

info@natureinbottle.com \(\rightarrow \) www.natureinbottle.com

EXTRACTION METHOD STATEMENT

Product Name: MANKETTI (MONGONGO) OIL

Product Code: PCO4066

Nature In Bottle certify that MANKETTI (MONGONGO) OIL has been extracted using cold pressing which means it is minimally processed using mechanical extraction (pressure) and low-temperature controlled conditions [at around 80-90°F (26-32°C)] controlled conditions to extract the oil. The phytonutrient-rich oil is then fine-filtered using a screen, to remove any significant solids or undesired impurities from the oil. No chemical solvents, no high-heat temperatures, and no further chemical refining to alter the condition (colour, scent) of the oil.

As it is electronically generated document, hence no signature required.