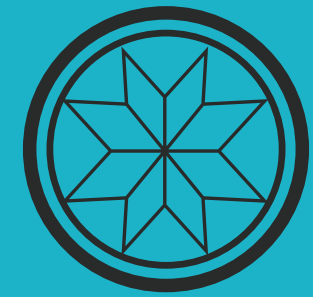


PARA olej oil



About Us



Amazon & andes organics



PARAoil is a organic cold pressed Brazil nut

For generations, the indigenous people of the Amazon have prepared their meals using Brazil nut oil.



PARAoil is a popular superfood

Brazil nuts are full of vitamins & healthy fats available at an affordable price.



PARAoil is multipurpose premium oil

The result is diverse healthy foods of many tastes, scents and colours. You will be able to use PARAoil in your Vegetable and fruit salas recipes, dressing or smoothies. You can fry plantains for prepare your desserts.





High in selenium and other important nutrients content

PARAoil is excellent for the whole body

Use the oil directly out of the bottle and apply to your skin to heal small inflammations and irritations , softens the skin and removes pigmentation.

PARAoil can have benefits for hair

Rub into your hair before washing to give a natural shine and strength



Oil Process

Our process



Step 1

Trees in the untouched forests are awaited to flower naturally



Step 2

Pickers are sent into the forest to collect the ripe fallen fruits



Step 3

Pickers will then use a machete to remove the shell to retrieve the seeds inside.



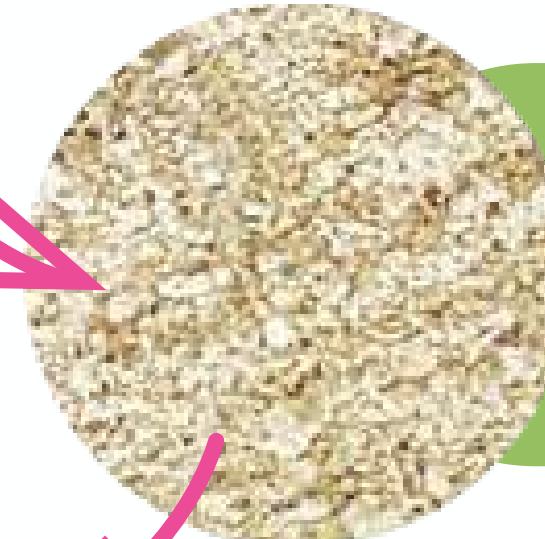
Step 4

Seed shells will then be removed and only the best nuts will be pressed.



Step 5

The nuts look like this before pressing.



Step 6

After pressing the nuts look like this.



Step 7

The freshly pressed oil is put into the bottles.



Step 8

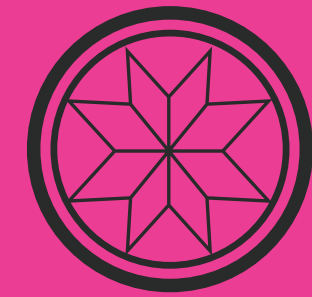
The bottles are packaged and ready for consumption.

From the Amazon forest to your table



For generations, the indigenous people of the Amazon have prepared their meals using Brazil nut oil. Each Brazil nut comes from the Amazon rainforest where exotic animals live, such as Jaguars, Caiman, giant boa.

