



NECTUS

THE POWER OF NATURE

B²B CATALOG



NECTUS
THE POWER OF NATURE



ARGAN, PRACTICES AND KNOW-HOW CONCERNING THE ARGAN TREE

**Inscribed in 2014 (9.COM) on the Representative List of
the Intangible Cultural Heritage of Humanity.**

The argan tree is an endemic woodland species found in the Arganeraie Biosphere Reserve in south-west Morocco. Rural women and, to a lesser extent, men living in the reserve practise traditional methods to extract argan oil from the fruit of the tree.

Different tasks, transmitted by means of imitation and through non-formal education, are required to obtain the oil, which has multiple uses for cooking, medicines and cosmetics. These include harvesting the fruit, drying, pulping, grinding, sorting, milling and mixing. The specific hand mill is manufactured by local craftspeople, and the mixing involves the gradual addition of warm water in exact quantities. All the cultural aspects of the argan tree, including the cultivation of the tree, oil extraction, the preparation of recipes and derived products, and the crafting of traditional tools for the various tasks, contribute to social cohesion, understanding between individuals and mutual respect between communities.

Argan oil is given as a wedding gift and is used extensively in the preparation of festive dishes. Traditional know-how specific to the extraction of the oil and its multiple uses is systematically transmitted by 'argan women', who teach their daughters from a young age to put it into practice.

* **Sours of Articiel**
<https://ich.unesco.org/en/RL/argan-practices-and-know-how-concerning-the-argan-tree-00955>

Index

1. Introduction to Essaouira's Argan	5
▪ History of Argan tree	
▪ Our story and social economic impact	
2. Our Manufacturing Process	6
▪ Extraction of Argan Oil	
3. Quality Assurance	8
▪ Commitment to Quality and Traceability	
▪ Laboratory Testing	
▪ Certifications	
4. Offer of Argan Products	10
▪ Range of Food Products	13
▪ Range of Cosmetics Products	16
5. White Label Program	20
6. Shipping Process	21
7. Who We Are	22
8. Ordering and Contacting Us	23
▪ Contact Information	



Introduction to Essaouira's Argan

▪ History of Argan

The history of Essaouira's Argan is a tale of centuries-old tradition and sustainability. Indigenous to Morocco, the Argan tree has been thriving in the challenging coastal environment of Essaouira for generations. This unique tree's fruit, the Argan nut, is the source of highly-prized Argan oil, celebrated for its culinary and cosmetic applications.

Local Berber communities in Essaouira have preserved the age-old methods of Argan oil extraction, with Berber women at the forefront of this labor-intensive process.

The Argan forest in this region holds UNESCO recognition and contributes to ecological conservation.

As visitors explore Essaouira, they can engage with the rich history of Argan through guided tours and purchase authentic products, supporting both tradition and sustainability.

Essaouira's Argan tells a story of nature, culture, and the enduring legacy of this coastal Moroccan city.

▪ Our story and social economic impact

Essaouira's Argan is more than just a product; it's a testament to our unwavering commitment to quality and sustainability. Indigenous to Morocco, the Argan tree has thrived for generations in Essaouira's arid coastal environment.

The history of Essaouira's Argan is steeped in tradition, with local Berber communities meticulously preserving the time-honored methods of Argan oil extraction. The result is a product of exceptional quality.

But it's not just about quality; it's about sustainability too. Essaouira's Argan forest has earned UNESCO recognition for its role in ecological conservation, combating desertification, and supporting local communities.

Our commitment to quality and sustainability extends beyond tradition. As you explore Essaouira, you'll discover the rich history of Argan through guided tours, connecting with the culture and tradition of this coastal Moroccan city.

Essaouira's Argan is a living embodiment of our dedication to quality and sustainability, where nature, culture, and community thrive in harmony. We're proud to continue this legacy for generations to come.



Our Manufacturing Process

* Extraction of Argan Oil



- 1** Fruit harvesting with pulp (to avoid peroxidation of almonds).



- 7** Filling and packaging in our factory in Sablet in Provence.

