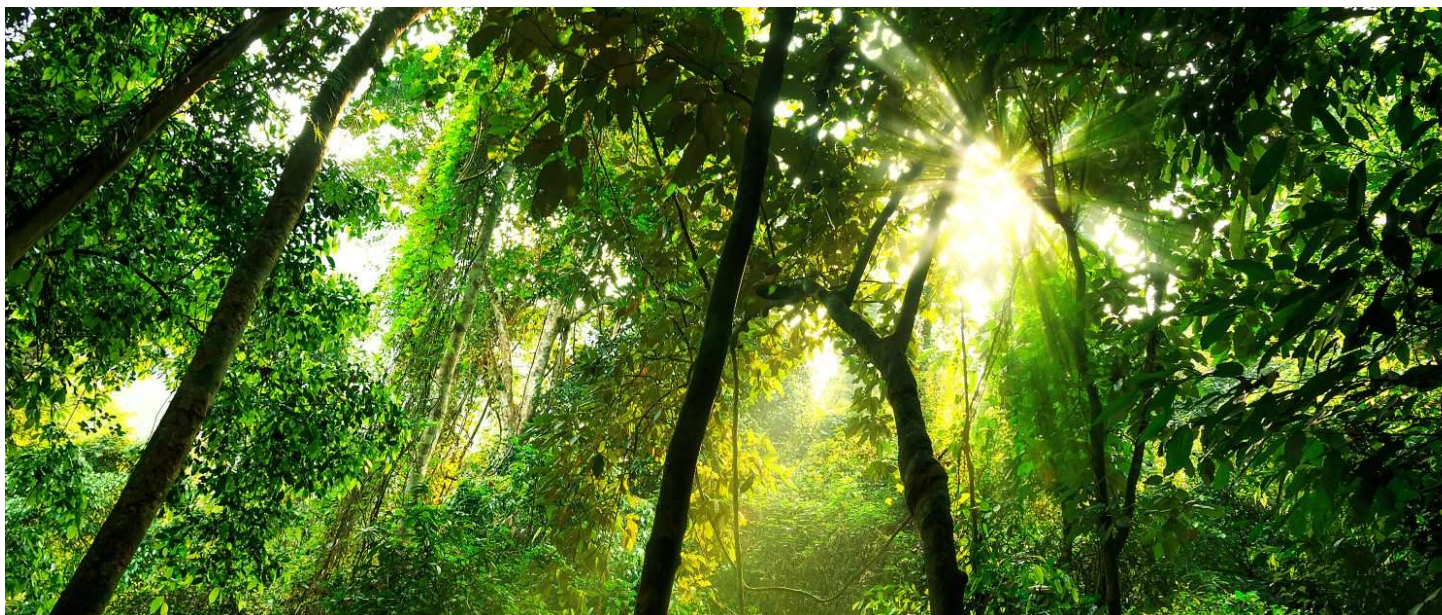


GREAT RAW MATERIALS MAKE GOOD PRODUCTS



Proud member:



www.avilan.es

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	



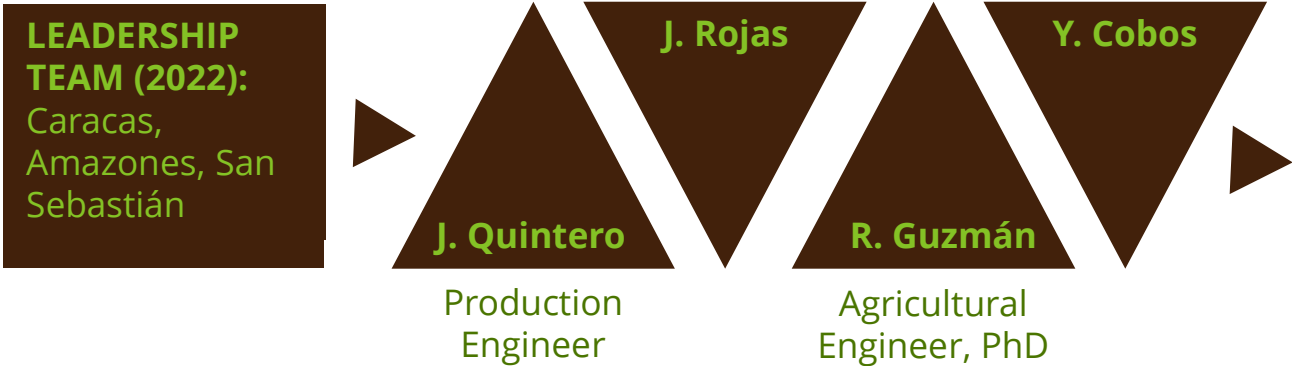
U.N. 2030 AGENDA SDG'S & BIODIVERSITY CONSERVATION

“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



- 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
- Execute with excellence and a detail oriented approach, providing superior products and service
- Have the goal of becoming the most reliable and trustworthy supplier of raw materials from LATAM for the F&F Industry

Relevant Pipeline	Superior Service	Sustainability	100% Traceability
COMMERCIAL TEAM: Follows up on service provided. New insights. Economic viability of operation	LOGISTICS TEAM: Ensures shipments arrive to clients and logistics feasibility analysis on new ingredients	INNOVATION TEAM: Executes feasibility analysis for client requests, focused on environmental sustainability	TECHNICAL / FIELD TEAM: Provides support to producers and guarantee goals following our values

Regulations and Certifications Responsible
R. Aponte: Ensure the compliance of local and international regulations, and leads certifications processes across the Project.