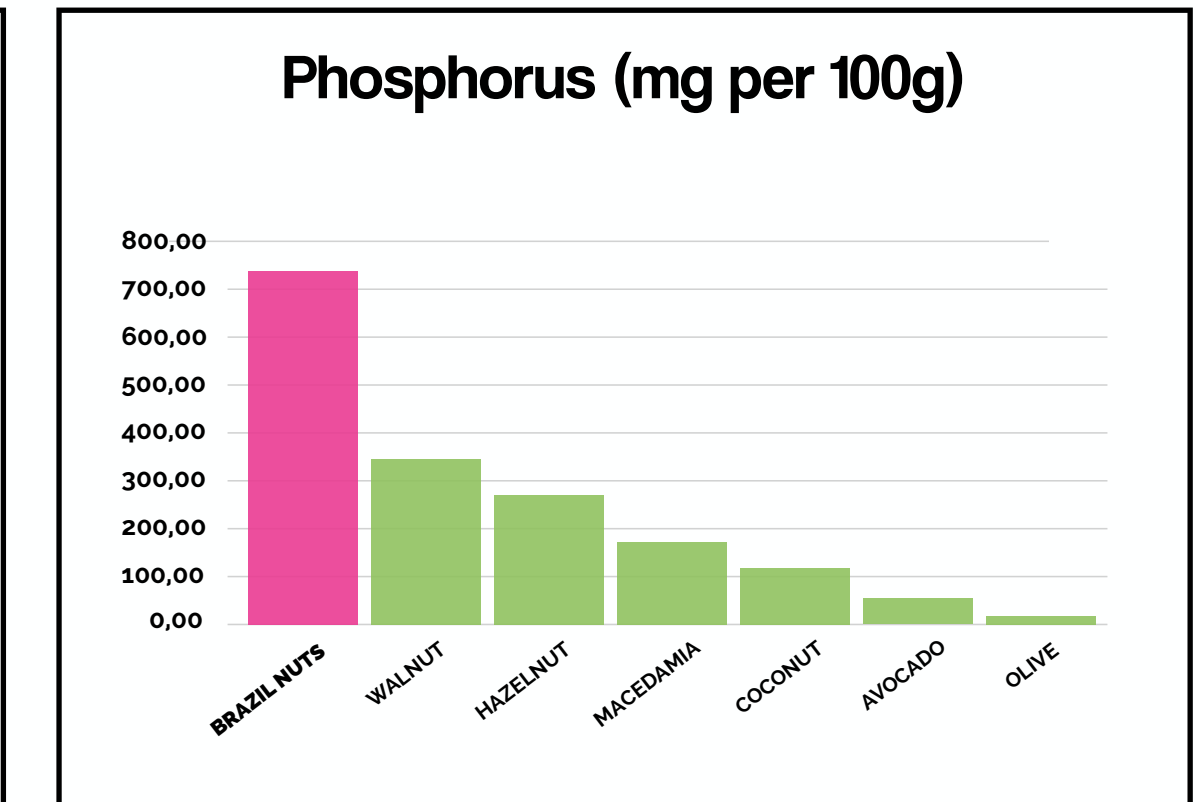
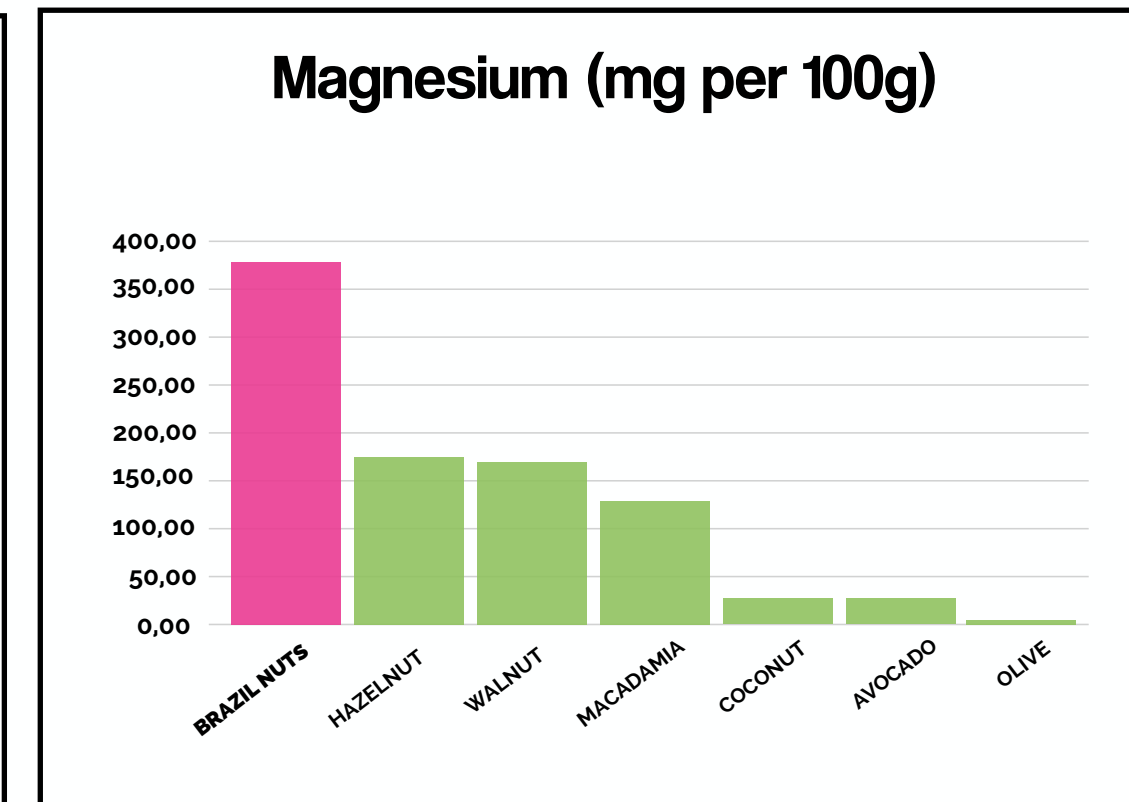
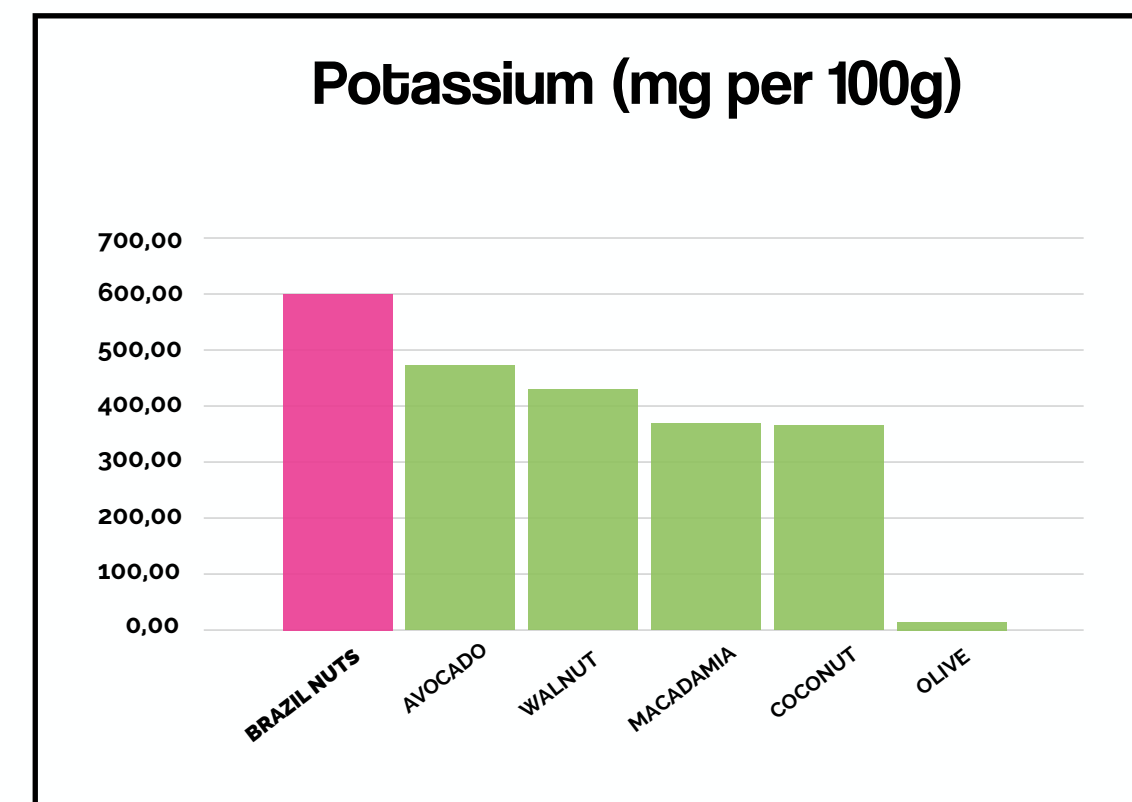
