Berjé has strived for excellence as a supplier and producer of Essential Oils, and Aromatic Chemicals since our early days in New York City. In those six decades Berjé has built an inventory of over 3000 ingredients that covers the esoteric to the everyday. Rigorous QC standards, comprehensive traceability programs, and our recent SQF certification have established Berjé as a top tier distributor.

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Berjé Inc. an SQF Level 3 Quality Certified Supplier
Welcome to Bali!

On behalf of the Executive Committee, we would like to extend a warm welcome to all delegates attending the IFEAT conference being held in Nusa Dua, Bali. It’s hard to believe the conference is finally here. This highly anticipated event, which took three years to plan, has finally come to fruition.

Since registration opened in April this year, we have received an overwhelming response. The preparations have been in full swing. In addition to a lot of liaison work, the Bali Conference Committee, Melali Bali DMC, and the local IFEAT teams have worked round the clock to ensure that your experience is a seamless and enriching one.

We are pleased to report that this will be the highest attended conference in IFEAT’s history, and we would like to thank the membership and our non-member delegates for this overwhelming response!

Nusa Dua is located on Bali’s most southern peninsula and is the capital of Bali Province. Translated from Indonesian, Nusa Dua literally means “Two Islands”. But the name actually refers to two small raised headlands just off the coast of the peninsula. A Hindu shrine (Pura) called Nusa Dharma stands on one of these islands. Tan Sie Yong of Chinese descent built this in 1948.

We would like to invite all delegates to join us in a Balinese style procession to pay homage in a local temple near the hotel at the start of the Welcome Reception on Sunday 29th September. This is very much a tradition in Bali, to give thanks and wish us all a successful conference! The procession will depart from the reception venue, the Unity Garden, immediately after our welcome speech at approximately 6.15pm.

Our “Naturals of Asia” theme will focus on essential oils from the surrounding geographical area making Bali the logical venue for our conference. The Conference programme has been finalised and published. If you haven’t had a chance, please take a moment and familiarise yourself with it.

We would like to extend our sincere thanks to all the companies who have sponsored events this year. They are: Indesso, Moellhausen, Arora Aromatics, Citrus and Allied Essences, Australian Botanical Products, Herbochem Industries, Jiangxi Huangyan Perfumery Co. Ltd, Fujian Green Pine Co Ltd, Neeru Menthol Private Limited, Saptagir Camphor Limited, Tech-Vina TSC, Tanemura & Co Ltd, The Lebermuth Company, FGF Trapani, AOS Products, Quintis (Australia) PTY Ltd, Laboratoire Phyto-Chemia, Eternis, Ultra International B.V., Karnataka Aromas, Alta Oils Ltd, Fragrand Aromas, Ayuroma Centre, and Norex Flavours Private Limited.

To our Local Organising Committee; Ali Besar (CV Aroma), Robby Gunawan (PT Indesso), Sandeep Tekriwal (Van Aroma), Feri Agustian Soleh (PT Indesso), Petrus Arifin (PT Karimun Kencana Aromatics) - all of whom are experts on Bali and lead us to the venues we are all enjoying this week - we thank you for your guidance and simplifying our path. It has been a complete pleasure working with and getting to know you all.

To our Bali Conference Committee; Raul Amigo, Antonella Corteone, Jens-Achin Protzen, Susumu Tominaga, and Winnie Yeung (Co-Option), we wish to thank you for all your time, expertise, advice, and for travelling to Bali multiple times during the planning stages of this conference.

To the IFEAT team; Sarah, Tina, Louise and Ronit, we could not have accomplished this without your expertise. It has been a complete pleasure working with all of you. IFEAT is very fortunate to have you all!

To each of our delegates, we wish you all a successful conference and we hope you enjoy all that Bali has to offer.

Sincerely...

Ravi Sanganeria and Stephen Pisano
IFEAT Bali Conference Committee Co-Chairmen

for these will take place at the venue, on the morning of the respective sessions, on a first come, first served basis.

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Sincerely...

Ravi Sanganeria and Stephen Pisano
IFEAT Bali Conference Committee Co-Chairmen
In the delegate bags, attendees will find a reusable, non-plastic water container which can be refilled throughout the day at the water coolers which will be placed around the venue. We are hoping delegates will take advantage of this in order to eliminate the need to purchase plastic bottled water which will reduce the amount of waste created at the Conference.

Each year a large number of delegate bags are left at the venue, but this year they will not be wasted as we will be arranging for any leftover bags, notepads, pens, etc., to be delivered to the children in local schools and orphanages in the rural areas of east and north Bali. IFEAT will also be using, where possible, banners and graphics that can be easily recycled.

