compliance of local and international regulations, and leads certifications processes across the Project.</p>			

- Ensure long term growth leaving no foot print behind on the planet
- Promote Trust, Team Work, and Loyalty (“4 Fair Play Agreement”)
- Provide growth opportunities for producers and collectors. Optimise supply chains with value adding actors, no intermediaries
- Embrace continuous improvement. No-stop innovation in product and processes. Promote open door policy
- Have the goal of becoming the most reliable and trustworthy supplier of raw materials from LATAM for the F&F Industry



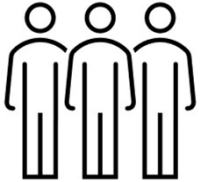
WE DELIVER SUPERIOR PRODUCTS & SERVICE, THROUGH AN OPTIMIZED SUSTIANABLE SUPPLY CHAIN



South America
Venezuela & Brazil

Central America
El Salvador & Honduras

Europe
Spain



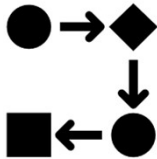
Prepared
Teams



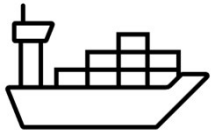
Follow Up
Crops



Harvest
Collaboration



Process
Supervision



Logistic
Support



OUR PRODUCT LINE-UP



All of our efforts are intended to delight our clients with the best products and great service. Our pipeline is built always taking into account our clients and potential clients needs; we are always open to new challenges. Our current product offering is the following:

- Tonka Beans
- Tonka Beans Bio
- Copaiba Balsam
- Perú Balsam
- Styrax Resinoid
- Rose Peper EO
- Rose Pepper Extraction Grade

Their technical data sheets follow.



Proud member:



www.avilan.es

TECHNICAL DATA SHEET

Tonka Beans (*Dipteryx odorata will*)



Origin: Venezuela
 Botanical Family: Fabaceae
 Method of Culture: Harvested controlled for sustainability.
 Part Harvested: Fruit
 Harvest Periods: January to April.
 CAS NUMBER: 8046-22-88

Dipteryx Odorata is a species found in the north of South America, more specifically in Brazil, Guyana and Venezuela; in the latter country is commonly known as "Sarrapia". The surface of the bean after being dried is brown and/or black, and have a smooth milky/beige interior

Specific Description

Odour: Characteristic
 Colour: Black and/or brown exterior. Milky beige and/or brown light brown interior
 Appearance: Homogeneous mass at room temperature
 Dimensions & size (mm): length 32 - 39, width 12 - 14, thickness 8.5 - 8.7
 Sphericity: 0.43 - 0.46
 Average weight (gr): 1.507 - 2.570

Physical, chemical and microbiological properties

Moisture máx: 9%	Heavy metals:
Crude protein: 16%	Lead: <5ppm
Crude fat: 14%	Arsenic: <2ppm
Total ash: 4%	Cadmium: <1ppm
Carbohydrates: 66%	Other contents
Density (kg/m3): 626.3 - 636.9	Microbial contents: <10CFU/g (no pathogens)
pH: 5.3 - 6.8	Yeast & molds: <10 CFU/g
Main component: coumarin	Gram Negative Bacteria: 0 CFU/g

Specifications

Tonka beans 100% natural. Free of additives.

Handling and storage

Store in cool and ventilated place. Keep sacs closed. Storage class (TRGS 510): Combustible solids. Shelf life: 24 months from shipment date, under normal storage conditions
 Presentation: 20 & 25kg. yute sacs

TECHNICAL DATA SHEET

Tonka Beans Bio (*Dipteryx odorata will*)



Origin: Venezuela
 Botanical Family: Fabaceae
 Method of Culture: Harvested controlled for sustainability by
 "Ecological Agriculture" certified communities
 Part Harvested: Fruit
 Harvest Periods: January to April.
 CAS NUMBER: 8046-22-88

Dipteryx Odorata is a species found in the north of South America, more specifically in Brazil, Guyana and Venezuela; in the latter country is commonly known as "Sarrapia". The surface of the bean after being dried is brown and/or black, and have a smooth milky/beige interior

Specific Description

Odour: Characteristic
 Colour: Black and/or brown exterior. Milky beige and/or brown light brown interior
 Appearance: Homogeneous mass at room temperature
 Dimensions & size (mm): length 32 - 39, width 12 - 14, thickness 8.5 - 8.7
 Sphericity: 0.43 - 0.46
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Total ash: 4%	Cadmium: <1ppm
Carbohydrates: 66%	Other contents
Density (kg/m3): 626.3 - 636.9	Microbial contents: <10CFU/g (no pathogens)
pH: 5.3 - 6.8	Yeast & molds: <10 CFU/g
Main component: coumarin	Gram Negative Bacteria: 0 CFU/g

Specifications

Tonka beans 100% natural. Free of additives. 100% traceable.

