BIO in PORTFOLIO

Natural ingredients from Colombia

BIOin PORTFOLIO

Natural ingredients from Colombia

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Cooperación Económica y Desarrollo (SECO)

CÁMARA DE COMERCIO ABURRÁ SUR

Cámara de Comercio de Cali

Cámara de Comercio de Bogotá

CÁMARA DE COMERCIO DEL PUTUMAYO
Por el Desarrollo Empresarial de la Región

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BIO in PORTFOLIO

Natural ingredients from Colombia's biodiversity for cosmetics and food products

In the heart of Colombian biodiversity, the BIO IN Portfolio emerges, a selection of natural ingredients designed to boost the formulation of cosmetics and food from the sustainable use of natural resources.

Thanks to Colombia's natural wealth and unique geographical position, we offer a wide range of ingredients backed by research, development and innovation (R&D&I). These ingredients are the result of interlinked processes, developed in collaboration with local communities and in harmony with ancestral knowledge. Each ingredient has a story behind it, a purpose and an environmental and social impact.

Colombian biodiversity and natural ingredients

COLOMBIA
a megadiverse country

Colombia is one of the few countries in the world that, thanks to **its geographical location** has access to both

the Caribbean Sea in the north

and

the Pacific Ocean in the west

With more than **67,000** species of **fauna and flora** including more than **20,000** registered plants, algae, lichens and fungi

2º **COLOMBIA** is positioned as the second most biodiverse country on the planet

And one of the **17 megadiverse COUNTRIES**

Being a rich source of **NATURAL INGREDIENTS**

Variety of NATURAL INGREDIENTS

The combination of different altitudes, climates and soils

In regions such as the **Andean, Pacific, Orinoco, Amazon and Caribbean**

Allows our natural ingredients to develop in **optimal conditions**

generating a diverse portfolio for the **COSMETICS AND FOOD INDUSTRIES**

BIO in PORTFOLIO

The **BIO IN Portfolio** is part of the BIO IN initiative for Colombia's natural ingredients sector

We have created a directory of **30** **COMPANIES** developing natural ingredients

At BIO IN, we have identified more than **180** **COMMERCIAL INGREDIENTS**

These ingredients are developed from **77** **SPECIES**

From this directory, we have compiled a selection **12** **species** **12** **companies**

These are companies with **sustainable supply, in collaboration with communities** and with **international projection**

This **PORTFOLIO** includes these categories

- Natural colors
- Vegetable oils
- Botanical extracts
- Bioactive ingredients
- Functional ingredients

Reasons to do business with **colombian natural ingredients companies**

Regulation and genetic access

The Colombian regulatory framework for access to genetic resources and benefit sharing is aligned with international standards, which facilitates the development of businesses that comply with global bioethics and fair trade regulations. In addition, these regulations have been adapted and implemented in the country in an efficient manner, with a clear and accessible manual that facilitates the process of accessing information.

Minambiente:
https://n9.cl/iz2npq

Application manual for the contract for access to genetic resources and their derivative products in Colombia:
https://n9.cl/3eblr

Trade facilitation

With several international trade agreements, Colombia offers favorable conditions to promote business with natural ingredients, facilitating transparent commercial transactions.

ProColombia
www.procolombia.co

Innovation from nature

Several of our natural ingredients have patented extraction processes, comply with international regulations and are the result of interesting research, development and innovation (R&D&I) based on Colombian biodiversity, opening up new possibilities on the road to innovation.

Sustainability and bioeconomy

By choosing our ingredients, your company contributes to the development of the bioeconomy in Colombia, supporting sustainable and responsible practices.

The sustainable use of these species in the country contributes to the conservation of the Amazon rainforest, tropical forests, and other ecosystems. It also promotes the economic development of vulnerable communities, such as women-headed households, indigenous peoples, and peasants. This generates economic opportunities, reducing pressure on non-timber forest resources and preserving, in many cases, ancestral knowledge.

Colombia and the CBD

Colombia is committed to environmental protection. Since 1994, it has been a signatory to the Convention on Biological Diversity (CBD), which promotes the conservation and sustainable use of biodiversity and the fair and equitable sharing of the benefits arising from the utilization of genetic resources.

More information on Colombia's accession to the Convention on Biological Diversity (CBD) is available at **Ministerio de Ambiente y Desarrollo Sostenible de Colombia**

https://n9.cl/vh1yh

Diversity and quality

Colombia is one of the most biodiverse countries in the world, offering a variety of quality natural ingredients and functional properties for cosmetics and food.

More information on Colombian biodiversity in **Colombian Biodiversity Information System SIB**

www.biodiversidad.co

Selection of species and natural ingredients from Colombia
and leading companies in its development

The following is a key list of species, natural ingredients and companies in Colombia with whom you can develop a strategic and commercial relationship for the creation of your cosmetic and food formulations.

The species presented have been classified according to their functionality, according to the following categories:

NATURAL COLORS


Jagua


Annatto


Turmeric

VEGETABLE OILS


Cacay


Acai


Sacha Inchi


Buriti


Passion fruit

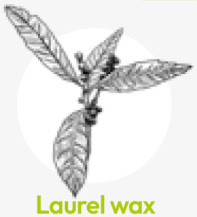

Chontaduro

FUNCTIONAL INGREDIENTS


Sacha inchi flour


Cacay flour

BOTANICAL EXTRACTS


Laurel wax


Turmeric


Jagua


Chontaduro


Annatto


Acai


Passion fruit

BIOACTIVE INGREDIENTS


Yeast


Reishi mushroom


Maitake mushroom

JAGUA

Common name: **Jagua, huito**
Scientific name: ***Genipa americana L.***
Type of product: **Non-timber forest product (NTFP)**
Part used: **Fruit (except peel)**

Description:

The jagua is a tropical tree 15 to 20 meters high, whose fruits are valued for their high content of genipin, a natural blue dye, and for their antioxidant properties. It is used in the cosmetics and food sectors for its natural benefits and its ability to provide color without toxins.

Main properties:

Genipin extracted from jagua is a potent antioxidant and natural color, providing a stable blue hue without the need for synthetic chemicals. In cosmetics, it is used for products such as hair and skin dyes. In food, it is used as a natural colorant in food and beverages.

Sectors and some applications:

In food:
beverages, snacks, confectionery, baked good and others.

In cosmetics:
shampoo, soaps, makeup, sunscreen products and toiletries, among others.

Main production regions:

Andean and Pacific.

Cultivation/production methods:

Jagua is grown in sustainable agroforestry systems.

The JAGUA in Colombia:

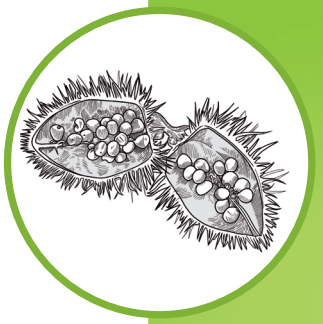
Colombian jagua offers a high quality natural blue color, backed by scientific-technical studies and patents. Its sustainable cultivation and its ability to replace synthetic dyes make it a preferred option in the global market.

