

PASSPORT



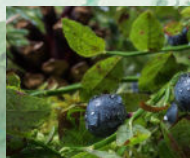
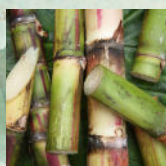
20343LNZ

ACB Fruit Mix



Start:

Bilberries (Albania), sugar canes (USA), oranges (USA), lemons (Argentina), and sugar maple (Canada) are sourced.



Active Concepts

Active Concepts

Final stop:

A standardized extraction of five plant species: ACB Fruit Mix



Each Active Concepts facility obtains all plants for independent processing and extraction.

Road Map Tour

Plants that continue to reproduce after harvest ensure continuous supply for farm communities

Active Concepts aims to maximize sustainable sourcing and manufacturing in the creation of ACB Fruit Mix. Sugar cane is considered one of the most environmentally friendly crops because it requires minimal fertilizer and pesticides. The sugar cane used in the production of ACB Fruit Mix is grown in the USA, and we maintain relationships with suppliers in various areas of Florida, Louisiana, and Texas to ensure adequate supply. Sugar cane grows for twelve to sixteen months before harvesting. The same plant will grow back many times after it is cut and its cane juice is extracted. Sugar cane is typically only replanted every six or seven years. The oranges are grown in a modern orange grove design and allows for large areas of undeveloped land, providing an excellent wildlife habitat and a natural buffer between farmlands and urban development.

Grown in foothill groves with a temperate, tropical climate, the lemons used are sourced from multiple farms spanning Argentina. Argentina is well-known as the largest lemon growing region in the world with a unique, sub-tropical climate that creates an optimal cultivation setting for lemons. Sugar maple grows abundantly in Canada, from southeastern Manitoba through southern Ontario and Quebec to Nova Scotia. It takes approximately forty years for a maple tree to grow big enough for it to be tapped. On a good growing site, and if treated well, a maple tree can be tapped indefinitely. Lastly, with great climate and particularly good fertile conditions, Albania is quickly becoming prominent in fruit and vegetable production as our primary source for bilberries.

We want to be transparent in our supply chain from harvest to production. It's important to know where our raw materials come from and where they are going.

Safety & Toxicology

Non-phototoxic

Non-irritant to skin

Non-sensitizing

Non-irritant to eyes

Non-harmful to aquatic life

Regulatory

INCI: Water & Vaccinium Myrtillus Fruit Extract & Saccharum Officinarum (Sugar Cane) Extract & Citrus Aurantium Dulcis (Orange) Fruit Extract & Citrus Limon (Lemon) Fruit Extract & Acer Saccharum (Sugar Maple) Extract

CAS: 7732-18-5 & 84082-34-8 & 91722-22-4 & 8028-48-6 (or) 84012-28-2 & 84929-31-7 & 91770-22-8

EUROPE: Compliant at Suggested Use Levels ; USA: Compliant ; JAPAN: Compliant ; CHINA: Compliant



Specification

ORIGIN: Botanical

PRESERVATIVES: None

APPEARANCE: Clear, Colorless to Pale Yellow Liquid

SOLVENTS: Water

USE LEVEL: 1.0-10.0%

Environmental Impact

Active Concepts Production



0.187 kg CO2e per kg



6.412 kW energy per kg



87.55% Biodegradable after 28 days



4.695 litres water per kg



0.305 kg compost per kg

Animal Welfare

Never tested on animals and made from non-animal-derived ingredients. Neither we or our supply chain have allowed contact with any animal products, animal by-products, or derivatives.



Ethical Trade

Our suppliers focus on energy conservation and renewable energy in effort to be as earth-friendly and people-friendly as possible. This includes reducing soil erosion and utilizing sustainable packaging so that every step of the process is as sustainable as possible.



Community Welfare

Our suppliers provide opportunities for small farmers. This includes supporting the local economy by providing year-round work opportunities within the community.