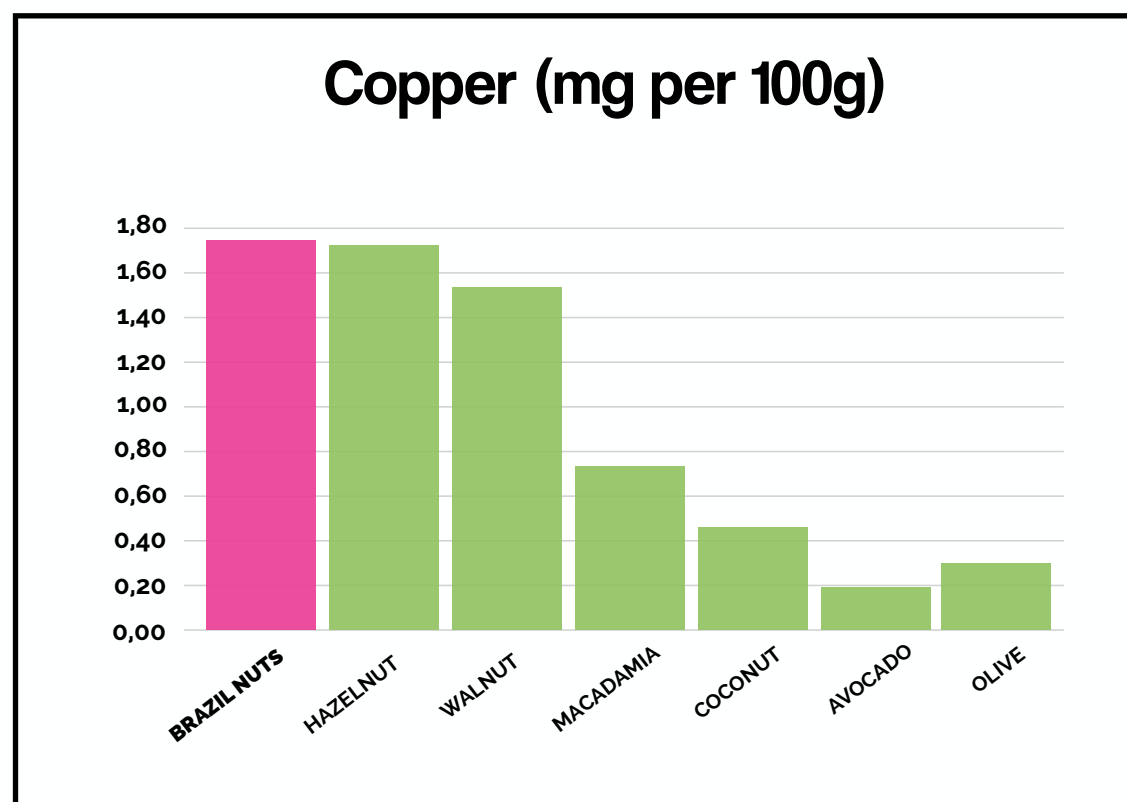
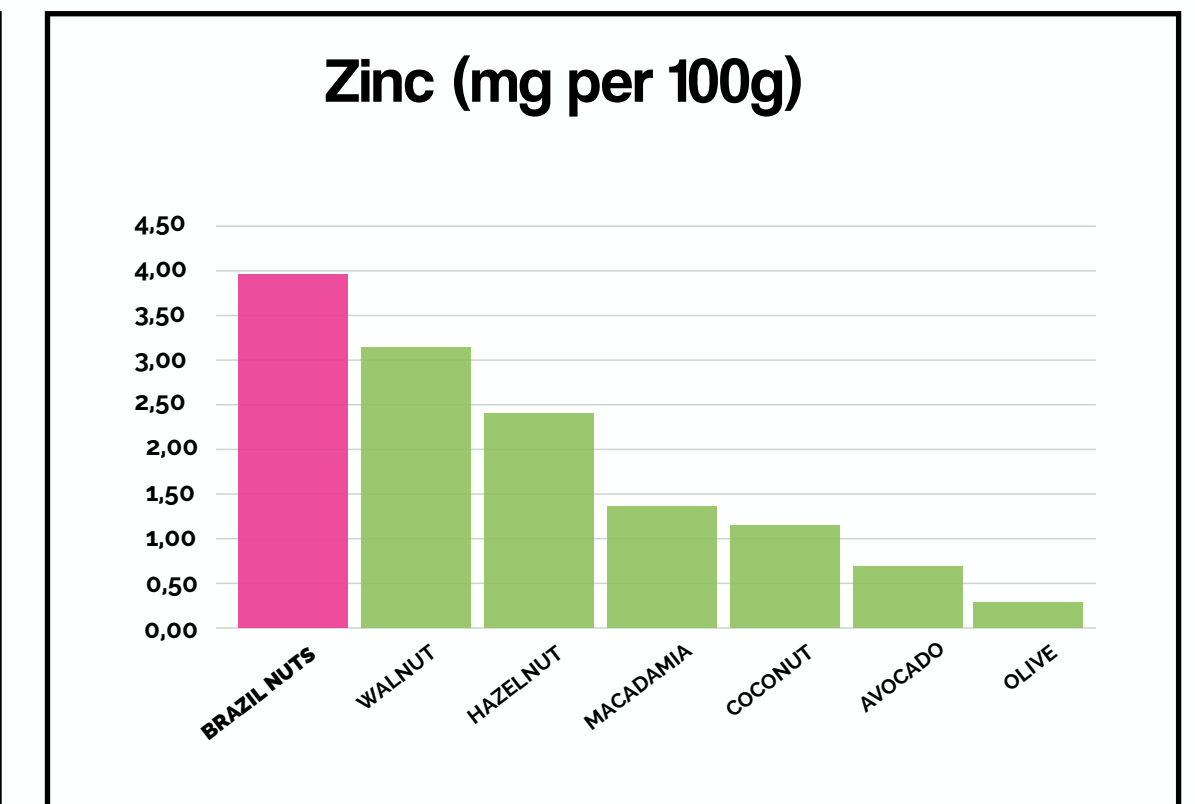
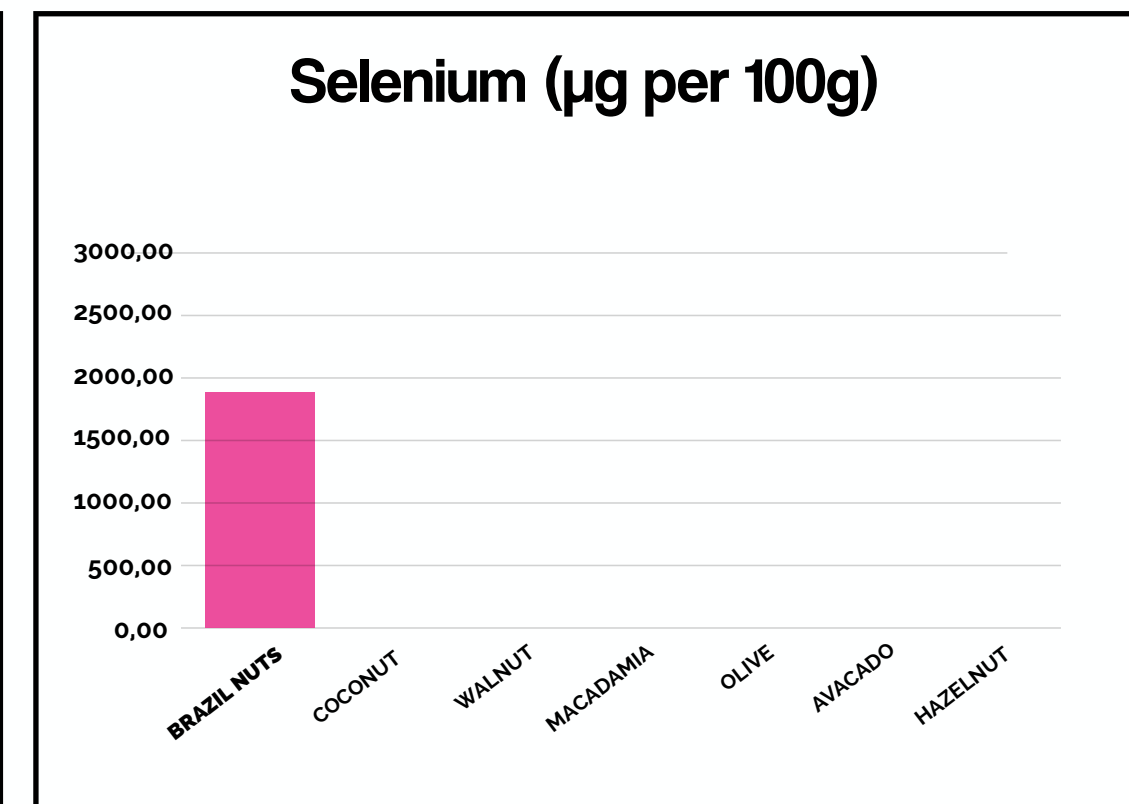