Supply of jagua ingredients from Colombia

Ingredient	JAGUA BLUE COLORANT
Category	NATURAL COLOR
Company that produces it	ECOFLORA CARES
Sector	Food
Presentation	▪ Fine powder. ▪ Concentrated liquid. ▪ Concentrated liquid with glycerin.
Technical information	▪ 55-65% Jagua extract. ▪ Dye powder: 3 year shelf life (TVU). ▪ Concentrated liquid dye: 6 months TVU. ▪ Concentrated liquid dye with glycerin: 3 year shelf life.
Quality and safety	▪ It has a technical data sheet, safety data sheet, efficacy test and recommendations for use. ▪ It does not present genotoxic risk for humans according to safety studies. ▪ It has product and process patents.
Certifications/seals	▪ ISO 22000, Kosher and Halal. ▪ B-Corp and UEBT member. ▪ Vegan, non GMO product.
Regulatory compliance	It has regulatory approvals ▪ FDA, COFEPRIS (Mexico), INVIMA (Colombia), FSSAI (India) and CODEX Alimentarius. ▪ In 2021 it began the approval process with EFSA (Europe) and in 2023 with ANVISA (Brazil). ▪ It has permits for access to genetic resources (ARG) for research and commercialization purposes. ▪ It follows the parameters of the Convention on Biological Diversity (CBD) and the Nagoya Protocol, with the signing of fair and equitable benefit-sharing agreements with communities.

Ingredient	NATURAL EXTRACT OF JAGUA
Category	BOTANICAL EXTRACT
Company that produces it	ECOFLORA CARES
INCI name	*Genipin Extract*
Sector	Cosmetic
Presentation	▪ Fine powder. ▪ Concentrated liquid with glycerin.
Technical information	▪ 55-65% Jagua extract. ▪ Shelf life of 3 years for powder and concentrated liquid with glycerin.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use.
Certifications/seals	▪ ISO 22000, Kosher and Halal. ▪ B-Corp and UEBT member. ▪ Vegan, non GMO product.
Regulatory compliance	▪ Complies with the basic principles of EU legislation on contaminants, maximum residue limits for pesticides and allergens for cosmetics.

ANNATTO



Common name: **Achiote, Anato**
Scientific name: ***Bixa orellana***
Type of product: **Non Timber Forest Product (NTFP)**
Part used: **Seeds and leaves**

Description:

Annatto is an evergreen shrub whose seeds are used mainly for their high content of bixin, a natural colorant.

Main properties:

Annatto is a non-toxic natural colorant. Bixin and norbixin, extracted from annatto seeds, are known to be safe natural dyes and for their antioxidant properties, used in both food and cosmetics.

Sectors and some applications:

In food:
cheeses, butters, sauces, marinades, bakery, snacks, sausages, processed meats, beverages, desserts and others.

In cosmetics:
as a colorant in lipsticks, face powders, blushes, creams, hair products and others. As an antioxidant ingredient it can contribute in the formulation of anti-aging products and sun damage protection.

Main production regions:

Pacific and Amazon.

Cultivation/production methods:

Annatto is grown using traditional and agroecological methods.

Annatto in Colombia:

Colombian annatto stands out for its high purity in bixin and norbixin, certified quality and the sustainability of its cultivation. In the biogeographic Chocó, the crops are produced by indigenous and Afro-Colombian peoples as a plant of ancestral use. The annatto in the Colombian portfolio is supported by R&D&I in pigment extraction, color stabilization, application development and cultivation methods.

Supply of annatto ingredients from Colombia

Ingredient	NATURAL COLORING DERIVED FROM ANNATTO	
Category	BOTANICAL EXTRACT	
Company that produces it	**G&M QUÍMICA**	**NEYBER**
INCI name	*Bixa Orellana Seed Extract*	*Bixa Orellana Seed Extract* *Bixa Orellana Leaf Extract*
Sector	Cosmetic	Cosmetic
Presentation	▪ Hydroglycolic extract of annatto seeds. ▪ Glycolic extract of annatto seeds. ▪ Oily extract of annatto seeds. ▪ Presentation: liquid. ▪ Packages of 5, 20 and 200 kilograms.	▪ Hydroglycolic extract of *Bixa orellana leaves.* ▪ Oily extract of annatto chocoano seeds. ▪ Presentation: liquid. ▪ Packages of 5, 20 and 60 kilograms. ▪ Bixa orellana seed powder. ▪ Aluminum laminated packages of 1 and 5 kilograms.
Technical information	▪ Chemical composition of glycolic and hydroglycolic annatto seed extract: Contains carotenoids such as norbixin, as well as tannins, flavonoids and saponins, among other compounds. ▪ Chemical composition of annatto seed oil extract: Includes carotenoids such as bixin, as well as tocotrienols, terpenes, terpenoids, sterols and sesquiterpenes, among others. Extraction method: ▪ Hydroglycolic and glycolic extract: Soxhlet distillation and percolation. Oily extract: maceration in biodegradable solvent.	▪ *Hydroglycolic* extract of *Bixa orellana leaves:* capacity as a solar photoprotection booster in the UVA and UVB region. ▪ Annatto chocoan oil extract: capacity as a cellular regenerator (28% increase in a percentage of 0.625%).
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use.	▪ It has a technical data sheet, efficacy test, safety data sheet and recommendations for use.
Certifications/seals		▪ SEDEX certification in compliance with sustainability and ethical standards in the supply chain.
Regulatory compliance	▪ Complies with European Union cosmetic regulations	▪ Complies with the Globally Harmonized System (GHS) for chemicals, as well as EU and US cosmetic regulations.

Ingredient	NATURAL COLORING DERIVED FROM ANNATTO	
Category	NATURAL COLOR	
Company that produces it	COLORQUÍMICA	NEYBER
INCI name	*Bixa Orellana Seed Extract*	CI 75120 (Annatto) o *Bixa Orellana Seed Extract*
Sector	Food and Cosmetics	Cosmetics
Presentation	▪ Powder, liquid or dispersions, which may be soluble or dispersible in water, dry and oily media. **References:** ▪ Norbixin Novacolor LQ-4. Cans x 4, 10 and 20 kilograms. ▪ Norbixina Novacolor Powder WS. Boxes x 1 and 10 kilograms. ▪ Annatto OS Novacolor CLQ-10. Cans x 4 and 20 kilograms.	▪ Powder. Packages of 1 and 5 kilograms.
Technical information	**Chemical composition:** ▪ Annatto OS Novacolor ClQ-10: 9 - 10.5%. ▪ Norbixin Novacolor LQ-4: 4 - 5% Norbixin Novacolor AS ClQ: 4.5 - 5.5%. ▪ Norbixin Novacolor AS ClQ: 4.5 - 5.5% Norbixin Novacolor AS ClQ: 4.5 - 5.5%. **Stability and solubility data:** ▪ Anato is dispersible in oil and norbixin is water soluble. Both have good light and temperature stability.	▪ Natural colorant that provides yellow and orange shades. ▪ It is safe to use.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use. ▪ It has a finished product characterization test, including colorimetric and physicochemical variables. ▪ Quality for Cosmetics - E160b compliant.	▪ It has a technical data sheet, safety data sheet and recommendations for use.
Certifications/ seals	▪ ISO 14001:2015 (environmental management). ▪ ISO 9001:2015 (quality management) ▪ BPM-HACCP-FSSC 22000 (food safety). ▪ BASC (export safety). ▪ HALAL/KOSHER (community). ▪ Integral responsibility in the safe handling of chemical substances.	▪ SEDEX certification in compliance with sustainability and ethical standards in the supply chain.
Regulatory compliance	▪ Complies with U.S. and EU requirements related to c osmetics ingredients and food additives.	▪ Complies with the Globally Harmonized System (GHS) for chemicals, as well as EU and US cosmetic regulations.

Ingredient	ANNATTO OIL
Category	VEGETABLE OIL
Company that produces it	G&M QUÍMICA
INCI name	*Bixa Orellana Seed Oil*
Sector	Cosmetic
Presentation	▪ Oil. ▪ Presentation: liquid. ▪ Containers of 5, 20 and 200 kilograms.
Technical information	Chemical composition: ▪ Carotenoids such as bixin, together with tocotrienols, terpenes, terpenoids and sterols, among others. Extraction method: ▪ Cold pressed.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use.