**Our partners have their own sustainable policies too.**

In order to reduce water pollution and save water, The Mulia Resort will only change the bed sheets and linens in the rooms daily if the guest has requested it. Another initiative they use is to switch off lights in certain areas near guestrooms when rooms are not occupied.

The installation of hydrojet equipment in some of the swimming pools keeps the water oxygenated thereby eliminating the need to use harsh chemicals.

Paper straws and lemongrass stirrers are being used at the IFEAT Welcome Reception in order to cut down on plastic use and The Mulia is currently developing a programme to use recyclable materials (made from cassava) instead of plastic bags, takeaway food boxes and takeaway drinking cups.

The hotel is working with the local community to maintain its surrounding environment.

In terms of our evening events, the venues we have chosen have their own environmental strategies. Taman Bhagawan, where the IFEAT Dinner will take place, and Puri Bhagawan, where we will hold the Closing Banquet, are owned by the same people.

In their efforts to be responsible about waste management - reducing waste into landfill and promoting composting - they partner with Eco Bali Recycling to provide training to their team and also the right waste and recycling solutions for their operations.

They have a “two bin” rubbish disposal system consisting of a green bin for paper and a red bin for glass, metal, plastic and other non-organic waste.

Taman Bhagawan and Puri Bhagawan also use a composting method where organic kitchen waste goes through a unique layering process installed in their central kitchen production facility.

We encourage you to help us to develop and maintain a more sustainable IFEAT Conference for the future.
USA Manufactured Aroma Chemicals

Your Source for High Purity Esters and Lactones

At C&A we manufacture aroma chemicals in stainless and glass reactors right here in Belcamp, Maryland.

Contact Rich Pisano to learn more
410.273.9500 • richie.pisano@citrusandallied.com
Distilleries all over the industry are faced with the same problem: due to low yields, they have to process hundreds of tons of biomass to produce essential oils, and in many cases have no easy options to dispose of this biomass.

On the other hand, the distilleries also need a huge amount of energy, and have a hard time finding renewable sources for this energy.

Methanisation could be a good option to tackle those two problems.

Methanisation is an industrial process that uses a variety of biomass waste (including most distillation waste - except wood, farm waste and manure, etc.) that enters an anaerobic biodigester, where the biomass is consumed by methanogenic bacteria. These bacteria decompose the biomass into biogas which is composed of approximately 60% methane gas and 40% CO2, as well as minerals - NPK (nitrogen, phosphorus, and potassium).

The biogas is then used to produce energy. Its best use is in the form of thermic energy, for example in a boiler, as it allows a much higher energy output yield of around 85%.

It can also be used to produce electricity, being injected in a motor or a turbine and will deliver around 40% yield in that case.

The minerals come in the form of slurry or dirt, which constitutes a very good fertiliser that can be used to develop new crops, or it can be sold, especially when the biomass input is a mixture of animal and vegetal biomass.
Our company, like many in the industry, was faced with the following situation: accumulation of biomass waste with no satisfactory way to dispose of it and unfortunately it was necessary to use fossil energy as no renewable energy was available.

To tackle this situation, we decided to invest in a 600 m³ biodigester in which to put our biomass waste (cardamom, pink peppercorn, etc.), cow manure that we collected from neighbouring farms, along with fat, which is the residue from a biodiesel factory.

We went for an efficient cylindrical biodigester, agitated and heated efficiently by our distillation’s condensation system, which produces a much higher output of biogas per m³ of infrastructure. By inputting two tons of biomass waste, one ton of cow manure and 0.2 tons of fat, we generate biogas that we use in a dedicated boiler which helps us substitute the use of almost 70 gallons of diesel per day! We also take advantage of the fertiliser (a by-product) that is redistributed into our communities to develop new crops.

Thanks to an investment of approximately $150,000 (USD) in this system, we are saving more than 20% of the fossil energy we used and are avoiding 1,000 tons of waste, which would otherwise go into landfill, thus avoiding huge releases of methane gas.

Methanisation is a process very well adapted to a distillery, but it also requires lots of know-how and adjustment.

To have an efficient solution, the biodigester has to be “homogeneously agitated”, which can be a challenge for a 600 m³ cylinder filled with 20% of solid biomass.

It is also better to warm it. In distilleries this can be done efficiently by thermic transfer with hot water from condensation.

