



Proud member:









MISSION & VALUES

avilanF&F RAW MATERIALS

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"

Communities deserve a sustainable and fair income.

Companies deserve attractive margins to invest.

Customers deserve a fair price and the highest quality.

The planet and sustainability are our responsibility.











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

COMMERCIAL TEAM: Follows up on service provided. New insights.
Economic viability of operation

Superior Service

LOGISTICS TEAM: Ensures shipments arrive to clients and logistics feasibility analisys on new ingredients

Sustainability

INNOVATION
TEAM: Executes
feasibility analysis
for client
requests, focused
on environmental
sustainability

100% Traceability

TECHNICAL / FIELD TEAM: Provides
support to
producers and
guarantee goals
following our values

Regulations and Certifications

R&C: Ensure the compliance of local and international regulations, and leads certifications processes accross the Project.

- 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 trusworthy 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

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









Their technical data sheets follow.





DOCUMENT

TDTB-01 Version: 18.11.2024

Tonka Beans

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TECHNICAL DATA SHEET

Tonka Beans (Dipteryx Odorota)

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: 8 - 12%

Crude protein: 16%

Crude fat: 14%

Total ash: 4%

Cadmium: <1ppm
Carbohydrates: 66%

Heavy metals:

Lead: <0,6ppm

Cadmium: <1ppm
Other contents

Density (kg/m3): 626.3 - 636.9 Microbial contents: <10CFU/g (no

pH: 5.3 - 6.8 pathogens)

Main component: coumarin Yeast & molds: <10 CFU/g

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

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DOCUMENT

Tonka Beans

TDTBB-01

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TECHNICAL DATA SHEET

Tonka Beans Bio (Dipteryx odorota 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

Average weight (gr): 1.507 - 2.570

Physical, chemical and microbiological properties

Moisture: 8 - 12 %

Crude protein: 16%

Crude fat: 14%

Total ash: 4%

Cadmium: <1ppm
Carbohydrates: 66%

Heavy metals:

Lead: <5ppm

Arsenic: <2ppm

Cadmium: <1ppm
Other contents

Density (kg/m3): 626.3 - 636.9 Microbial contents: <10CFU/g (no

pH: 5.3 - 6.8 pathogens)

Main component: coumarin Yeast & molds: <10 CFU/g

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.

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DOCUMENTO

Copaiba Balsam

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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

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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: 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

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DOCUMENT

Styrax Resinoid

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TECHNICAL DATA SHEET

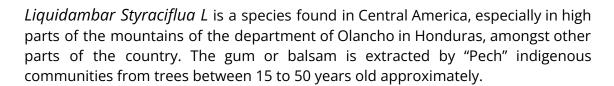
Styrax Resinoid (Liquidambar Styraciflua L.)

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



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): 66

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





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