TURMERIC

Common name: **Turmeric**
Scientific name: ***Curcuma longa***
Product type: **herbaceous plant**
Part used: **rhizome**

Description:

Turmeric is an herbaceous plant whose root is known for its high content of curcuminoids, mainly curcumin. Turmeric is highly valued in both the food and cosmetic industries.

Main properties:

Curcumin, the main active principle of turmeric, is recognized for its antioxidant, anti-inflammatory and antimicrobial effects. In food, it is a natural colorant and a functional additive. In cosmetics, it is used for anti-aging treatments and in products for sensitive skin.

Sectors and some applications:

In food:
natural colorant in processed products, ingredient in curry mixes, health drinks, dietary supplements, teas, sauces, soups, marinades and as a natural preservative.

In cosmetics:
anti-aging creams, facial masks, acne treatment products, illuminating serums, natural soaps, scrubs, skin tonics, products to reduce blemishes and scars, and essential oils.

Main production regions:

Pacific and Amazon.

Cultivation/production methods:

Grown in fertile, well-drained soils, with sustainable farming practices and agroecology that minimize the use of agrochemicals. Hand harvesting is preferred to preserve the quality of the rhizome.

TURMERIC in Colombia:

Turmeric grown in Colombia stands out for its high curcumin content and purity of processing, backed by sustainable agricultural practices and quality certifications, making it a preferential option over international competitors.

Supply of turmeric ingredients from Colombia

Ingredient	NATURAL COLOR DERIVED FROM TURMERIC
Category	NATURAL COLOR
Company that produces it	COLORQUÍMICA
Sector	Food and Cosmetics
Presentation	▪ Powder, liquid or dispersions, which may be soluble or dispersible in water, dry and oily media. **References:** ▪ Curcumin novacolor LQ 5 WS ▪ Curcumin novacolor CLQ 10% PWS
Technical information	**Chemical composition:** ▪ Oleoresin with curcumin concentration 5 - 15%. **Extraction method:** ▪ Solvent extraction and purification of the extract with solvent evaporation to ensure high concentration of curcumin.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use. ▪ It has quality tests for natural raw material and finished product characterization, including colorimetric and physicochemical variables.
Certifications/seals	▪ ISO 14001:2015 (environmental management). ▪ BPM-HACCP-FSSC 22000 (food safety). ▪ BASC (export safety). ▪ Integral responsibility in the safe handling of chemical substances.
Regulatory compliance	▪ Complies with U.S. and EU requirements related to food additives.

CACAY

Vegetable oils · Functional ingredients

Common name: **Cacay**
Scientific name: ***Caryodendron orinocense***
Product type: **Non-timber forest product from the forest**
Part used: **Nut**

Description:

The cacay is a tree native to the Colombian Orinoco and Amazon, which produces edible nuts from which cosmetic oil and protein of high nutritional value are extracted. The tree can reach more than 30 meters in the forest and 12 meters in open fields. This tree captures large amounts of carbon, improves soil and protects watersheds. It is a valuable food source, from which nuts, oil, protein, nut milk are obtained. Also the flowers attract bees from which honey is made.

Main properties:

Cacay nuts are rich in nutrients, the protein has a high nutritional value, ideal for healthy diets, and the oil is a potent cell regenerator for skin and hair, surpassing argan oil in thermo-protection and shine (hair). It contains 50% more vitamin E and twice as much linoleic acid as argan oil, three times more retinol than rosehip oil, and the same amount of esqualene as olive oil. It also improves skin hydration, firmness and elasticity.

Sectors and some applications:

In food:
dietary supplements, healthy snacks and enriched beverages.

In cosmetics:
anti-aging creams and serums, conditioners and hair treatments, among others.

Main production regions:

Orinoco and Amazon.

Cultivation/production methods:

Cacay is grown in agroforestry systems that promote sustainability and conservation of Amazonian biodiversity. Unlike other nuts, its cultivation does not require irrigation and its processing does not use water. The flowers of the cacay tree produce a very sweet nectar that attracts bees and other natural controllers. These insects improve pollination and protect the tree from pest attacks, generating a biological control.

The CACAY in Colombia:

Colombia is a pioneer in the industrialization of cacay and is the largest producer of this fruit, with around 1,000 hectares planted, which benefit more than 750 peasant and indigenous families in areas traditionally affected by conflict. It stands out for its sustainable production in the Eastern Plains and the Amazon.

Supply of cacay ingredients from Colombia

Ingredient	CACAY OIL	
Category	VEGETABLE OIL	
Company that produces it	KAHAI	BIOINGREDIENTES AMAZÓNICOS
INCI name	*Caryodendron Orinocense Seed Oil*	*Caryodendron Orinocense Seed Oil*
Sector	Cosmetic	Cosmetic
Presentation	▪ 0.9 kilograms ▪ 4.5 kilograms ▪ 18 kilograms	▪ 0.92 kilograms ▪ 3.68 kilograms ▪ 18.4 kilograms
Technical information	▪ Suitable for all skin types. ▪ Non-comedogenic. ▪ Non-photosensitive (safe for use in sun exposure). ▪ Shelf life: 36 months. ▪ Extraction method: Cold pressed.	▪ Shelf life: 36 months. ▪ Extraction method: Cold pressed.
Quality and safety	▪ It has a technical data sheet, safety data sheet and before releasing any lot, microbiology, heavy metals and pesticide residues are measured. ▪ Each lot has its respective COA. ▪ Anti-aging efficacy studies conducted in Germany and comparative studies with argan oil, conducted in Brazil. ▪ Dermatologically tested.	▪ It has technical data sheet and safety data sheet. ▪ Each lot has its respective COA. ▪ Dermatologically tested. ▪ It does not present dermal irritation, does not detect allergens and is not phototoxic.
Certifications/seals	▪ Natrue, Cosmos y Ecocert.	
Regulatory compliance	▪ The only cacay oil approved in China.	

Ingredient	CACAY NUT PROTEIN
Category	FUNCTIONAL INGREDIENT
Company that produces it	KAHAI
Sector	Foods
Presentation	▪ Fine powder. ▪ Boxes of 19.5 kilograms.
Technical Information	▪ Contains 40% protein and 27% fiber. ▪ It is a source of calcium, magnesium, phosphorus, zinc and L-Arginine. ▪ Minimally processed and low in sodium. ▪ Ultra clean protein: gluten, grain and dairy free. ▪ Contains no preservatives, flavorings, sweeteners, added sugars, gums and fillers. ▪ The protein is highly soluble in water ▪ Shelf life: 36 months. ▪ Extraction method: cold pressing of cacay nuts
Quality and safety	▪ It has a technical data sheet and safety data sheet. ▪ Before releasing any lot, microbiology, heavy metals and pesticide residues are measured. ▪ Each lot has its respective COA.
Regulatory compliance	▪ It has a certificate of free sale from the sanitary authority in Colombia, INVIMA.

ACAI

Botanical extracts

Common name: **Asaí, açaí, naidí IMA.**
Scientific name: ***Euterpe Oleracea y Euterpe precatoria***
Type of product: **Non-timber forest product (NTFP)**
Part used: **fruit and pulp**

Description:

Acai is a palm tree native to the Amazon and Pacific region, with a stem that can reach 20 meters in height and grows near riverbanks and in flood zones in the region; the berries are rich in antioxidants and essential fatty acids. In Colombia there are two varieties: E. oleracea is found in the Pacific region, and E. precatoria is found in the Amazon region. It is highly appreciated both in the food industry and in cosmetics for its health and skin benefits.

Main properties:

Acai is noted for its high content of anthocyanins, which give it potent antioxidant properties, and fatty acids, such as omega-9 and omega-6. In cosmetics, it is used in anti-aging and revitalizing products, while in food it is popular in energy drinks and supplements.