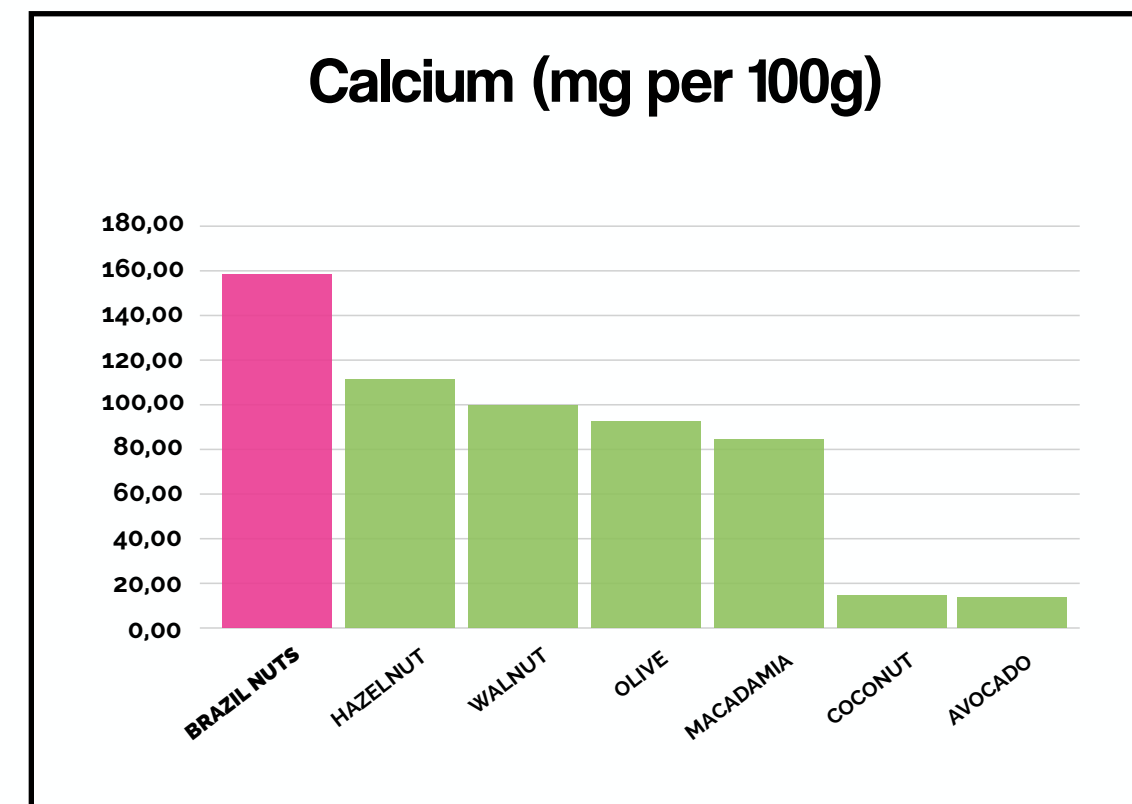
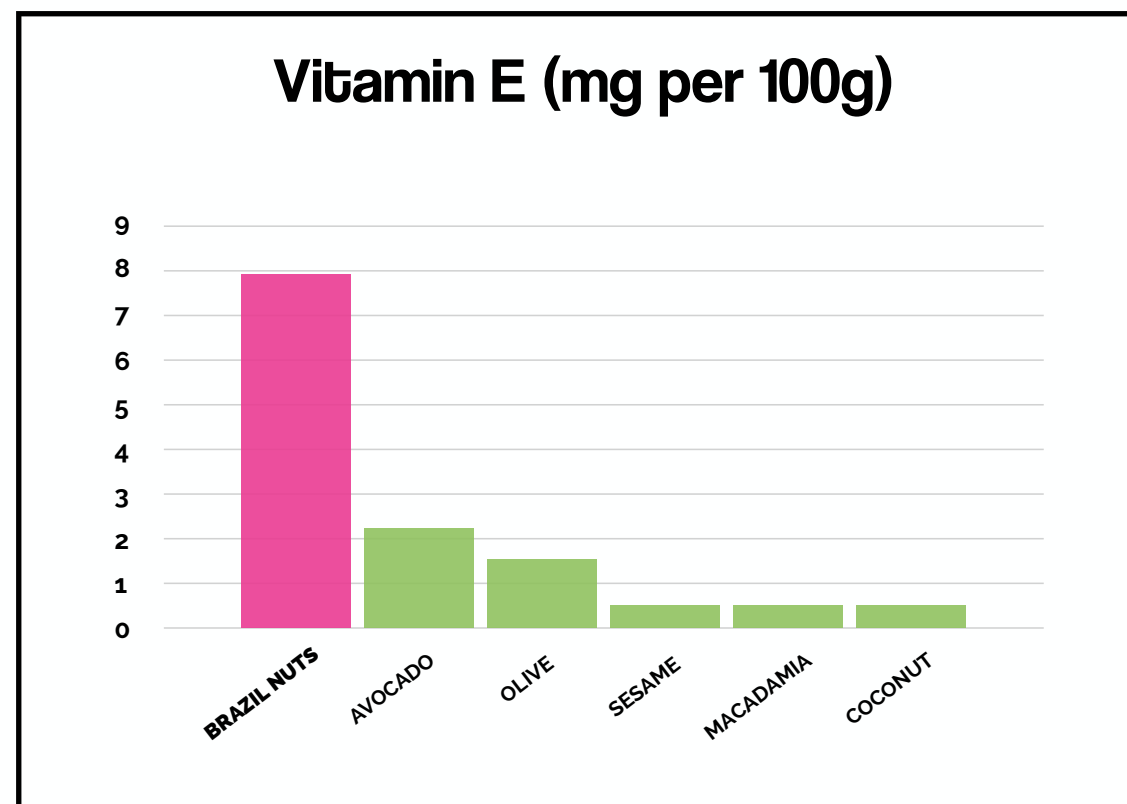
To thrive, the Brazil nut tree requires a life, virgin, unspoilt environment, far away from human habitation. Due to logging and agriculture 20% of Amazon forest has been cut down or burnt. Buying Brazil nuts and Brazil nut oil provides protection to the Amazon at an economic level