Another challenge is the presence of sulphuric gas in the biogas, which is deadly and very corrosive, but natural solutions exist to eliminate it, for example promoting the development of bacteria that eat the sulphuric acid and use the oxygen, to produce precipitate sulphuric acid.

We would advise anyone interested in this process to follow similar projects with real experts, because biodigesters have to be tailor-made depending on the selected inputs and outputs, and obvious security issues.

This was the way we solved our biomass disposal and fossil use situation, whilst developing a very carbon positive approach because methane gas has 21 times more greenhouse effect than CO₂.

I encourage everyone to work on their waste and energy, to form together an environmentally friendly industry!

by M. Jean-Marie Maizener
Co-founder and Chief Operating Officer of Nelixia.
Following the great success of the 2013 Study Tour to southern India, IFEAT is pleased to announce another Study Tour to India from 12th to 21st June 2020. IFEAT has worked closely with the Local Organising Committee, jointly chaired by Geemon Korah and Pradeep Kapoor, to organise this tour. On this occasion, delegates will be visiting western, central and northern India, which have diverse climatic zones facilitating the production of a wide range of F&F ingredients including several varieties of mint, agarwood (from which oudh is produced) and sandalwood. The tour will visit various Indian essential oil, oleoresin and spice producing, processing and exporting companies dealing in a range of flavour and fragrance ingredients. India has a history stretching back thousands of years and during their travels delegates will be able to see diverse environments, magnificent monuments, beautiful scenery and a rich heritage of traditional music, dance, crafts, costumes and cuisines.

Participation will be limited to approximately 40 participants, so IFEAT members are advised to book early, as previous recent study tours were extremely popular and sold out quickly. Registration will begin in mid-November 2019 and information will be available on the IFEAT website www.ifeat.org. Registration will be limited to one person per IFEAT member company.

THE INDIA STUDY TOUR 2020 HAS A NUMBER OF OBJECTIVES:

• To gain knowledge of production and processing facilities of mint oils, menthol, essential oils, aroma chemicals and F&F ingredients produced and processed in Mumbai, UP (Uttar Pradesh) and New Delhi and agarwood and sandalwood in Assam

• To view field cropping, traditional field distilleries, modern distillation and oleoresin extraction plants

• To visit CIMAP (the Central Institute of Medicinal and Aromatic Plants), a major research institute specialising in essential oils and medicinal plants

• Provide delegates with the opportunity to meet with Indian producers, processors, importers and exporters. India is one of the world’s largest importers, exporters and consumers of F&F ingredients

• Tours allow delegates to meet with other flavour and fragrance industry professionals from a variety of countries – on recent study tours there have been participants from over 20 countries

• Besides seeing a wide range of aromatic materials produced in India, the tour will enable delegates to experience its rich culture and history, its diverse cuisines and its physical beauty

• To achieve all of this over a period of eleven days
The map provides a summary of the places that will be visited including Mumbai, Lucknow, Bareilly, Agra, Fatehpur Sikri, Delhi and Guwahati. The tour starts in Mumbai – India’s financial and entertainment capital known as “the city of dreams”, with registration, a welcome reception, the tour briefing and a short tour. The following day we will visit the operations of two major Indian companies, Jindal’s menthol processing operations and S.H. Kelkar (Keva), India’s leading fragrance manufacturer. The next four days will be spent in UP concentrating on mint production and processing. An estimated two million people are employed in mint production and processing in UP producing peppermint (M. piperita), cornmint (M. arvensis) and spearmint (M. spicata) oils as well as other essential oils and attars. Visits will be made to the mint production and processing areas where harvesting will be in full swing despite the hot and humid conditions with temperatures in excess of 40°C. Traditional distillation operations will be seen alongside modern processing operations. Visits are planned to the production and processing operations of Kancor Ingredients, Oriental Aromatics (formerly Camphor and Allied Products), Gem Aromatics, Herbochem, Ashri Menthol and Jindal. In addition, a visit will be made to the research headquarters of CIMAP one of the world’s leading
multidisciplinary research institutes into essential oils and medicinal plants. The final day in UP will be spent travelling to Agra (“the City of Love”), visiting various growing and processing operations on the way. A highlight of the tour will be dinner on the hotel terrace overlooking the Taj Mahal Palace followed by a very early morning visit to this iconic UNESCO World Heritage Site. Then a long coach journey to Delhi, India’s capital city, via Fatehpur Sikri.