Handling and storage

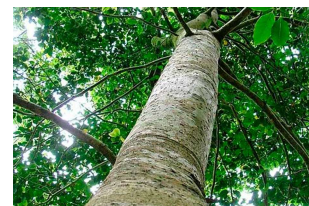
Store in cool and ventilated place. Keep sacs closed. Storage class (TRGS 510): Combustible solids. Shelf life: 24 months from shipment date, under normal storage conditions
 Presentation: 20 & 25kg. yute sacs
 Only to be stored across the whole supply chain with other "Bio" products in facilities prepared for that kind of product operated by people especially trained to prevent cross contamination. TRACES NT procedures and formalities complied from origin to destination.

	DOCUMENTO	TDCO - 01
	Copaiba Balsam	Version: 18.11.2024
		Page 1-1

TECHNICAL DATA SHEET

COPAIBA BALSAM

(Copaifera Officinalis)



Origin: Venezuela

Botanical Family: Fabaceae-Caesalpinioideae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: Balsam obtained from drilling the trunk of the copaibo tree in a sustainable way. After collection the wound is closed using natural oleoresins to prevent infections and further damages to the plant

Harvest Periods: January to June.

CAS NUMBER: 8001-61-4

Copaifera, known as “copaibeira” and “pau d’oleo”, is native to the tropical regions of South America and grows abundantly in Bolívar state of Venezuela. Display a wide range of pharmacological properties, including significant antiinflammatory, analgesic, antileishmanial, antimutagenic, and gastroprotective action.

Specific Description

Odour: Slightly woody

Appearance: Liquid

Colour: 6.14 Yellow color trend

Solubility in water: Insoluble

Foreign matter: Absent

Physical, chemical and microbiological properties

Moisture máx: 0.05%

Refractive index nD20: 1.3764-1.4950

Melting Point (°C): <10

Acid Value (mgKOH/g) in hot: 60.95

Acid Value (mgKOH/g) in cold: 30.10

Iodine Value (WIJS): 50-80

I.P.O meq-gO2/Kg: 1.99

Viscosity (cP): 164

Specifications


Balsam 100% natural. No filtering process. No deodorizing. Free of additives.

Handling and storage

Store in a cool, dry location, below 30°C, in a sealed container in a well-ventilated area. Do not store near heat, sparks, or flame. Never use pressure to empty. Do not puncture, drag or slide containers

Presentation: Drums

Created: 07.11.2024 J. Quintero	Checked: 18.11.2024 I Schwarz	Released: 18.11.2024 J. Quintero
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	DOCUMENT	TDPB-01
	Peru Balsam	Version: 18.11.2024
		Page 1-1

TECHNICAL DATA SHEET

Peru Balsam (*Myroxylon Pereirae* Klotzsch)



Origin: El Salvador
 Botanical Family: Fabaceae
 Method of Culture: Wildcrafted controlled for sustainability. 100% traceable.
 Part Harvested: Resinoid
 Harvest Periods: December to May.
 CAS NUMBER: 8007-00-9

Myroxylon Pereirae Klotzsch is a species found in "La cordillera del bálsamo" at El Salvador. The gum or balsam is extracted by local "balsameros" from trees between 15 to 50 years old approximately. From 2kg of gum 1kg of resinoid is obtained

Specific Description

Odour: Rich, sweet and ambery
 Appearance: Viscous liquid
 Colour: Dark brown
 Solubility in water: Insoluble
 Foreign matter: Absent

Physical, chemical and microbiological properties

Density (g/ml): 1.140 – 1.180
 Flashpoint (°C): 110.00


Specifications

Balsam 100% natural. Free of additives.

Handling and storage

Store in cool and ventilated place. Shelf life: 24 months from shipment date, under normal storage conditions
 Presentation: 500 lb (226.8 kg) drums

Created: 07.11.2024 J. Quintero	Checked: 18.11.2024 I Schwarz	Released: 18.11.2024 J. Quintero
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	DOCUMENT	TDHN-01
	Styrax Resinoid	Version: 18.11.2024
		Page 1-1

TECHNICAL DATA SHEET

Styrax Resinoid (*Liquidambar Styraciflua L.*)



Origin: Honduras
 Botanical Family: Altingiaceae
 Method of Culture: Wildcrafted controlled for sustainability. 100% traceable.
 Part Harvested: Resinoid
 Harvest Periods: June-August.
 CAS NUMBER: 9000-05-9

Liquidambar Styraciflua L is a species found in Central America, especially in high parts of the mountains of the department of Olancho in Honduras, amongst other parts of the country. The gum or balsam is extracted by "Pech" indigenous communities from trees between 15 to 50 years old approximately.

