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EXTRACTION METHOD STATEMENT

Product Name: **ONION OIL**

Product Code: PCO4138

Nature In Bottle certify that ONION 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.

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