



info@natureinbottle.com  www.natureinbottle.com

EXTRACTION METHOD STATEMENT

Product Name: **MAQUI BERRY OIL**

Product Code: PCO4067

Nature In Bottle certify that MAQUI BERRY 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.

Disclaimer & Caution: Please refer to all relevant technical information specific to the product, prior to use. The information contained in this document is obtained from current and reliable sources. Nature In Bottle provides the information contained herein, but makes no representation as to its comprehensiveness or accuracy. Individuals receiving this information must exercise their independent judgment in determining its appropriateness for a particular purpose. The user of the product is solely responsible for compliance with all laws and regulations applying to the use of the product, including intellectual property rights of third parties. As the ordinary or otherwise use(s) of this product is outside the control of Nature In Bottle, no representation or warranty - expressed or implied - is made as to the effect(s) of such use(s), (including damage or injury), or the results obtained. The liability of Nature In Bottle is limited to the value of the goods and does not include any consequential loss. Nature In Bottle shall not be liable for any errors or delays in the content, or for any actions taken in reliance thereon. Nature In Bottle shall not be responsible for any damages resulting from the use of or reliance upon this information.