The following day sees another early departure on a flight to Guwahati in the north east state of Assam, close to Bangladesh, Bhutan, China and Myanmar. During the next two days, delegates will visit Ajmal’s agarwood and sandalwood plantations, oudh distillation and processing units, the R&D centre and there will be a smelling session. In addition, visits will be made to neighbouring educational and medical establishments. The final day of the tour will be an early morning flight back to Delhi, with a visit to Ultra International’s operations at Sahibabad followed by a Farewell Dinner.
IFEAT is delighted to announce that we will be back in Europe in 2020 when we hold the annual Conference in Berlin, Germany, from Sunday 11th to Thursday 15th October.

Berlin is now one of Europe’s top conference and business destinations. It is steeped in history and is one of Europe’s most cosmopolitan and dynamic capital cities.

With almost 450 art galleries, three opera houses, 180 museums and 150 theatres, Berlin is a huge cultural hub with many hundreds of events staged each day.

The venue for next year’s Conference is the Intercontinental Berlin Hotel and in 2020 we will take over the entire hotel including all rooms, suites and public areas offering many opportunities for the exhibition as well as providing excellent networking and meeting spaces. All of the satellite hotels are just a short distance away from the main venue – most within easy walking distance.

IFEAT will be looking for speakers for the Conference and a Call for Papers will be sent out soon after the Conference giving details of topics of interest.

We look forward to welcoming you to Berlin!

IFEAT BALI 2019 SCIENTIFIC FORUM
THURSDAY 3RD OCTOBER 2019
1.30PM - 4.30PM

Following on from the success of the first meeting held last year at the annual Conference in Cartagena, IFEAT is hosting a second Scientific Forum bringing together independent essential oil producers, experts, and enthusiasts. The aim of the Forum, which is sponsored by Distillers United, is to share ideas about both the traditional and modern science and technologies that support and define our industry. Anyone with a passion for essential oils and an ongoing interest in how they are made, is encouraged to come and ask questions and share knowledge in an open and collaborative environment.

SPEAKERS & PRESENTATIONS

Dr. David Hackleman, (Oregon State University/ EssenEx) – Theory and Practice of Solvent Free Microwave Essential Oil Extraction.

Andrea Frances, (Nobs Naturals) – Analysis of the Hydrodiffusion Process Compared to Traditional Steam Distillation Including a Comparative Analysis of Essential Oils Obtained Through Both Processes.

Casey Lyon, (Böswellness) – Understanding Boswellia & Commiphora, From Source to Essentials.


Rick Boucard (Texarome) – Distillers United: An Online Forum for Essential Oil Producers.

Presentations will be followed by a Question and Answer session open to all speakers and attendees. Anyone who is interested in essential oil and natural complex substance (NCS) production, and related science and technologies is encouraged to attend. We look forward to seeing you there!
I grew up in smoke-filled homes. At least once a day my mother or grandmother would carry out a fastidious routine of preparing just the right amount of gum resin to deposit on just the right amount of charcoal fire in a clay burner. The receptacle would then be placed in one room at a time until each space was impregnated with the scent.

The aroma was not always the same and I came to understand that different gum resins and mixtures were used for different occasions and different moods. I continued the tradition in my own homes. I sense a clear positive energetic shift in a space when I burn frankincense.

As my brothers and I began a rural development programme in Somaliland through ‘neo botanika’, a profit-for-purpose enterprise, I became familiar with the rich diversity of botanical products in the country, even across the seemingly desolate expanse of grazing rangelands. Xabag hadi (opoponax) revealed itself to me as clearly distinct from myrrh with which it is often compared. In fact, I personally believe that the third item that was gifted to Jesus by the Three Wise Men could well have been xabag hadi and not gold. The best quality xabag hadi clearly reflects golden glints, which could be mistaken as gold nuggets nestled in rock. Both the intricate sweet and spicy scent of opoponax and its properties have since made it a constant in my pocket pharmacy.
around their herds of dromedary camels, sheep and goats. Wealth, social status and personal pride are all related to the composition and size of each family’s herd.

Pastoralists do not regard collection of xabag hadi a priority and in fact it is deemed, by some, as a demeaning activity. Pastoralists therefore collect xabag hadi as they come across naturally exuded gum resin, en route for their continuous search for water and pastures for their animals across vast semi-arid, tribally delineated territories. Collection is normally during summer from June until September and during winter from November until May. These periods correspond to the dry seasons, but opoponax gum resin is different from frankincense and myrrh in that it is impermeable to humidity. It does not wash away on contact with rain. The pastoralists carry the quantities of xabag hadi they find and continue to collect it until they have a need to go into a village or town where they can sell or barter the gum resin.

