

FarthOil **Upcycled Product Offering**



The United Nations Food and Agriculture Organization points out that roughly 30% of all food is wasted, contributing mainly to solid waste landfills. Most consumers want to do their part: they pay more attention to the environmental impact of their products, how they are sourced and created. As climate change and overpopulation adds pressure on food resources, finding other sources of raw materials is a sustainable solution to avoid competition.

That explains why research and storytelling about upcycled materials, such as discarded fruit, and circular product concepts are growing in interest. Upcycled ingredients prevent waste by creating new, high-quality products. They use materials that otherwise have gone to waste; are procured and produced using verifiable supply chains and have a positive impact on the environment. This provides a more ethical source of ingredients and promotes a zero-waste way of working.

EarthOil by Univar Solutions is very pleased to bring to the market several upcycled ingredients for your next consumer product.

Discover our offering below.

Apricot Kernel Oil

Apricot stones are a by-product from apricot fruit processors (used to make jams for example) and cannot be used for other food purposes. The kernel inside the stone is removed and then pressed to extract the oil.



Rosehip Oil

Rosehip seeds are a by-product of the rosehip food processors which use the shells to make jam or tea. The seeds are upcycled by extracting the oil they contain which have valuable benefits in multiple applications.



Macadamia Oil

Macadamia nuts are used as food source in many different forms; from topping salads to white chocolate and macadamia nut cookies. The nuts which have defects i.e. insect damage, or not the right size or shape for food marketing are rejected by the food processors and considered



a by-product. This raw material however can be upcycled to extract its oil which is used in many other applications outside of food uses.

Avocado Oil

Often the slightly damaged or misshapen avocados are those which are used to make oil. The wonky avocados that do not make the grade to be sold to the supermarkets for food use, are those which are sold to make avocado oil, perfect for applications where the beauty of the fruit itself



is not the main considering factor. Upcycled avocados make the perfect oil for food, beauty, and personal care applications.

Grapeseed Oil

Grapeseed oil comes from South Africa and is a by-product of the wine and juice-making industries. South Africa has some of the healthiest vineyards in the world, ensuring that the fresh handpicked grapes are of the highest quality. The seeds left over are then separated from their skins and stems



and cold-pressed to obtain an oil used in different industries. The remaining cake is pressed into natural logs and used as exfoliants in skin products or as animal feed for farmers in the local area. or converted into ecologs and used as an alternative to coal and wood for fire burning. Indeed, very little from the process goes to waste!

Citrus Oils

Many citrus oils are the by-product of the juice industry, though nowadays, they are likely to be viewed as a co-product to that industry, as their demand and use is just as relevant as any citrus fruit used for the purpose of manufacturing drinks. Citrus oil is usually extracted by cold pressing.



By separating and purifying the oil from the rest of the peel and pomace, it can by upcycled and used in many applications.

Hydrosols

Hydrosols are a by-product of the steam distillation process used to produce many essential oils. During the distillation process, a small fraction of the essential oil escapes into the condensed steam and into the re-circulated water that goes back into the still. This distillation water with small amounts of water soluble dissolved essential oil components is called a hydrosol. It is usually a by-product that is considered waste



Lemon Myrtle

Lemon Myrtle leaves are harvested year-round in Australia, with the majority of the leaf going to (drinking) tea and culinary applications. The leaves not fit for food applications are 'upcycled" into Lemon Myrtle Essential Oil via a steam distillation process.





but can be upcycled, in personal care formulations for example.

In order to further align with a circular economy, some of the waste coming from the production process are also valorized. Concerning essential oils, the leaves remaining after the distillation can be used for composting or organic fertilizer.

When it comes to vegetable oils, the press cakes can be sold to different industries, the paste can be added into exfoliating cosmetic products, while the pulp or shell can be upcycled as feed for animals or compost.

Upcycled Product Offering

VEGETABLE OILS						
Upcycled Ingredient	Botanical Name	Organic Certified	Conventionally Farmed	Refined/ Deodorized	Fair For Life (FFL)	
Apricot Kernel Oil	Prunus armeniaca	✓				
Avocado Oil	Persea gratissima	✓	✓	✓	✓	
Macadamia Oil	Macadamia integrifolia	✓	✓	✓	✓	
Rose Hip Oil Canina Oil	Rosa canina	✓				
Rose Hip Oil Rubiginosa Oil	Rosa rubiginosa	✓				
Grapeseed Oil	Vitis vinifera	/		√		

ESSENTIAL OILS				
Upcycled Ingredient	Botanical Name	Organic Certified	Conventionally Farmed	Low Allergen
Lemon Oil	Citrus limon	✓	✓	✓
Lime Oil	Citrus aurantifolia		✓	
Bergamot Oil	Citrus aurantium bergamia	✓	✓	✓
Red Mandarin Oil	Citrus nobilis	✓	✓	
Green Mandarin Oil	Citrus nobilis	✓	✓	✓
Grapefruit Oil	Citrus paradisi	✓	✓	✓
Pure Australian Lemon Myrtle Oil	Backhousia citriodora	✓	✓	

HYDROSOLS						
Upcycled Ingredient	Botanical Name	Organic Certified	Conventionally Farmed			
Pure Australian Sandalwood Hydrosol	Santalum spicatum		✓			
Pure Australian Fragonia® Hydrosol	Agonis fragrans		✓			
Pure Australian Lavender Hydrosol	Lavandula angustifolia		✓			
Pure Australian Lemon Myrtle Hydrosol	Backhousia citriodora		✓			
Pure Australian Tea Tree Hydrosol	Melaleuca alternifolia	✓	✓			



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