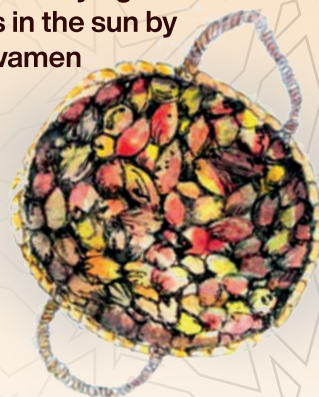


- 6** Decanting and filtration in stainless steel tanks for better protection and preservation of oil quantities.



- 5** Oil extraction by first cold pressing in a closed circuit.

- 2** Sorting and drying of the fruits in the sun by berber women



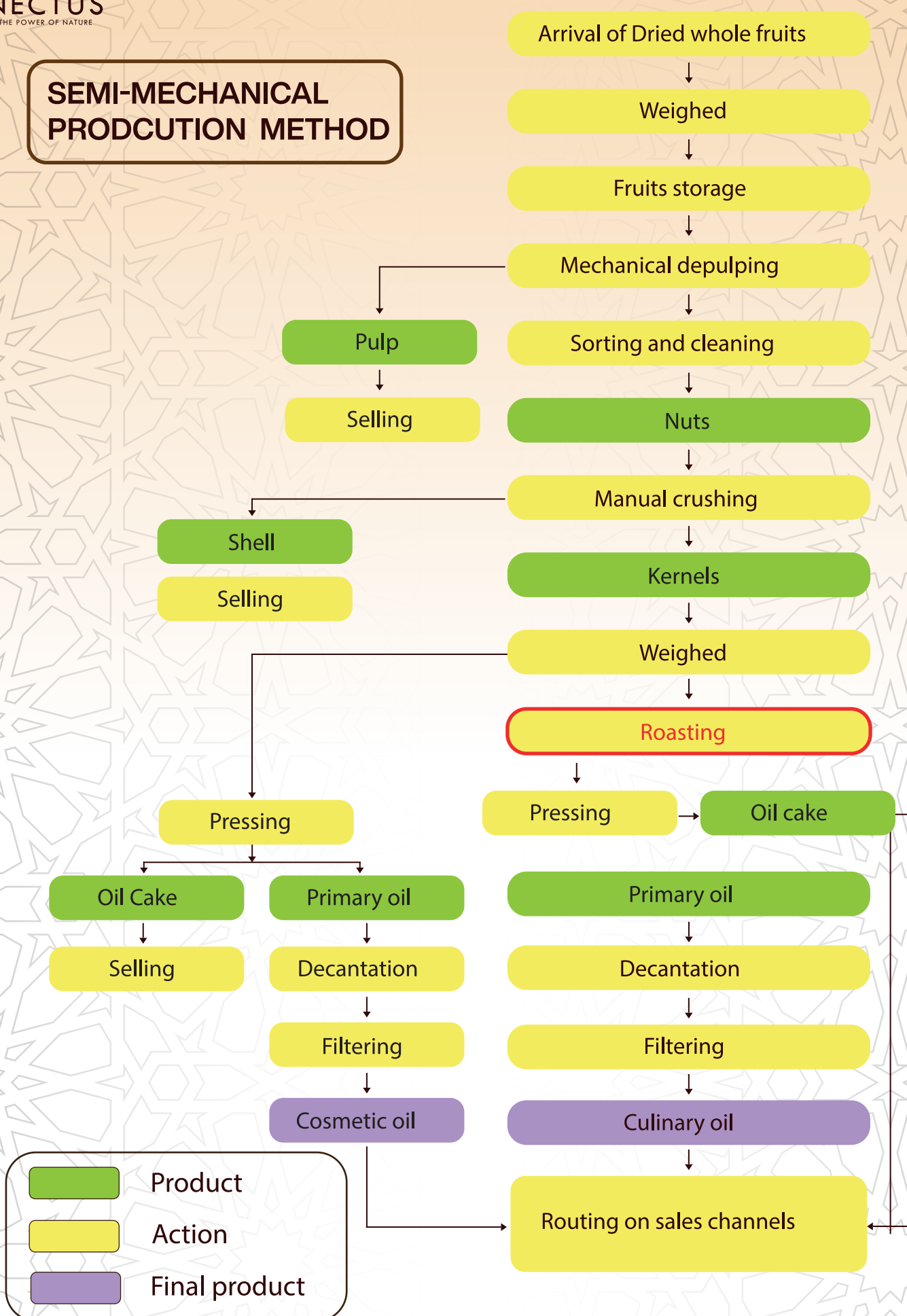
- 3** Pulping and crushing of fruits by hand in the community.