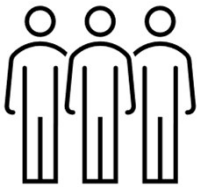
WE DELIVER SUPERIOR PRODUCTS & SERVICE, THROUGH AN OPTIMIZED SUSTIANABLE SUPPLY CHAIN



**South America
Venezuela**

**Central America
El Salvador**

**Europe
Spain**



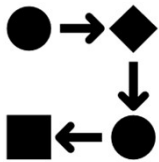
**Prepared
Teams**



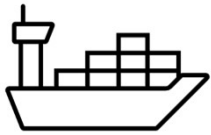
**Follow Up
Crops**



**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
- Cocoa Powder
- Cocoa Butter
- Cocoa Liquor
- Perú Balsam
- Copaiba Balsam
- Quina Bark

Their technical data sheets follow.



Proud member:



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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

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Crude protein: 16%	Lead: <5ppm
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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.

TECHNICAL DATA SHEET

Cocoa Powder (*Theobroma cacao L*)



Origin: Venezuela
 Botanical Family: Malvaceae
 Method of Culture: Harvested controlled for sustainability.
 Part Harvested: Fruit
 Harvest Periods: June to August and November to January.
 CAS NUMBER: 84649-99-0

Cocoa powder, is the product that results after the extraction of cocoa butter, which can be natural or treated with alkalis. The cocoa powder can be made from the types of cocoa (Criollo, Forastero, Trinitario).

Specific Description

Odor: Characteristic
 Appearance: Homogeneous
 Color: Brown characteristic
 Fineness (sieve 75 um): 99.0%
 Foreign matter: Absent

Physical, chemical and microbiological properties

Moisture máx: 3.1%	Other contents
Fat: 10.5%	Microbial contents: <10CFU/g*
Crude fiber: 3.5%	Yeast & molds: <10 CFU/g*
Total ash: 2.2%	Coliforms: absent
Sedimentation (mL/25g sample): 1.0	Salmonella: absent
pH: 7.5	Whole insects: absent
Heavy metals:	Rodent or human hairs: absent
Copper: <0.1ppm	Insect fragments: absent
Iron: <0.1ppm	Larvae: absent
Lead: <0.1ppm	*Estimated
Arsenic: <0.1ppm	

Specifications

Product obtained from cocoa nib, from cocoa beans cleaned and freed from shells as thoroughly as is technically possible with roasting. Free of additives.

Handling and storage

Store in cool and ventilated place. Keep in original packaging closed.
 Shelf life: 18-24 months from shipment date, under normal storage conditions
 Protect from sunlight and high temperature
 Presentation: Bags

TECHNICAL DATA SHEET

Cocoa Butter (*Theobroma cacao L*)



Origin: Venezuela

Botanical Family: Malvaceae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: Fruit

Harvest Periods: June to August and November to January.

CAS NUMBER: 8002-31-1

Cocoa Butter is the most valuable material and one of the most expensive fats. Is an essential ingredient used for chocolate production and responsible for desirable melting profiles, glossiness and desirable β -polymorphic form of typical chocolate products? The Cocoa Butter obtained from *Theobroma cacao L.* (Criollo, Forastero, Trinitario) is predominantly used for chocolate manufacturing. has unique in fatty acids, such as, stearic (36.5%), oleic (33.5%), palmitic (25.8%) and linoleic (2.4%) acids and triacylglycerols (TAG) such as, 1-palmitoyl-2-oleoyl-3-stereoyl-glycerol (POS: 40.2%), 1,3- distearoyl-2-oleoyl-glycerol (SOS: 25.7%) and 1-palmitoyl-2-oleoyl-3- palmitoyl-glycerol (POP: 17.6%). The Cocoa Butter is primarily solid at a low temperature (25°C) and melts completely at 37 °C or at body temperature. The Cocoa Butter is primarily solid at a low temperature.

Specific Description

Odor: Characteristic, bland to very slightly cocoa.

Appearance: Solid yellow block at room temperature.

Color: White to light yellow fat when solid, light yellow oil when fluid.