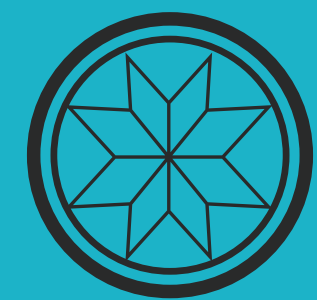


Nutrients Contents

Brazil nuts vs. other nuts

Brazil nuts are rightfully considered a superfood due to their concentrated content of a wide range of nutrients

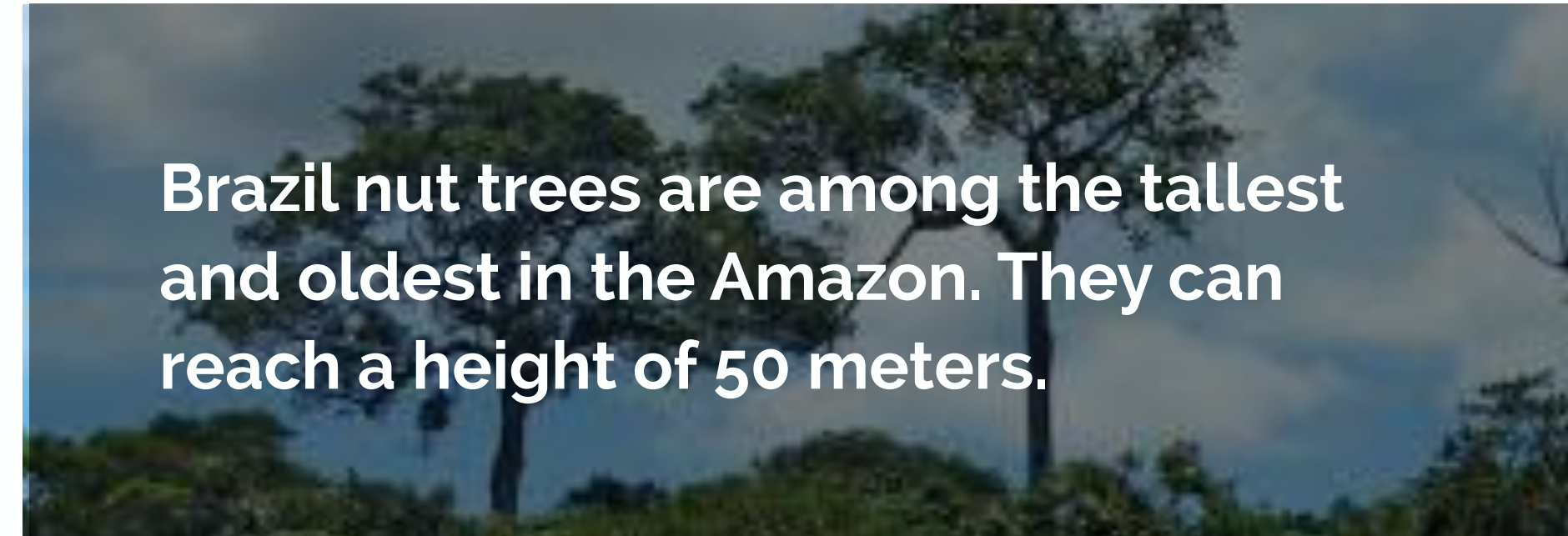




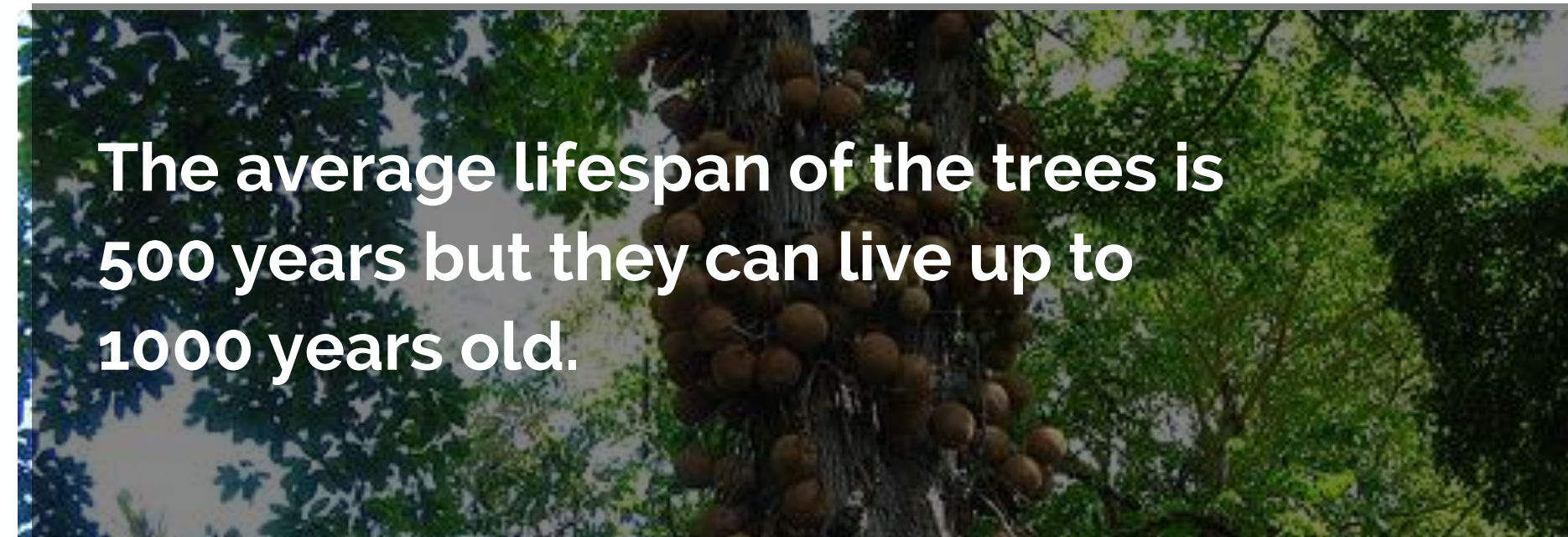
Interesting Facts



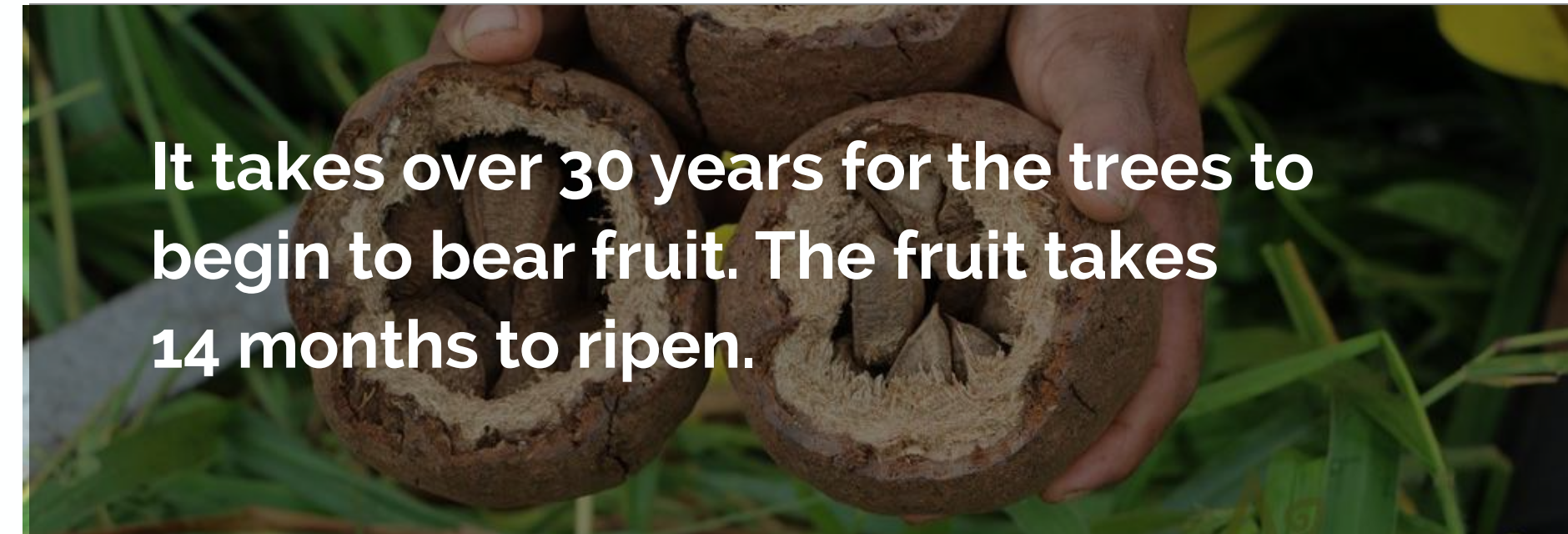
The pickers open the fruits with a machete. Each fruit contains 12 to 22 Brazil nut seeds.