- 4** Sorting of almonds to extract the oil.



SEMI-MECHANICAL PRODCUTION METHOD



Quality Assurance

Commitment to Quality and Traceability.

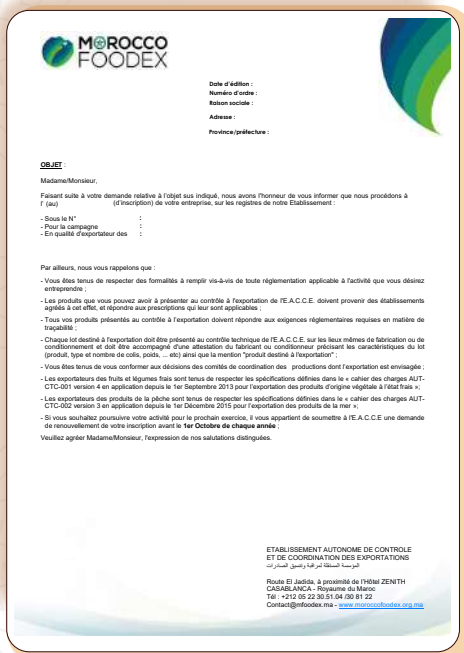
Concerning the Quality Commitment, and aiming to ensures better traceability of the product, ARGANIUM co-operative controls all stages of the production process, from raw material supply to after sales. Our quality guarantees a better selection of argan fruits and its transformation in an environment eliminating any risk of damaging which may affect the organoleptic properties of Argan oil. Our Argan Oil is certified organic NOP, USDA, and AB.

Laboratory Testing.

The Analyzes are carried out on samples taken by MOROCCO FOODEX (EACCE) inspectors on batches of products during processing, manufacturing and packaging or on our finished products ready for export.

The MOROCCO FOODEX laboratory network carries out analytical compliance checks on exported products: physicochemical analyzes and microbiological analyses. Physico-chemical analyses and Microbiological analyses

Certifications .



Argan Oil

“The Power of Nature,,



THE POWER

Offer of Argan Products.

- Range of Food Products.

Why culinary Argan Oil ??

Culinary Argan Oil has a very versatile flavour and is used to create many types of food including...

- Salad Dressings.
- Nutty Salsas.
- Creamy, Spicy Sauces.
- Grilled Fish.
- Rich Toasted Cheeses Salads.
- Dried Fruit Recipes.
- Roasted Vegetables.
- Biscuits and Brownies.
- Desert Pasta Dishes.
- Spreads and Ice Cream Toppings.

Argan oil loses its nutrients and nutty flavour at temperatures above 60 degrees. Use it cold or add it to your food after cooking or frying to get all the health benefits and enjoy the delicious flavour of culinary argan oil.

Culinary argan oil is the edible version of argan oil. A basic food of the Berber diet, culinary argan oil is made by roasting the grains on wood fire before they are cold.

Rich in :

- + Vitamin A
- + Antioxidants
- + Omega-3 fatty acids and omega-6
- + Linoleic acid
- + 3 times more vitamin E than olive oil



100%
NATURAL
EXTRACTS

Vitamin-E Omega-3



Range of culinary argan oil.



1L

SKU: HAT005
Capacity: 33,81 fl.oz
Weight: 0,900 kg



500 ML

SKU: HAT004
Capacity: 16,90 fl.oz
Weight: 0,900 kg



250 ML

SKU: HAT003
Capacity: 8,45 fl.oz
Weight: 0,480 kg



250 ML

SKU: HAT002
Capacity: 8,45 fl.oz
Weight: 0,480 kg



100 ML

SKU: HAT001
Capacity: 3,38 fl.oz
Weight: 0,250 kg



Food Products.



NECTUS

OF NATURE

Amlou...

“The future,
is an everyday choice”

How is Amlou Made ?

Amlou is a traditional Moroccan culinary preparation, more precisely from southern Morocco. It's a subtle blend of argan oil, honey and crushed almonds. Its texture is creamy, this paste is highly addictive and extraordinarily.

