



Organic Fruit Waters

Manufacturing process

Elaborated by the **Agro'Novae R&D laboratory**, Organic Fruit Waters are obtained by a distillation process (recondensed steam) from fresh Organic fruit of all the varieties available on the market (orange, peach, apricot, strawberry, raspberry, blueberry, etc.).

With varying degrees of flavour according to the fruits processed, these hydrolates are charged in aromatic molecules in the course of a distillation process carried out on a basis of 25% of prepared ORGANIC fruit. This percentage can be increased or decreased according to the formulation needs and their aromatic notes can be modulated according to the desired intensity: from totally odourless to strongly flavoured.



These fruit waters are then stabilized using one or two preservatives according to the desired preservation time and packed in containers of between 25 and 1000 litres. Their optimal use by date varies from 1 to 18 months.

Use

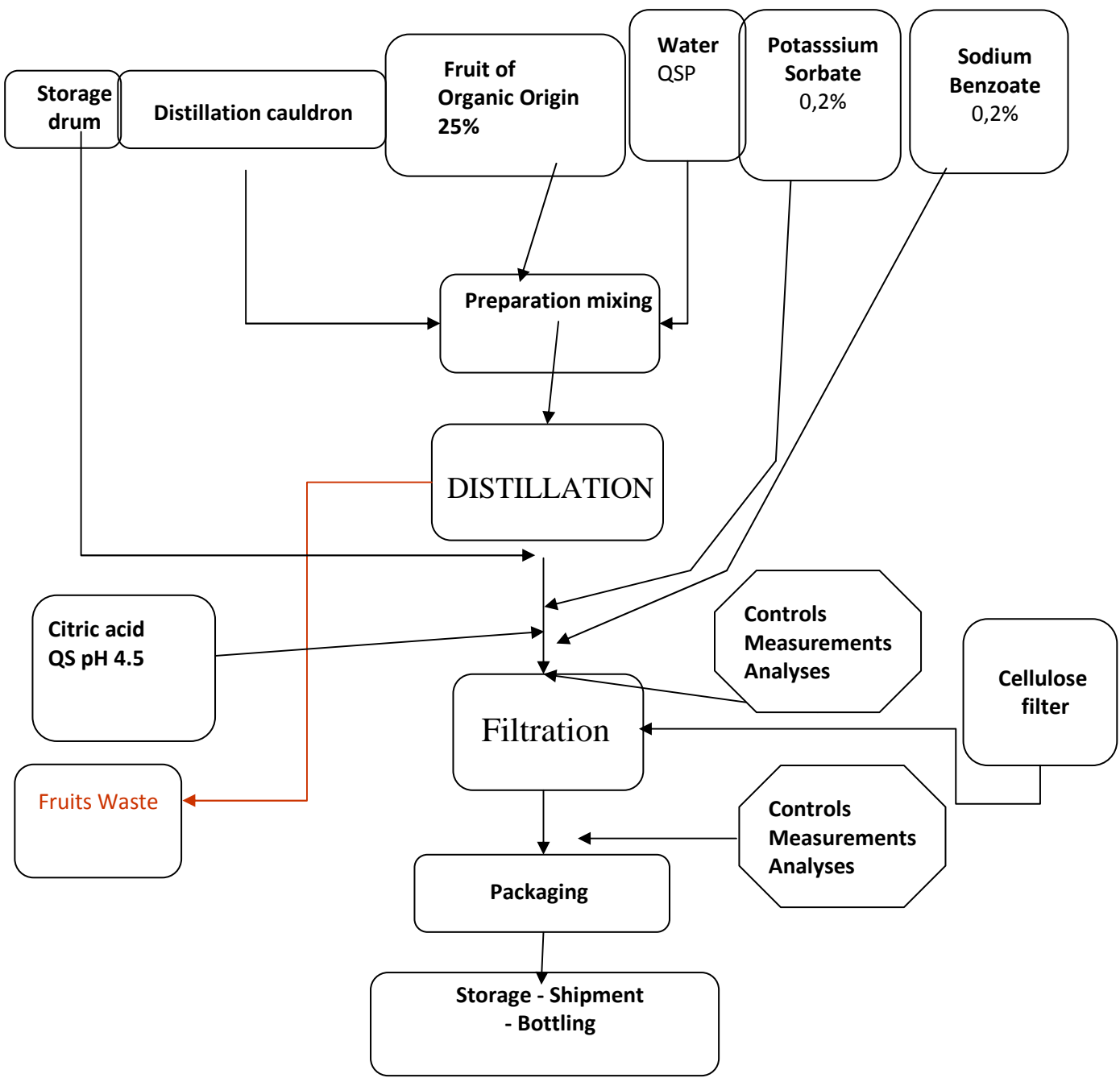
With Ecocert certification, this means that the BIO label can be placed on the products in which there is a high percentage of water. Fruit waters have many uses:

- **In cosmetics:** as a formulation base, they are sometimes better tolerated than essential oils with a gentler action. They can also be used as cleansing and toning lotions, as refreshing “scented waters” for the body.
- **In food supplements:** as a basic biological ingredient, neutral, colourless, odourless.
- **In hydrotherapy:** each fruit water has properties which are similar to those of the corresponding essential oil, but they are simpler to use (especially for children) due to their low active molecule content.
- **In food:** to flavour sweet or savoury dishes, sauces, pastries, to flavour drinks and personalize cocktails.

Fruit Waters



Organic Fruit Water *For Cosmetics*





Vegetable Active Ingredients

ORGANIC PEACH / ORGANIC APRICOT FRUIT WATER

Composition :

ORGANIC PEACH - whole fruit,	12,5 %
ORGANIC APRICOT – whole fruit	12,5%
WATER	QSP
POTASSIUM SORBATE	0,2%
SODIUM BENZOATE	0,2%
CITRIC ACID	QSP pH 4,5

Organoleptic Characteristics :

Aspect :	Liquid
Couleur :	Clear
Smell :	Characteristic

Physicochemical Characteristics :

Solubility : in water	soluble
Solubility : in absolute alcohol	70% soluble
Density 1 à 1	
PH < 4,5	

Labelling / storage :

On label : Organic Peach/Organic Apricot Fruit Water - Batch N° – Best before date : 18 months (except if opened) – Gross weight – Net weight.

Produit in accordance with organic production methods – Certified by ECOCERT

SAS 32600 L'ISLE JOURDAIN

Storage conditions : Store between +2 et +6°C

International Registration

INCI NAME : Aqua prunus persica et prunus armenica, potassium sorbate, sodium benzoate, citric acid.

EINECS N°:

CAS N°:



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**CERTIFICAT POUR LES PRODUITS
COSMETIQUES ECOLOGIQUES ET
BIOLOGIQUES**

ECOCERT,

Après avis du Comité de Certification atteste que les produits désignés ci-dessous, produits et mis sur le marché sous la responsabilité du licencié :

AGRO'NOVAE

sont conformes au référentiel
des Cosmétiques Ecologiques et Biologiques ECOCERT :

Eau de fruit pêche abricot 99.6% origine naturelle 25% bio

Valable du 13/07/07 au 30/06/08

Le présent document est la propriété d'ECOCERT et doit être restitué sur simple demande. Il doit être accompagné d'une licence en cours de validité. Seul l'original signé est valable

La Responsable de Certification des Cosmétiques

A handwritten signature in black ink, appearing to be "Valérie Lemaire".

Valérie LEMAIRE