



CACAY

OIL

DATA SHEET

CACAY OIL

PRODUCT DESCRIPTION

Oil obtained from the nut of the Caryodendron Orinocense Karsten tree (Cacay, Tacay or Inchi) by extraction of cold pressing, natural sedimentation and filtration by mechanical means.

FABRICATION PLACE

San Martin de los Llanos

Cra 7 # 1b -08

AGROINDUSTRIAS CATAY S.A.S

BRAND

TACAY NATURALS OILS

COMMERCIAL PRESENTATION

Packed in 20 liter HDPE drums.

GENERAL ASPECTS

The industrial processes for obtaining them are based on good manufacturing practices (GMP) contemplated in resolutions 2674 of 2013, 333 of 2011 and 5109 of 2005 issued by the Ministry of health and social protection and invima.

PHYSICOCHEMICAL CHARACTERISTICS

- Density (g/ml): 0.91
- Acidity index: 0,3 - 0,5% ácido Oléico
- Peroxide index: 1,5 - 2,6% meqO₂/Kg
- Yodo index: 103 - 115 gl/100 g
- Saponification index: 190 - 230 mg KOH/kg
- % moisture: 0,04 - 0,09

MICROBIOLOGICAL CHARACTERISTICS

- Aerobic microorganism count UFC \ g \ ml: Less than 10
- Determination of Pseudomonas aeruginosa: ABSENCE
- Staphylococcus Determination: ABSENCE
- E. Coli Determination: ABSENCE

NUTRITIONAL INFORMATION

Saturated fats (g/100g):	15.32
Monounsaturated fats (g/100g):	14.519
Polyunsaturated fats (g/100g):	70.158
Omega 6 (g/100g):	69.43
Omega 9 (g/100g):	14.519
Palmitic (C16:0):	4 - 7 %
Stearic (C18:0):	2 - 4.5 %

USES

Cacay nut oil is rich in natural retinol and vitamin F, which contributes significantly to the cell renewal process. Thanks to its emollient repairs, it protects from damage caused by environmental agents, nourishes, softens and improves the appearance of the skin. this makes it a 100% natural anti-aging.

CONSERVATION AND SHELF LIFE

for a longer duration of the product under optimum conditions of quality, conserve in tightly closed, preferably dark, frosted or opaque packages to protect from light and maintain temperatures below 25C.

Maximum useful life of 12 months after the production date.