It is a very high calorie food, so it should be consumed in moderation to avoid excessive weight gain. The Amlou is especially known for its fortifying and aphrodisiac properties.

The preparation of Amlou The Amlou can be taken in breakfast or in taste. In any case, it can be mixed with other foods and is mainly used in pastry.

Amlou Health benefits:

On top of its energizing benefits, this dip that is packed with healthy unsaturated fats, brings all the benefits of pure honey, Argan oil, and almonds, when consumed in moderation.

Rich in omegas 6 and 9, Vitamin E, and antioxidants, Amlou can help regulate cholesterol, prevent skin and cell aging, relieve muscles and joints pain, facilitate digestion, and boost the immune system, just to name a few of its health benefits.

Composition of Amlou



Range of Amlou.

**500
G**

SKU: AM002
Capacity: 17,63 fl.oz
Weight: 0,900 kg



**250
G**

SKU: AM003
Capacity: 8,81 fl.oz
Weight: 0,560 kg



**100
G**

SKU: AM004
Capacity: 3,52 fl.oz
Weight: 0,180 kg



1Kg

SKU: AM001
Capacity: 35,27 fl.oz
Weight: 1,500 kg





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COSMETICS ARGAN OIL

*Unveil your ,
Natural radiance with..*

NECTUS



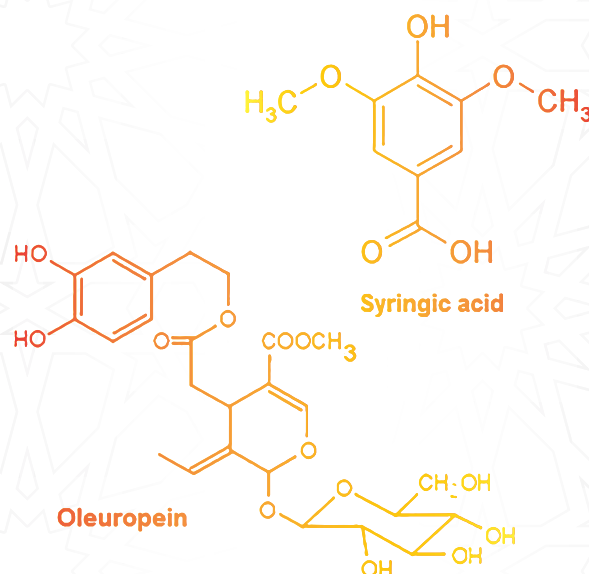
▪ Range of Cosmetics Products.

Why Cosmetics Argan Oil ??

Argan oil is a popular choice for cosmetics due to its unique properties and numerous benefits. Here are some compelling reasons to choose argan oil for your cosmetic needs:



Remember, a little goes a long way with argan oil. Start with a small amount and adjust as needed based on your skin and hair's individual needs. Enjoy the nourishing benefits of argan oil as you incorporate it into your daily cosmetic routine.



■ **Cosmetics Products.**
Face Care Products,



**250
MI**

SKU: HNT004
Capacity: 8,45 fl.oz
Weight: 0,480 kg



**100
MI**

SKU: HNT003
Capacity: 3,38 fl.oz
Weight: 0,290 kg



**50
MI**

SKU: HNT002
Capacity: 1,69 fl.oz
Weight: 0,165 kg



**50
MI**

SKU: CRJ002
Capacity: 1,69 fl.oz
Weight: 0,150 kg



**30
MI**

SKU: FGB001
Capacity: 1 fl.oz
Weight: 0,080 kg



**100
MI**

SKU: LTD001
Capacity: 3,38 fl.oz
Weight: 0,125 kg



**50
MI**

SKU: CRN001
Capacity: 1,69 fl.oz
Weight: 0,150 kg

Cosmetics Products.

Hair Care Products,

**200
ML**

SKU: SHF001
Capacity: 6,76 fl.oz
Weight: 0,220 kg



**200
ML**

SKU: SHG001
Capacity: 6,76 fl.oz
Weight: 0,220 k



**200
ML**

SKU: SHV001
Capacity: 6,76 fl.oz
Weight: 0,220 kg



**30
ML**

SKU: HPG001
Capacity: 1.fl.oz
Weight: 0,120 kg



**30
ML**

SKU: HNT001
Capacity: 1.fl.oz
Weight: 0,120 kg



**30
ML**

SKU: SRC001
Capacity: 1.fl.oz
Weight: 0,120 kg



Cosmetics Products.

