



A successful avocado harvest in Kenya!

Fairoils is pleased to announce that our new season avocado oil is now available - with both organic and food-grade options. Our harvest, which commenced in March, has been very successful, with another late harvest due to be completed by October. This means we can continue to supply oil throughout the summer. Our new state-of-the-art processing equipment, installed this year, including a new tricanter, has further improved oil quality. With low acidity and peroxide levels, our avocado oil is of excellent quality and is stored in cold rooms for optimal protection.



1593

Small-scale farmers

Work within the Fairoils' avocado network



2,500

MT of fruit harvested

Fairoils' avocado season has produced over 2,500 metric tonnes



1,200

Fair trade certified

Over two thirds of our farmers choose to be involved in Fair for Life certification



8

Community funds

At each of Fairoil's eight projects, community funds are established for water, education and health projects

Fairoils' avocado project is in the Kenyan highlands - sourcing fruit from Thika right up to Embu in the North. Fairoils also has an exclusively-organic & fair-trade-certified out-growers group within the Thika region. The main harvest season in Kenya is from April to July, but there is often a second shorter season from September to October. Over 1,500 farming families benefit from this successful project.



Meets stringent FSSC guidelines



High-quality oil with **very low acid levels**



Fair for Life Certified



Fairoils' avocado oil:



Ethically-sourced



Vegetable oil



Fair-traded



Out-grower grown



Organic



Pure & Natural



Centrifuged



Winterised

Application:



Cosmetics



Aromatherapy

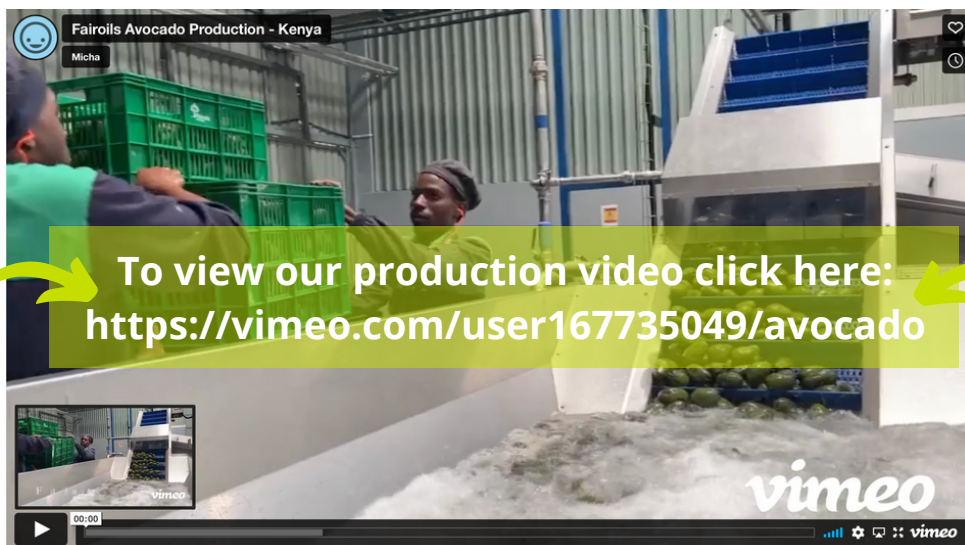


Food

Certification:



Fairoils has invested heavily in its facility in Athi River, Kenya, to ensure it reaches FSSC guidelines. This means we can offer clients the highest quality oil to meet all needs - whether that be cosmetics, skincare, or for consumption as a food oil. Our process involves removing the stone and the skin to preserve oil quality and a second separator eliminates any final traces of water. These extra measures mean we produce an oil low in acidity and peroxide. Finally, we commit to sustainability in all aspects of our production, collecting waste product from the extraction process to make briquettes to run our factory - reducing reliance on diesel and electricity! Please contact us for more documentation and samples: sales@fairoils.com



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