Sectors and some applications:

In food:
juices, dehydrated products and snacks.

In cosmetics:
shampoos, conditioners, serums, gels, body and facial lotions, and emulsions.

Main production regions:

Amazon and Pacific

Cultivation/production methods:

Acai is grown primarily in agroforestry systems that promote biodiversity and sustainability. Its production has a low environmental impact and contributes to the conservation of the Amazon and Pacific rainforest.

The Colombian ACAI:

Colombian acai is especially valued for its high purity and antioxidant content, guaranteed by sustainable management and harvesting plans and commitment to reforestation and conservation of Amazonian forests, differentiating them from industrialized crops.

Supply of Colombian acai ingredients

Ingredient	ACAI EXTRACT	
Category	BOTANICAL EXTRACT	
Company that produces it	BIOINGRED TECH	NEYBER
INCI name	*Euterpe Oleracea Fruit Oil*	*Euterpe precatoria Fruit Extract*
Sector	Cosmetic	Cosmetic
Presentation	▪ Bioemulsion acai. ▪ Homogeneous viscous liquid, soluble in water. ▪ Packaged in presentations of 1, 5, 10 and 20 kilograms.	▪ Hydro glycolic extract of acai in glycerin base. ▪ Liquid in different presentations according to demand. ▪ Oily extract of acai. ▪ Oily liquid in different presentations according to demand.
Technical information	**Main active ingredients:** ▪ anthocyanins, chlorogenic acids, vitamins (C & E) and acai oil. **Natural content:** ▪ greater than 98%. **Vehicle:** ▪ glycerin. **Use level:** ▪ 1 to 5%.	▪ **Acainey Gly:** High antioxidant capacity, rich in vitamin C and E. ▪ **Hydro glycolic extract:** Concentration on dry basis: 20%. ▪ Higher antioxidant content than other berries, such as blueberry, blackberry, strawberry and raspberry. **Oily extract:** ▪ Oily part composed mainly of oleic acid (56.2%), palmitic acid (24.1%) and linoleic acid (12.5%). ▪ Contains polyphenols and other antioxidant compounds.
Quality and safety	**It has a technical data sheet, safety data sheet, efficacy test and recommendations for use.** ▪ **Efficacy studies:** elastin synthesis, antioxidant power, procollagen activity, MMP-1 inhibition, hyaluronic acid synthesis and increased firmness. ▪ **Safety tests:** cytotoxicity and Patch test. ▪ **Efficacy tests:** in-vitro: anti-aging and photo-protection in human dermal fibroblasts.	▪ It has a technical data sheet, safety data sheet and recommendations for use.
Certifications/seals		▪ SEDEX certification in compliance with sustainability and ethical standards in the supply chain.
Regulatory compliance	Complies with European Union cosmetic regulations	▪ It complies with the Globally Harmonized System (GHS) for chemicals, as well as with the cosmetic regulations of the European Union and the United States.

SACHA INCHI

Common name: **Sacha Inchi, Mani del monte**
Scientific name: ***Plukenetia volubilis***
Type of product: **Non-timber forest product (NTFP)**
Part used: **seed**

Description:

Sacha inchi is a climbing plant native to Central and South America, whose seeds are rich in omega-3, 6 and 9 fatty acids and high quality proteins. In cosmetics, it is appreciated for its moisturizing and anti-inflammatory properties.

Main properties:

Sacha inchi oil is a powerful antioxidant and emollient, ideal for the formulation of skin and hair care products. In food, it stands out as a superior vegetable source of omega 3, 6 and 9 and gluten-free protein with 18 amino acids, of which 9 are essential.

Sectors and some applications:

In food:
snacks, salads, cereals and cereal bars, supplements, among others.

In cosmetics:
shampoo, hair treatment and body oil, among others.

Main production regions:

Caribbean, Andean, Amazonian and Orinoco.

Cultivation/production methods:

Sacha inchi is grown in sustainable agroforestry systems and in monocultures.

SACHA INCHI in Colombia:

Colombia's sacha inchi is distinguished by its mild flavor, high content of omegas 3, 6 and 9 and the purity of its oil, in some regions it has organic production and has been promoted as an alternative for the substitution of illicit crops. In addition, its production supports the preservation of the Amazon and the tropical dry forest in the Caribbean.

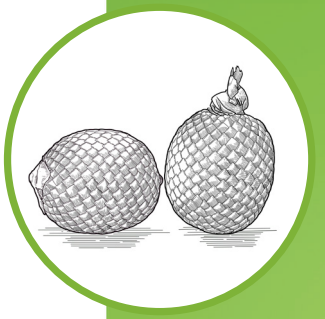
Supply of Sacha Inchi ingredients from Colombia:

Ingredient	SACHA INCHI OIL
Category	VEGETABLE OIL
Company that produces it	SUMASACH'A
INCI name	*Plukenetia Volubilis Seed Oil*
Sector	Cosmetic and Food
Presentation	▪ Liquid oil in different presentations, according to demand.
Technical information	**Chemical composition:** ▪ Unsaturated fatty acids: 91-94% (Omega 3: 46-50%, Omega 6: 36-38%, Omega 9: 9-11%). ▪ Soluble in other vegetable oils. ▪ Extraction method: cold pressed.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use. ▪ Does not present dermal irritation, does not detect allergens and is not phototoxic.
Certifications/seals	▪ Certified organic for NOP and EU standards.
Regulatory compliance	▪ FDA certified.

Ingredient	SACHA INCHI FLOUR
Category	FUNCTIONAL INGREDIENT
Company that produces it	SUMASACH'A
Sector	Food
Presentation	▪ Fine powder in different presentations according to demand.
Technical information	**Chemical composition:** ▪ Protein 58-60%, Total fat: 6-8% and moisture: 6-8%. ▪ Gluten free. ▪ Extraction method: cold pressing, steaming and milling. ▪ Insoluble in water.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use.
Certifications/seals	▪ Organic certification for NOP and EU standards.
Regulatory compliance	▪ USDA and FDA certified.

BURITI

Vegetable oils



Common name: **Buriti, Canangucha**
Scientific name: ***Mauritia flexuosa***
Type of product: **Non-timber forest product (NTFP).**
Part used: **fruit, pulp and seeds.**

Description:

Buriti is an Amazonian palm tree. Its fruit is extracted from the *Mauritia flexuosa* palm, known for its reddish color and its use in various food and cosmetic applications. Its oil is highly valued in natural and traditional products.

Main properties:

Buriti oil is high in beta-carotene and antioxidants, rich in vitamins E and A, making it an excellent ingredient for anti-aging cosmetic products, moisturizers and sunscreens. In food, it is valued for its nutritional profile and its contribution of vitamin A and beta-carotene.

Sectors and some applications:

In food:
food supplements, pulps, jams, oils and dressings.

In cosmetics:
anti-aging products, moisturizers, sunscreens and hair oils, among others.

Main production regions:

Amazon.

Cultivation/production methods:

Buriti is grown in Amazonian agroforestry systems that respect and promote biodiversity. The fruits are harvested by rural communities in a sustainable manner, respecting the natural cycles of the palm.

BURITI in Colombia:

The Colombian buriti is distinguished by its richness in beta-carotene and the purity of its oil. Obtained through wild harvesting, it respects the forests of the Amazon, which makes it a preferred choice for those seeking natural ingredients with sustainable use and support for local and indigenous communities.