Xabag hadi is used in incense, for medicinal purposes, in fragrances, and as a flavour agent worldwide. In Somaliland, the opoponax gum resin is not used as incense but it is used in folk medicine to treat stomach ailments, diarrhoea, dysentery, and for wound healing. It is also used to induce placental expulsion after childbirth.

Extracts are obtained by solvent extraction or steam distillation from the gum exudate, which includes all types of extracts, tinctures, concretes, resinoids, pomades, absolutes, rectified extracts, etc. As I mentioned earlier, opoponax is an oleo-gum-resin and this term is used to describe its composite nature as an ‘oleo’ (oily) gum (partly soluble in water) and resin (partly, or even wholly, soluble in alcohol). A yellow essential oil is obtained by steam distillation of the crude resin in approximately 3.5 to 10% yields. The oil tends to resinify on exposure to air. The main constituents of opoponax oil are sesquiterpene hydrocarbons like alpha-santalene, alpha-bergamotene, and (Z)-alpha-bisabolene.

The derivatives are resinoid and resin absolute. The resinoid, prepared by solvent extraction, is a semi-solid mass. To prepare a pourable product, a high-boiling, odourless solvent is usually added prior to evaporation of the extractive solvent. The resin absolute is prepared by direct alcoholic extraction of the crude resin.

Since opoponax essential oil is from a resinous material it can be diffused. The versatile essential oil is diffused in blends for emotional and energetic uses. As with any of the resins, it is often used by inhalation for calming and centering, to begin or end a ritual, or to modify another scent or in worship, cleansing, purification and protection.

The oil is employed to treat arthritis because of its analgesic, muscle-relaxant and anti-inflammatory qualities. It has also been used as an anti-spasmodic, and when taken internally, is said to be able to clear or open the natural ducts of the fluids and secretions of the body as an aperient. Its natural astringent action assists in clearing respiratory obstructions and is said to have a drying effect on respiratory and sinus issues.

Extract of opoponax has also been demonstrated as having larvicidal and repellent activity against animal ticks and is thus used in pet care products and animal husbandry. The demand for opoponax in this sector has grown tremendously over the last couple of years. So much so that the main international perfumery market is now experiencing tough competition for available supplies of opoponax.

Opoponax has an earthy depth and richness that has attracted perfumers for centuries. I like its intense, warm, sweet and spicy scent. It contrasts with the medicinal sharpness of myrrh oil. Opoponax has great tenacity which makes it a fabulous base for perfumes and it is also appreciated as a fixative and for its quiet balsamic note. Opoponax absolute as a base note in a composition, adds projection, longevity and a haunting, time-honoured character to a blend. It is said to blend well with bergamot, coriander seed oils, coriander seed, fern scents, labdanum, leather scents, clary sage and patchouli. Some aspects of opoponax may also be used in the flavouring industry. As a food additive, opoponax brings a soft bitter undertone to alimentary goods and liqueurs.

Although opoponax had been the poor cousin to frankincense and myrrh, its fortunes have changed recently. The price of opoponax is close to tripling in the last couple of years alone - demand is high and supply is inelastic.

There is a newfound appreciation for the scent and versatility of opoponax. It appears that opoponax is fast becoming the favourite for the many and not the few!
LEADERS IN ESSENCE

LET’S FLY THE ESSENCE

SEE YOU AT IFEAT NUSA DU A CONFERENCE

Visit us at the Mulia Resort
Promenade Level
Table 8, Meeting Room 1

IF E A T
Nusa Dua, Bali
29 September - 3 October 2019

Find us at ventós.com
NEW IFEAT MEMBERS

Below is a list of new IFEAT members who had joined by 13th August 2019

Fine Fragrances Pvt. Ltd.
119, Jolly Maker Chambers No.2, Nariman Point, Mumbai 400021
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Email: kshah@finefrag.com
Web: www.finefrag.com

Fragomatix Perfumes LLP
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Web: Under construction

Aromatic Flavours & Fragrances
Aromatic Building - Kabbary High Way, Alexandria, Egypt
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Email: Ashoukri@af-f.com
Web: www.af-f.co.uk

FAHD Trading Limited
2 Agiou Charalambou 8501, Industrial Area Agia Varvara, Paphos, Cyprus
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Web: www.fahd-ltd.com

Henan Capital Import & Export Trading Co. Ltd.
B- Room 2101, Yingxi Plaza, Zhengbian Road, Zhengzhou, Henan, China
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Email: sales@capitalingredients.com
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Extracts4Life Private Limited ("E4L")
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Web: www.plantpower.ca

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