Baby Care Products,

**200
ML**



SKU: GDV001
Capacity: 6,76 fl.oz
Weight: 0,220 kg

**200
ML**



SKU: GDF001
Capacity: 6,76 fl.oz
Weight: 0,220 kg

**200
ML**



SKU: GDG001
Capacity: 6,76 fl.oz
Weight: 0,220 kg

**50
ML**



SKU: HMA001
Capacity: 1,69 fl.oz
Weight: 0,165 kg

**30
ML**



SKU: HPG001
Capacity: 1.fl.oz
Weight: 0,120 kg

**30
ML**



SKU: HPR001
Capacity: 1.fl.oz
Weight: 0,120 kg

**30
ML**



SKU: HPR001
Capacity: 1.fl.oz
Weight: 0,120 kg

**30
ML**



SKU: HPA001
Capacity: 1.fl.oz
Weight: 0,120 kg

5 - White label program

Welcome to our White Label program, where you can offer premium Argan oil and its derived products to your customers under your own brand. Our white label solutions provide you with the opportunity to tap into the beauty secrets of Morocco and deliver exceptional skincare and hair care products to your clientele.

Our White Label program offers several advantages for your business:

Quality Assurance: Our Argan oil and derived products are sourced from our cooperative, ensuring authenticity and high quality.

Customizable Branding: Add your own logo, label design, and packaging to create a distinct and personalized product line aligned with your brand's identity.

Regulatory Compliance: Our products meet the necessary regulatory requirements and adhere to quality standards, providing peace of mind.

Time and Cost Savings: By leveraging our white label solutions, you can save on product development, formulation, and manufacturing costs, allowing you to focus on marketing and growing your brand.

Expert Support: Benefit from our expertise and guidance throughout the process, from product selection to customization and order fulfilment.



6 - Shipping Process

- The delivery of your order can be done by post, plane, truck, or boat.
- Shipping costs are calculated based on the weight and volume of your order. Transport costs will be indicated in your quote, and we will default to an economical solution.
- Delivery times are generally between 10 and 20 days (Transit time: 10 to 15 days + preparation time, which may vary depending on the period). Delivery times will also be confirmed in your quote.
- For urgent orders, our partner DHL or Chronopost offers you preferential rates and ensures delivery within 3 to 5 days, depending on the destination.

YOUR ORDER IN 5 STEPS:

1. You send us your order form by email.
2. We will send you our best price offer in return.
3. You confirm the quote and send it back to us.
4. You can proceed with the agreed payment.
5. Once payment is confirmed, we will ship your order.



7- Who We Are

At the Arganium Cooperative, we are a group of passionate individuals dedicated to the production of high-quality argan oil, amlou, and prickly pear seed oil. Our cooperative was founded with the aim of promoting sustainable practices, protecting the environment, and empowering women in our region.

We take pride in our traditional extraction methods and our commitment to preserving the rich cultural heritage associated with argan oil. Our products are carefully crafted using the finest ingredients and adhere to the highest standards of quality and authenticity.

Through our brand, NECTUS, we strive to bring the unique and valuable products of our cooperative to a global market. We believe in fair trade principles and ensure that our members receive equitable incomes for their hard work.

Join us on our journey as we continue to make a positive impact on the economic development of our region and support the well-being of our local communities. Together, we can embrace the beauty and benefits of argan oil, amlou, and prickly pear seed oil while promoting sustainability and empowerment.



8 - Ordering and Contacting Us

▪ Contact Information

Cooperative



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HMAD OUHAMD
Essaouira

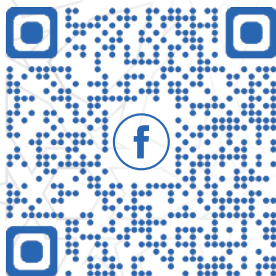
Showroom



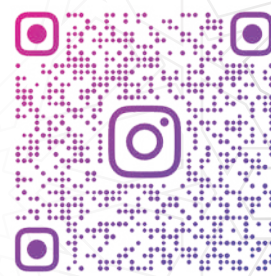
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