Supply of buriti ingredients from Colombia:

Ingredient	BURITI OIL
Category	VEGETABLE OIL
Company that produces it	BIOINGREDIENTES AMAZÓNICOS
INCI name	*Mauritia Flexuosa Fruit Oil*
Sector	Cosmetic
Presentation	▪ Liquid. ▪ 0.92 kilograms ▪ 3.68 kilograms ▪ 18.4 kilograms
Technical information	▪ It has high natural stability against oxidation. ▪ Shelf life: 36 months ▪ Extraction method: obtained by cold pressing of the fruit pulp. ▪ Origin: Oil produced from wild fruits harvested in the Colombian Amazonian plains.
Quality and safety	▪ It has a technical data sheet and safety data sheet. ▪ Dermatologically tested. ▪ It does not present dermal irritation, does not detect allergens and is not phototoxic. ▪ Each lot has its respective COA.
Regulatory compliance	▪ Complies with European Union cosmetic regulations.

PASSION FRUIT

Vegetable oils · Botanical extracts

Common name: **Passion fruit**
Scientific name: ***Bactris gasipaes***
Type of product: **tropical fruit cultivated in agricultural plantations.**
Part used: **seeds and fruit.**

Description:

Passion fruit is a tropical fruit recognized for its intense flavor and high vitamin C and antioxidant content. It is widely used both in the food industry and in the cosmetic industry. The seed oil is exploited for its moisturizing, emollient and nourishing properties.

Main properties:

Passion fruit is rich in vitamin C, beta-carotene, flavonoids and tocopherols, which provide **antioxidant benefits and skin care.**

Sectors and some applications:

In food:
beverages, desserts and dehydrated powders, among others.

In cosmetics:
moisturizers, scrubs, facial and body masks, bath gels, facial and hair serums, shampoos and conditioners.

Main production regions:

Andean and Pacific.

Cultivation/production methods:

Passion fruit is grown under tropical conditions with agricultural practices that favor sustainability and responsible water and soil management. Harvesting is done by hand to ensure fruit quality.

The passion fruit in Colombia:

The Colombian passion fruit is especially appreciated for its flavor, intense aroma and high concentration of nutrients, grown with sustainable practices that guarantee its quality and freshness, which distinguishes it in the global market.

Supply of passion fruit ingredients from Colombia

Ingredient	PASSION FRUIT OIL	
Category	VEGETABLE OIL	
Company that produces it	**GREEN ANDINA COLOMBIA**	**G&M QUÍMICA**
INCI name	*Passiflora Edulis Seed Oil*	*Passiflora Edulis Seed Oil*
Sector	**Cosmetic**	**Cosmetic**
Presentation	▪ Oil and butter. ▪ Seed oil. ▪ Liquid: 5, 10 and 20 kilograms. ▪ Shipments in sealed and labeled containers, according to the technical standard.	▪ Butter. ▪ Presentation: solid. ▪ Packages of 4 and 18 kilograms. ▪ Oil. ▪ Presentation: liquid. ▪ Packages of 5, 18 and 180 kilograms.
Technical information	▪ Passion fruit seeds contain a vegetable oil that ranges from 16.7% to 33.5%, depending on the extraction technique and growing conditions, according to various reports.	▪ Passion fruit seed oil and butter contain mainly linoleic acid, oleic acid and palmitic acid. ▪ Oil extraction method: cold pressed.
Quality and safety	▪ It has a technical data sheet, safety data sheet, efficacy test and recommendations for use.	▪ It has a technical data sheet, safety data sheet and recommendations for use.
Regulatory compliance	▪ Complies with REACH and CLP regulations. ▪ Complies with European Union cosmetic regulations.	▪ Complies with European Union cosmetic regulations.

Ingredient	PASSION FRUIT EXTRACT
Category	BOTANICAL EXTRACT
Company that produces it	**G & M QUÍMICA**
INCI name	*Passiflora Edulis Fruit Extract*
Sector	**Cosmetic**
Presentation	▪ Hydroglycolic extract. ▪ Glycolic extract. ▪ Phytoemulsion.
Technical information	▪ Chemical composition: carotenes, polyphenols as flavonoids, linoleic acid, oleic acid and palmitic acid. **Extraction method:** ▪ Hydroglycolic and glycolic extract: by Soxhlet distillation and percolation. ▪ Oil: Cold pressed. ▪ Phytoemulsion: by turbo-agitation with high shear.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use.

Ingredient	FUNCTIONAL BLEND LUM (LULO, CAPE GOOSEBERRY AND PASSION FRUIT)
Category	BOTANICAL EXTRACT
Company that produces it	BIOINGRED TECH
INCI name	*Solanum quitoense fruit extract, Passiflora edulis fruit extract, Physalis peruviana fruit extract*
Sector	Cosmetic and food
Presentation	▪ Homogeneous viscous liquid, soluble in water. ▪ Packaged in presentations of 1, 5, 10 and 20 kilograms.
Technical information	▪ Balanced mixture of fresh and dehydrated fruit of lulo, gooseberry and passion fruit. ▪ Natural content: greater than 95%. ▪ Vehicle: glycerin. ▪ Use level: 0.5 to 10%. ▪ Main active ingredients: saponins, flavonoids, carotenes, lutein and vitamin C.
Quality and safety	▪ Efficacy studies: antioxidant protection, in-vivo skin hydration, detangling capacity and scalp hydration. ▪ Safety tests: cytotoxicity and Patch test.
Regulatory compliance	▪ Complies with European Union cosmetic regulations.

CHONTADURO

Botanical extracts · Vegetable oils

Common name: **Chontaduro, pejibaye, cachipay, pijuayo and others.**
Scientific name: ***Bactris gasipaes***
Type of product: **Non-timber forest product (NTFP).**
Part used: **fruit, pulp and seeds**

Description:

Chontaduro is a tropical palm of slender growth and variable height, which can reach up to 20 meters. It is a plant of great ecological and economic value in the regions where it grows, producing clusters of edible fruits known as chontaduros.

Main properties:

The chontaduro is known for its high content of antioxidants, beta-carotene and fatty acids that nourish and revitalize the skin. In food, it is valued for its energy contribution and complete nutritional profile, ideal for energy and fortified products.

Sectors and some applications:

In food:
nutritious flours, purees and snacks, energy and fermented drinks, production of oils and natural color.

In cosmetics:
soaps, creams, lotions, perfumes, shampoos, sunscreens, body oils, facial and body masks, suntan lotions, bath gels, hair treatments, hair masks and hair serums.

Main production regions:

Pacific and Amazon.

Cultivation/production methods:

Chontaduro is grown in agroforestry systems, favoring biodiversity and preserving ecological balance.

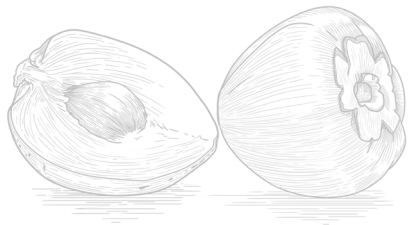
CHONTADURO in Colombia:

The chontaduro in Colombia has achieved great importance in the diet of the inhabitants of the Pacific who recognize the high nutritional value referencing it as a superfood. Research from several universities have demonstrated the nutritional benefits, as well as properties for cosmetic and health applications.