Specific Description

Odour: Ambery, balsamic
 Appearance: Viscous liquid
 Colour: Pale to dark brown
 Solubility in water: Insoluble
 Foreign matter: Absent

Physical, chemical and microbiological properties

Specific Gravity: 0.99-1.01
 Flashpoint (°C): 110.00


Specifications

Balsam 100% natural. Free of additives.

Handling and storage

Store in cool and ventilated place. Shelf life: 24 months from shipment date, under normal storage conditions
 Presentation: 500 lb (226.8 kg) drums

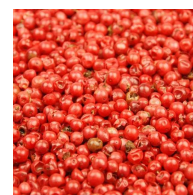
Created: 07.11.2024 J. Quintero	Checked: 18.11.2024 I Schwarz	Released: 18.11.2024 J. Quintero
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	DOCUMENT	TDST - 01
	Rose Pepper Essential Oil	Version: 18.11.2024
		Page 1-1

TECHNICAL DATA SHEET

ROSE PEPPER ESSENTIAL OIL

(Schinus Terebinthifolius)



Origin: Brazil

Botanical Family: Anacardiaceae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: The fruit is harvested and transformed into EO after being steam-distilled. Traditionally, indigenous communities also make good use of the leaves.

Harvest Periods: May-July.

CAS NUMBER: 949495-68-5

Commonly known as brazilian peppertree, aroeira, or rose pepper, *Schinus Terebinthifolius* is native to Brazil and grows abundantly in the whole country, yet the S.T. grown north of Rio do Janeiro, more specifically in Espírito Santo is perhaps the most sought after. This EO has been used for centuries in traditional medicine and its main benefits are anti-inflammatory, anti-oxidant, and fungicidal.

Specific description

Odour: Spicy, resinous, and terpenic

Appearance: Liquid

Colour: Clear to pale green

Solubility in water: Insoluble

Foreign matter: Absent

Physical, and chemical properties

Density: 0,860 g/mL

Flash Point: 56°C

Peroxide index: < 20 mmol/L

Refractive index nD20: 1,465-1,495

Specific gravity: 0,837 – 0,877

Refractive index nD25: 1.463-1.493

Specific gravity: 0,840 – 0,880

Specifications


100% natural. Free of additives. GMO free. Not tested on animals.

Handling and storage

Store in a cool, dry location, below 30°C, in a sealed container in a well-ventilated area. Do not store near heat, sparks, or flame. Never use pressure to empty. Do not puncture, drag, or slide containers

Presentation: Drums

Created: 07.11.2024 J. Quintero	Checked: 11.11.2024 I Schwarz	Released: 18.07.2024 J. Quintero
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	DOCUMENT	TDSTF - 01
	Rose Pepper Extraction Grade	Version: 18.11.2024
		Page 1-1

TECHNICAL DATA SHEET

ROSE PEPPER EXTRACTION GRADE (*Schinus Terebinthifolius*)



Origin: Brazil

Botanical Family: Anacardiaceae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: The fruit is harvested using best practices. Traditionally, indigenous communities also make good use of the leaves.

Harvest Periods: May-July.

Commonly known as brazilian peppertree, aroeira, or rose pepper, *Schinus Terebinthifolius* is native to Brazil and grows abundantly in the whole country, yet the S.T. grown north of Rio do Janeiro, more specifically in Espírito Santo is perhaps the most sought after. This EO has been used for centuries in traditional medicine and its main benefits are anti-inflammatory, anti-oxidant, and fungicidal.

Specific description

Odour: Spicy, resinous, and terpenic

Appearance: Berries

Colour: Red

Foreign matter: Absent

Specifications

100% natural. Free of additives. GMO free. Not tested on animals.

Handling and storage

Store in a cool, dry location, below 30°C, in a sealed container in a well-ventilated area. Do not store near heat, sparks, or flame. Never use pressure to empty. Do not puncture, drag, or slide containers

Presentation: 25kg sacks

Created: 07.11.2024 J. Quintero	Checked: 11.11.2024 I Schwarz	Released: 18.07.2024 J. Quintero
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