Solubility: Insoluble in water

Foreign matter: Absent

Physical, chemical and microbiological properties

Moisture máx: 0.1%

Refractive index @ 40°C: 1.455

Melting Point: 32°C

Free fatty acid value (as oleic): 0.85%

Peroxide Index: 1.9 mEqO₂/Kg

Iodine Value: 35 Wijs

Saponification Value: 190 mgKOH/g

Unsaponifiable matter: 0.2

Heavy metals:

Copper: <0.1ppm

Cadmium: <0.1ppm

Lead: <0.1ppm

Arsenic: <0.1ppm

Other contents

Aerobic plate count: <100CFU/g*

Mold: <10 CFU/g*

Yeast: <10 CFU/g*

Coliforms: absent

Salmonella: absent

*Estimated

Specifications

Cocoa Butter 100% natural. No filtering processes. No deodorizing. Free of additives.

Handling and storage

Store in cool and ventilated place. Keep in original packaging closed.

Shelf life: 18-24 months from shipment date, under normal storage conditions

Protect from sunlight and high temperature

Presentation: 20kg. bricks on plastic cover and in carboard box.

TECHNICAL DATA SHEET

Cocoa Paste / Liquor (*Theobroma cacao* L)



Origin: Venezuela
 Botanical Family: Malvaceae
 Method of Culture: Harvested controlled for sustainability.
 Part Harvested: Fruit
 Harvest Periods: June to August and November to January.
 CAS NUMBER: 84649-99-0

Cocoa liquor, cocoa mass or paste, it is the product obtained after the fine grinding of fermented or non-fermented grains (cocoa nibs), previously devoid of their teguments, embryos or impurities. The paste can be made from the types of cocoa (Criollo, Forastero, Trinitario).

Specific Description

Odor: Cocoa, chocolate (characteristic)
 Appearance: Solid brown block
 Color: Brown
 Solubility: Insoluble in water
 Foreign matter: Absent

Physical, chemical and microbiological properties


Moisture: 2.12%	Arsenic: <0.1ppm
Fat: 53.30%	Other contents
pH 5.47	Aerobic plate count: <100CFU/g*
Starch from cocoa <1.00%	Mold: <10 CFU/g*
Total ash 3.17%	Yeast: <10 CFU/g*
Crude fiber 1.20%	Coliforms: absent
Fineness (sieve 75 um) 98.10%	Salmonella: absent
Heavy metals:	Whole and insect fragments: absent
Copper: <0.1ppm	Larvae: absent
Cadmium: <0.1ppm	Rodent or human hair: absent
Lead: <0.1ppm	*Estimated

Specifications

Product obtained from cocoa nib, from cocoa beans cleaned and freed from shells as thoroughly as is technically possible with roasting. Free of additives.

Handling and storage

Store in cool and ventilated place. Keep in original packaging closed.
 Shelf life: 18-24 months from shipment date, under normal storage conditions
 Protect from sunlight and high temperature
 Presentation: 20kg. bricks on plastic cover and in cardboard box.

	DOCUMENT	TDPB-01
	Peru Balsam	Version: 18.02.2022
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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: November to April.
 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

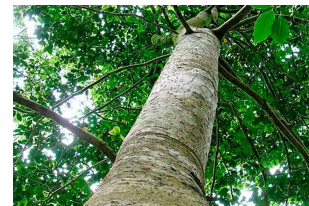
Specifications

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: 08.02.2022 R. Guzmán PhD	Checked: 17.02.2022 J. Rojas	Released: 18.02.2022 R. Guzmán PhD
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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

TECHNICAL DATA SHEET

CINCHONA BARK (*Cinchona sp*)



Origin: Venezuela
 Botanical Family: Rubiaceae
 Method of Culture: Harvested controlled for sustainability.
 Part Harvested: Bark of trees from the *Cinchona* genus
 Harvest Periods: Annual.
 CAS NUMBER: 84776-28-3

The barks of Cinchona contain an array of about 35 different alkaloids, which are thought to be produced as defense compounds against diseases and herbivores. The molecular interaction between quinine and other active bark alkaloids with the parasite that causes malaria, Plasmodium, is through modification of haem-compounds that are byproducts of the Plasmodium feeding on the iron-rich human red blood cells. It can be found in the north and south of Bolívar State, Venezuela

Specific Description

Odor: Slightly woody
 Appearance: Solid
 Color: 11-14 Ambar red brown. 14-17 light brown
 Solubility in water: Insoluble
 Foreign matter: Absent

Physical, chemical and microbiological properties

Moisture máx: 2.00%
 Refractive index nD20:
 Melting Point (°C):
 pH: 9.0 (0.5g/l, H2O, 20°C)
 DENSITY A 20°C (g/ml): 0.955-0.983
 Other: About 35 different alkaloids: quinine, quinidine, cinchonine and cinchonidine

Specifications

Tree bark 100% natural. 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: Sacks or other client preference



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