Supply of chontaduro ingredients from Colombia:

Ingredient	CHONTADURO EXTRACT	
Category	BOTANICAL EXTRACT	
Company that produces it	LABORATORIOS PHITOTHER	G&M QUÍMICA
INCI name	*Bactris Gasipaes Fruit Juice*	*Bactris Gasipaes Fruit Juice*
Sector	Cosmetic and Food	Cosmético
Presentation	▪ Liquid extract. ▪ Packages of 1, 10 and 20 kilograms.	▪ Hydroglycolic extract, glycolic extract and phytoemulsion. ▪ Presentation: Liquid. ▪ Packages of 5, 20 and 200 kilograms.
Technical information	**It can be manufactured in the following solvents:** ▪ Propylene glycol (PHITOEX -P) ▪ Glycerin water (PHITOEX-GW) ▪ Oleous (PHITOEX-O) ▪ Alcohol-water (PHITOMIX WOH) **Extraction method:** ▪ Combination of static and dynamic maceration methodologies with regulated temperature.	**Chemical composition of hydroglycolic and glycolic extracts:** ▪ Flavonoids and anthocyanins. ▪ Chemical composition of phytoemulsion: beta-carotene, lycopene, fatty acids, such as oleic, palmitic, palmitoleic, linolenic and linoleic acids. **Extraction method:** ▪ Extracts hydroglycolic and glycolic: Soxhlet distillation and percolation. ▪ Phytoemulsion: Turboagitation with high shear.
Quality and safety	▪ It has a technical data sheet, safety data sheet, hydration and antioxidant test, and recommendations for use. Botanical identification and physicochemical and microbiological analysis.	▪ It has a technical data sheet, safety data sheet and recommendations for use.
Certifications/ seals	▪ ISO 9001:2015 certified.	
Regulatory compliance	▪ Complies with European Union cosmetic regulations.	▪ Complies with European Union cosmetic regulations.

Ingredient	CHONTADURO OIL
Category	VEGETABLE OIL
Company that produces it	G&M QUÍMICA
INCI name	*Bactris Gasipaes Oil* *Bactris Gasipaes Butter*
Sector	Cosmetics
Applications	▪ Hand creams, serums, body oils, suntan lotions, solid soaps, facial masks and hair treatments.
Presentation	▪ Butter. ▪ Presentation: Solid. ▪ Containers of 4 and 18 kilograms. ▪ Oil. ▪ Presentation: Liquid. ▪ Packages of 5, 18 and 180 kilograms.
Technical information	▪ Highly emollient, ideal for dry skin damaged by the sun or cold. ▪ Chemical composition: carotenoids such as beta-carotene and lycopene, fatty acids such as oleic, palmitic, palmitoleic, linolenic and linoleic acids. ▪ Extraction method: cold pressing.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use.



LAUREL WAX

Common name: **Wax Laurel**
Scientific name: ***Morella pubescens***
Type of product: **Non Timber Forest Product (NTFP)**
Part used: **Wax covering the fruits**

Description:

Wax laurel is a medium-sized tree that can reach 6 to 10 meters in height. It produces small spherical fruits covered with wax. It is common in the mountainous areas of Colombia, where it grows in well-drained soils and at high altitudes.

It is valued in the cosmetic industry for its soothing and protective properties.

Main properties:

Waxy laurel wax is highly emollient and provides a protective barrier for the skin. It is ideal for cosmetic products such as lip balms, protective creams and formulations for sensitive skin. It also acts as a natural thickening agent.

Sectors and some applications:

Cosmetics:
body creams, hair products, lip balms and soaps.

Main production regions:

Pacific and Andean.

Cultivation/production methods:

Wax laurel is grown sustainably in mountainous areas, using agroforestry practices that promote soil conservation and biodiversity. Wax extraction is done manually, ensuring the purity of the product.

The Colombian LAUREL WAX:

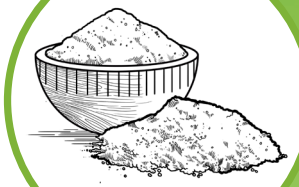
Colombian laurel wax is distinguished by its purity and sustainability, backed by responsible cultivation practices in departments such as Nariño, offering a superior natural option over synthetic or less sustainable waxes.

Supply of wax laurel ingredients from Colombia

Ingredient	WAX LAUREL EXTRACT
Category	BOTANICAL EXTRACT
Company that produces it	ECOFLORA CARES
INCI name	*Myrica Pubescens Fruit Wax*
Sector	Cosmetic
Presentation	▪ Solid block, green or light brown color. ▪ Presentation: 500 grams
Technical information	▪ Wax with 98% of saturated fats, obtained through physical extraction processes. ▪ Melting point: 35-45°C. ▪ Acid value: (mg KOH/g): 5-25. ▪ Shelf life: 24 months
Quality and safety	▪ Technical data sheet, safety data sheet and recommendations for use. ▪ Standardized production processes.
Regulatory compliance	▪ Natural derivative exempt from REACH according to Annex V, NON-GMO, Vegan.

YEAST

Bioactive ingredients



Common name: **Yeast**
Scientific name: ***Saccharomyces cerevisiae***
Product type: **cultured microorganism**

Description:

Yeast is an essential microorganism with versatile use in various industries. It is key in the production of fermented foods and beverages, thanks to its ability to transform sugars into carbon dioxide and alcohol.

Main properties:

Yeast is rich in antioxidants that fight free radicals and protect skin cells from damage caused by UV rays and pollution, helping to prevent premature aging, reduce wrinkles and improve skin radiance. In addition, its high content of protein, B vitamins and essential amino acids makes it a valuable ingredient for enriching food products.

Yeast products such as beta-glucans promote health benefits by strengthening the immune system.

Sectors and some applications:

In food:
baked goods,
brewing,
functional foods.

In cosmetics:
facial creams and serums, lotions and gels, among others.

Main production regions:

Pacific and Andean.
(Yeast production in Colombia depends more on the industrial capabilities and infrastructure of the companies that manufacture it than on specific geographic regions or local biodiversity).

Cultivation/production methods:

Saccharomyces cerevisiae production in Colombia is mainly carried out by batch and continuous cultivation methods. The choice of method depends on factors such as the scale of production, the quality required and the resources available.

YEAST in Colombia:

Yeast products have traditionally been used in the food industry, however, it has given way to research and development to generate innovations in cosmetic applications and the health industry.

Supply of yeast-derived ingredients from Colombia

Ingredient	YEAST BETAGLUCAN	YEAST EXTRACT + COFFEA CHERRY
Category	BIOACTIVE INGREDIENT	
Company that produces it	COMPAÑÍA NACIONAL DE LEVADURAS, LEVAPAN	COMPAÑÍA NACIONAL DE LEVADURAS, LEVAPAN
INCI name	*Yeast Beta- Glucan Biosuspension*	*Coffee cherry and Yeast extract bioemulsion*
Sector	Cosmetic	Cosmetic
Presentation	▪ Homogeneous viscous liquid. ▪ Innoskin Anti-Age: yeast beta-glucan biosuspension. ▪ Packaged in presentations of 1, 5 and 10 kilograms.	▪ Homogeneous viscous liquid. ▪ Innoskin Brightening: bioemulsion of coffee, cherry and yeast extract. ▪ Packaged in presentations of 1, 5 and 10 kilograms.
Technical information	▪ Natural, self-preserved and dermatologically tested cosmetic active ingredient of purified beta-glucan obtained from Biolev by Levapan® yeast with moisturizing, nourishing and regenerating properties for the skin. ▪ Density 1.10g/ml. ▪ Ph 4.8-6.8. ▪ Shelf life: 24 months.	▪ Natural cosmetic ingredient that inhibits the enzyme tyrosinase, which causes skin hyperpigmentation, up to 80% at 0.5% concentration and 100% inhibition at 2% concentration. ▪ Density 1.10- 1.25 g/ml. ▪ Ph 3.8-6.0. ▪ Shelf life: 24 months.
Quality and safety	▪ It has a technical data sheet, safety data sheet, and recommendations for use. ▪ Safety studies in Europe under OECD 439: In Vitro Skin Irritation: Reconstructed Human Epidermis Test Method. ▪ In vivo safety study Patch Test. ▪ Leaping Bunny (animal cruelty free).	▪ It has a technical data sheet, safety data sheet and recommendations for use. ▪ Safety studies in Europe under OECD 439: In Vitro Skin Irritation: Reconstructed Human Epidermis Test Method. ▪ In vivo safety study PATCH Test. ▪ Leaping Bunny (animal cruelty free).
Certifications/ seals	▪ ISO 10993 standard for testing biomaterials and medical devices.	▪ ISO 10993 standard for testing biomaterials and medical devices.
Regulatory compliance	▪ Complies with European Union cosmetic regulations.	▪ Complies with European Union cosmetic regulations.

REISHI MUSHROOM

Bioactive ingredients

Common name: **Reishi, Ling-zhi**
Scientific name: ***Ganoderma lucidum***
Product type: **functional fungal ingredient**
Part used: **mycelium**

Description:

One of the most popular and studied medicinal mushrooms, with recorded use in traditional Asian medicine dating back more than 2000 years. The benefits of its consumption have been associated with the biological activity of several compounds, including terpenoids, polysaccharides, proteoglycans, ergosterols and nucleosides.

Main properties:

Ganoderma lucidum (Reishi) is noted for its therapeutic properties, including immunomodulatory, antitumor, antioxidant, antimicrobial, antiallergic and cardiovascular effects. Clinical studies have shown that consumption of this mushroom increases the concentration of immune system cells in the blood, improving the adaptive immune response.

Sectors and some applications:

In food:
dietary supplements, beverages and functional food products.

In cosmetics:
anti-aging and skin conditioning products.

Main production regions:

Andean.

Cultivation/production methods:

The reishi mushroom, produced locally by submerged fermentation biotechnological processes, offers key advantages for the food and cosmetic industries. This method ensures high solubility, thermostability and preservation of the organoleptic characteristics of the final product, in addition to improving the bioavailability of its beneficial molecules.

The REISHI Mushroom in Colombia:

The Colombian reishi mushroom is cultivated under biotechnological processes, without genetic alterations, which provides the natural benefits of this millenary mushroom, free of toxins and heavy metals.

Supply of reishi mushroom ingredients from Colombia

Ingredient	REISHI MUSHROOM
Category	BIOACTIVE INGREDIENT
Company that produces it	AITIA BIOTECH
INCI name	*Ganoderma Lucidum Mycellium Fermented Filtrate*
Sector	Cosmetic and Food
Presentation	▪ 1 - 20 kilograms
Technical information	▪ Increased bioavailability (improves absorption in the body). ▪ Shelf life: 2 years. ▪ Thermostable and soluble. ▪ No change in taste, texture or color. ▪ Production by submerged fermentation.
Quality and safety	▪ It has a technical data sheet, safety data sheet and recommendations for use. ▪ Standardized production processes.
Certifications/seals	▪ Good Manufacturing Practices (GMP).
Regulatory compliance	▪ Finished products with INVIMA sanitary registration for food use.

MAITAKE MUSHROOM

Bioactive ingredients

Common name: **Maitake, Hen of the Woods**
Scientific name: ***Grifola frondosa***
Type of product: **functional fungal ingredient**
Part used: **mycelium**

Description:

A mushroom native to China and Japan, appreciated both for its nutritional value and for being a rich source of bioactive compounds. Its consumption has spread globally, standing out in nutraceutical and pharmaceutical applications for its potent beneficial properties.

Main properties:

Maitake mushroom is rich in bioactive compounds, highlighting polysaccharides such as beta-glucans and heteroglycans, known for their antitumor, immunomodulatory, antiviral, antidiabetic and anti-inflammatory properties. In addition, it contains proteins, glycoproteins, sterols and phenolic compounds that contribute to its antioxidant and antitumor effects. In the cosmetic industry, Maitake polysaccharides are valued for their antioxidant capacity, activation of collagen synthesis, cell proliferation and inhibition of melanogenesis.

Sectors and some applications:

In food:
dietary supplements, beverages and functional food products.

In cosmetics:
anti-aging products and moisturizers.

Main production regions:

Andean.

Cultivation/production methods:

Maitake mushroom is produced locally by submerged fermentation, a biotechnological process that ensures high solubility, thermostability and purity of the final product. This method improves the bioavailability of bioactive compounds and guarantees the absence of toxic compounds, such as heavy metals, ensuring a safe and effective ingredient for various applications.

The Maitake mushroom in Colombia:

The Colombian Maitake mushroom is cultivated under biotechnological processes, without genetic alterations, which provides the natural benefits of this mushroom, free of toxins and heavy metals.

Supply of Colombian Maitake Mushroom Ingredients

Ingredient	MAITAKE MUSHROOM
Category	BIOACTIVE INGREDIENT
Company that produces it	AITIA BIOTECH
INCI name	*Grifola frondosa Mycellium Fermented Filtrate*
Sector	Cosmetic and Food
Presentation	▪ 1 - 20 kilograms.
Technical information	▪ Increased bioavailability (improves absorption in the body). ▪ Shelf life of 2 years. ▪ Thermostable and soluble. ▪ No change in taste, texture or color. ▪ Production by submerged fermentation.
Quality and safety	▪ Technical data sheet, safety data sheet and recommendations for use. ▪ Standardized production processes.
Certifications/seals	▪ Good Manufacturing Practices (GMP).
Regulatory compliance	▪ Finished products with INVIMA sanitary registration for use in food.

Selected List of Natural Ingredient Developer Companies

The following is a list of Colombian companies that produce natural ingredients from the named species for the formulation of their cosmetics and foods.

They are presented in alphabetical order.

AITIA BIOTECH

Company name: **Aitia Biotech S.A.S.**

Contact:

www.aitia.bio/
gerencia@aitia.bio

You should know that...

Aitia Biotech is a technology-based company that implements innovation and development processes for the application of ingredients and additives obtained biotechnologically from fungi (Fungi kingdom) for food, cosmetics, pharmaceutical and chemical sectors. The company was established in 2013.

Sustainability:

Aitia minimizes environmental impact by cultivating mushrooms under controlled conditions. This process guarantees product quality and properties, reduces chemical contamination and shortens production times.

BIOINGRED TECH

Company name: **Bioingred Tech S.A.S.**

Contact:

www.bioingred.co
lcarrillo@bioingred.co

You should know that...

Bioingred Tech is a Colombian spin-off born in 2017 from the alliance between the University of Antioquia and the business group TIG. It was created to promote and energize the Colombian natural ingredients market, through disruptive technologies that combine scientific knowledge of phytochemistry and nanotechnology under open innovation practices.

Sustainability:

Bioingred Tech is committed to environmental conservation by protecting more than 400 hectares of wild açaí forest. This initiative not only preserves the landscape and bird biodiversity of the area, but also prevents deforestation caused by the expansion of cattle ranching.

BIOINGREDIENTES AMAZÓNICOS

Company name: **Bioingredientes Amazónicos (Bioincos) S.A.S. ZOMAC BIC**

Contact:

www.bioingredientesamazonicos.com
comercial@bioingredientesamazonicos.com

You should know that...

Bioingredientes Amazónicos is a pioneer company authorized for non-timber forest harvesting in collaboration with Corpoamazonia, an indigenous community, for the sustainable harvesting of the cacay fruit (Corpoamazonía). The joint work helps to preserve more than 25,000 hectares. The company was created in 2021.

Sustainability:

The company's products come from the sustainable management of cacay and buriti forests, which ensures the preservation of ecosystems and biodiversity. The company works closely with 200 families located in the municipalities of Villa Garzón and Mocoa, in the department of Putumayo. The company accompanies the communities and carries out reforestation actions in degraded areas, contributing to the generation of economic development opportunities in the Amazon region.

COLORQUÍMICA

Company name: **Colorquímica S.A.S.**

Contact:

www.colorquimica.com.co
avelez@colorquimica.com.co

You should know that...

Colorquímica promotes the sustainable planting and harvesting of turmeric and annatto in Colombia, supporting local agriculture with direct technical support to growers. The company was created in 1976.

Sustainability:

Colorquímica has led initiatives to restore degraded ecosystems in Chocó and strengthen productive chains, being part of the chain for the implementation of sustainable agricultural practices that benefit both the environment and local communities.

ECOFLORA CARES

Company name: **Ecoflora Cares S.A.S.**

Contact:

www.ecofloracares.com
sales@ecofloracares.com

You should know that...

Ecoflora Cares develops natural color technologies for the food and personal care industries, with an emphasis on sustainable and socially responsible environmental practices. The company was created in 1998.

Sustainability:

Ecoflora Cares has planted and harvested close to 100,000 trees in collaboration with agricultural and indigenous communities under agroforestry, silvopastoral and productive restoration agreements. It has the backing of 3 process and product patents registered in the USA and permits to access genetic resources-ARG. It has fair and equitable benefit-sharing agreements with the communities in compliance with the Convention on Biological Diversity and the Nagoya Protocol.

GREEN ANDINA COLOMBIA

Company name: **Green Andina Colombia Ltda.**

Contact:

www.greenandinacolombia.com
Info@greenandinacolombia.com

You should know that...

Green Andina Colombia is a company dedicated to develop, produce and commercialize natural products and raw materials for the cosmetic and agro-industry industry, using green chemistry and clean technologies that respect the environment.

Sustainability:

Green Andina promotes the circular economy by using passion fruit waste to produce oil, reducing the consumption of natural resources and minimizing its environmental impact. They work in partnership with communities, focusing on a socially sustainable approach throughout the production chain. The company was created in 2011.

G&M QUÍMICA

Company name: **G&M Química S.A.S.**

Contact:

www.gmquimica.com
gerencia@gmquimica.com

You should know that...

G&M Química develops, manufactures and markets natural ingredients for the cosmetic and home care industry. They produce natural extracts, cosmetic vegetable milks (phytoemulsions), essential and vegetable oils, among others. Most of these raw materials are produced from diverse plant sources from Colombia's biodiversity. The company was created in 2005.

Sustainability:

The company transforms agroindustrial waste into valuable natural products through upcycling, thus eliminating waste generation. Its extraction processes are environmentally friendly and contribute to the conservation of natural resources. The company creates positive impacts for communities and farmers in Putumayo, offering an alternative for the substitution of illicit crops.

LEVAPAN

Company name: **Compañía Nacional de Levaduras, LEVAPAN S.A.S.**

Contact:

www.levapan.com
biolev@levapan.com

You should know that...

Levapan is a technology-based company that implements innovation and development processes for the production of ingredients and additives obtained through biotechnological processes from active and inactive yeasts, intended for the food and cosmetics sectors. The company was founded in 1953.

Sustainability:

Levapan has planted more than 28,000 trees, contributing to carbon sequestration and community development. In addition, its yeast extracts plus Colombian coffee are ingredients where in the coffee, 100% of the fruit is used and the coffee that is purchased is from families that are dedicated to this practice.

KAHAI

Company name: **Kahai S.A.S.**

Contact:

www.kahai.co
kahaioil@kahai.co

You should know that...

Kahai was the first company in the world to industrialize cacay. Thanks to its work, more than 10 new companies have been created to date that benefit from this species. Kahai is the largest producer of cacay with its own plantation of 650 hectares. It exports its products to more than 20 countries including: United States, United Kingdom, Germany, France, Korea, Japan, Australia and China. The company was created in 2009.

Sustainability:

Together with international cooperation agencies, Kahai delivers cacay trees to rural and indigenous communities in conflict zones. Currently, it is impacting more than 500 families in projects for reforestation, illicit crop substitution, food security and economic development. Kahai has reforested 650 hectares with Cacay, on land where it is also conserving 350 hectares of native forest.

LABORATORIOS PHITOTHER

Company name: **Laboratorios Phitother S.A.S.**

Contact:

www.phitother.com
comercialcomex@phitother.com

You should know that...

For 25 years, PHITOTHER Laboratories has directed its raison d'être in the research and development of phytomolecules found in plants and fruits grown in Colombia and other countries. Phitother produces and markets botanical extracts, while promoting a lifestyle that celebrates and respects the richness of the planet. The company was created in 2000.

Sustainability:

Phitother Laboratories sources raw materials that generate positive impacts on the environment, ensuring the continuity of the natural resource and the ecosystem in general. The company has implemented an advanced water treatment system, reusing 80% of its water in its processes. In addition, it transforms the solid waste generated into high-quality fertilizers to nourish the plantations. The company has reduced the use of toxic reagents and energy use in its analyses by implementing green processes.

NEYBER

Company name: **Neyber S.A.S.**

Contact:

www.neyber.co
proyectos@neyber.co

You should know that...

Neyber is a company dedicated to providing natural raw materials for the cosmetic industry. It offers a wide range of lipo extracts, hydro, powder and blends. The company was created in 1996.

Sustainability:

Neyber manages waste efficiently, promoting composting and significantly reducing its carbon footprint. In 2021, its greenhouse gas inventory was 30.43 tons of CO2, evidencing a low environmental impact in its operations.

SUMASACH'A

Company name: **SumaSach'a S.A.S. BIC (cluster initiative)**

Contact:

www.sumasacha.com.co
administracion@sumasacha.com
maria.porras@sumasacha.com

You should know that...

SumaSach'a supports communities in the Montes de Maria in the Caribbean region and elsewhere in Colombia, working with more than 1,800 producers who grow organic Sacha Inchi products and promote collective ownership of the industry, through a cluster model. The company was created in 2021.

Sustainability:

SumaSach'a promotes sustainability through agroforestry, with more than 100,000 matarratón trees planted and the use of agricultural byproducts as fertilizer, contributing to soil conservation and ecosystem restoration. It also promotes gender equity with the SúmateMujer project, supports young people in rural areas with the Corazón del Monte initiative, and helps people in conflict zones with the Filimar Paz program.

Thank you for exploring our portfolio of natural ingredients inspired by Colombia's biodiversity.

Now that you have learned about the ingredient options we offer, we invite you to take the next step: discover how these ingredients can transform and enrich your formulations.

We are here to accompany you on this journey, bringing quality, sustainability and innovation to your products.

Let's work together!

BIO in PORTFOLIO

This Portfolio has been created within the framework of the **BIO IN** project, which aims to promote the Colombian natural ingredients sector for cosmetics and food at a national and international level.

BIO IN is an initiative implemented by Biointropic in partnership with the Chambers of Commerce Aburrá Sur, Bogotá, Cali and Putumayo, which has the support of Swisscontact, through its Colombia + Competitive program, the Embassy of Switzerland in Colombia and the Ministry of Environment and Sustainable Development of the Government of Colombia.

These are the entities that have made this project and portfolio possible:

Ministerio de Ambiente y Desarrollo Sostenible
www.minambiente.gov.co

Swisscontact
www.swisscontact.org

Colombia+Competitiva
www.colombiamascompetitiva.com

Embajada de Suiza en Colombia
www.eda.admin.ch/bogota

SIPPO Colombia
www.sippo.com.co

Biointropic
www.biointropic.com

Cámara de Comercio de Aburrá Sur
www.ccas.org.co_

Cámara de Comercio de Bogotá
www.ccb.org.co

Cámara de Comercio de Cali
www.ccc.org.co

Cámara de Comercio de Putumayo
www.ccputumayo.org.co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https://www.colombiamascompetitiva.com/portafolio-bio-in