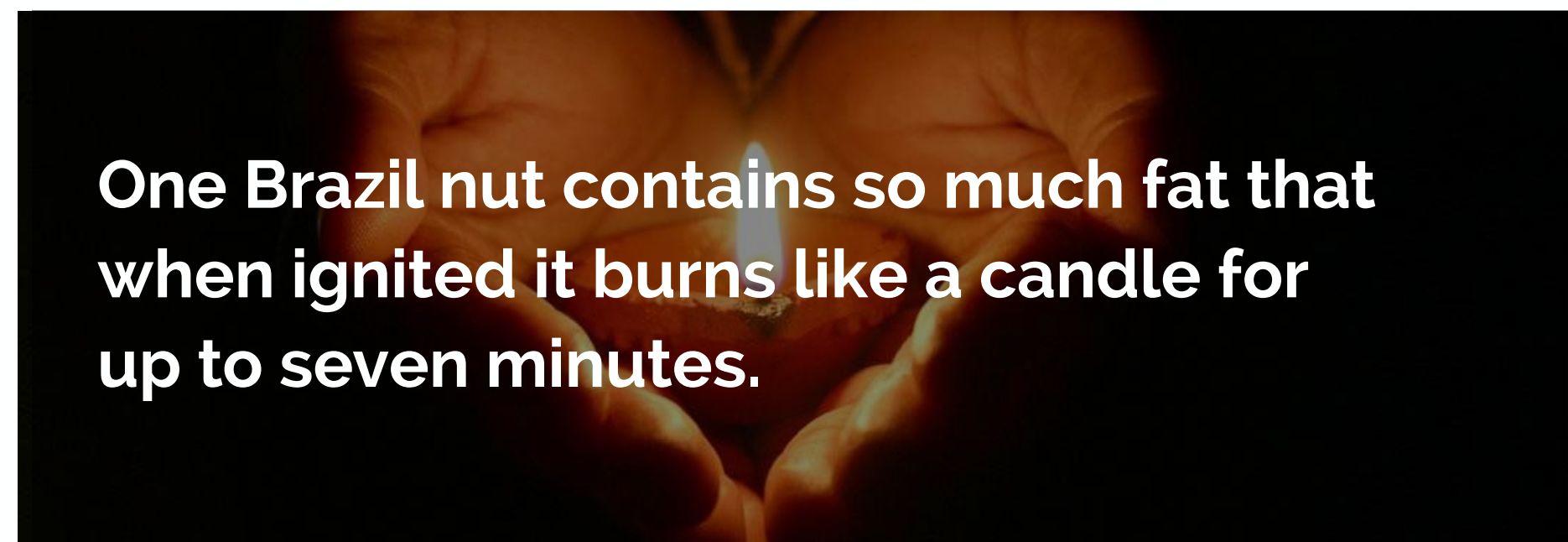
Brazil nut trees are among the tallest and oldest in the Amazon. They can reach a height of 50 meters.



The average lifespan of the trees is 500 years but they can live up to 1000 years old.



It takes over 30 years for the trees to begin to bear fruit. The fruit takes 14 months to ripen.



One Brazil nut contains so much fat that when ignited it burns like a candle for up to seven minutes.



Up to 60% of Brazil nuts come from Bolivia. The nuts grow wild so their use has no negative impact on the rainforest.



Benefits

As a food

Used in salads and desserts, and also for frying and baking

- Brazil nut oil contains **Omega 6,9** fatty acids (palmitoleic and oleic acid), that help to **lower LDL** (bad cholesterol) and to **raise HDL** (good cholesterol) blood levels.
- The oil has by far the highest content of **selenium**, which is essential for the production of two **antioxidant enzymes**: glutathione peroxidase and thioredoxin reductase.



For the mind

- Due to the high content of B complex, Brazil nut oil **alleviates nervous disorders**, such as **irritation**, **depression**, **poor concentration**, **memory loss**, **decreased performance**.



For the body

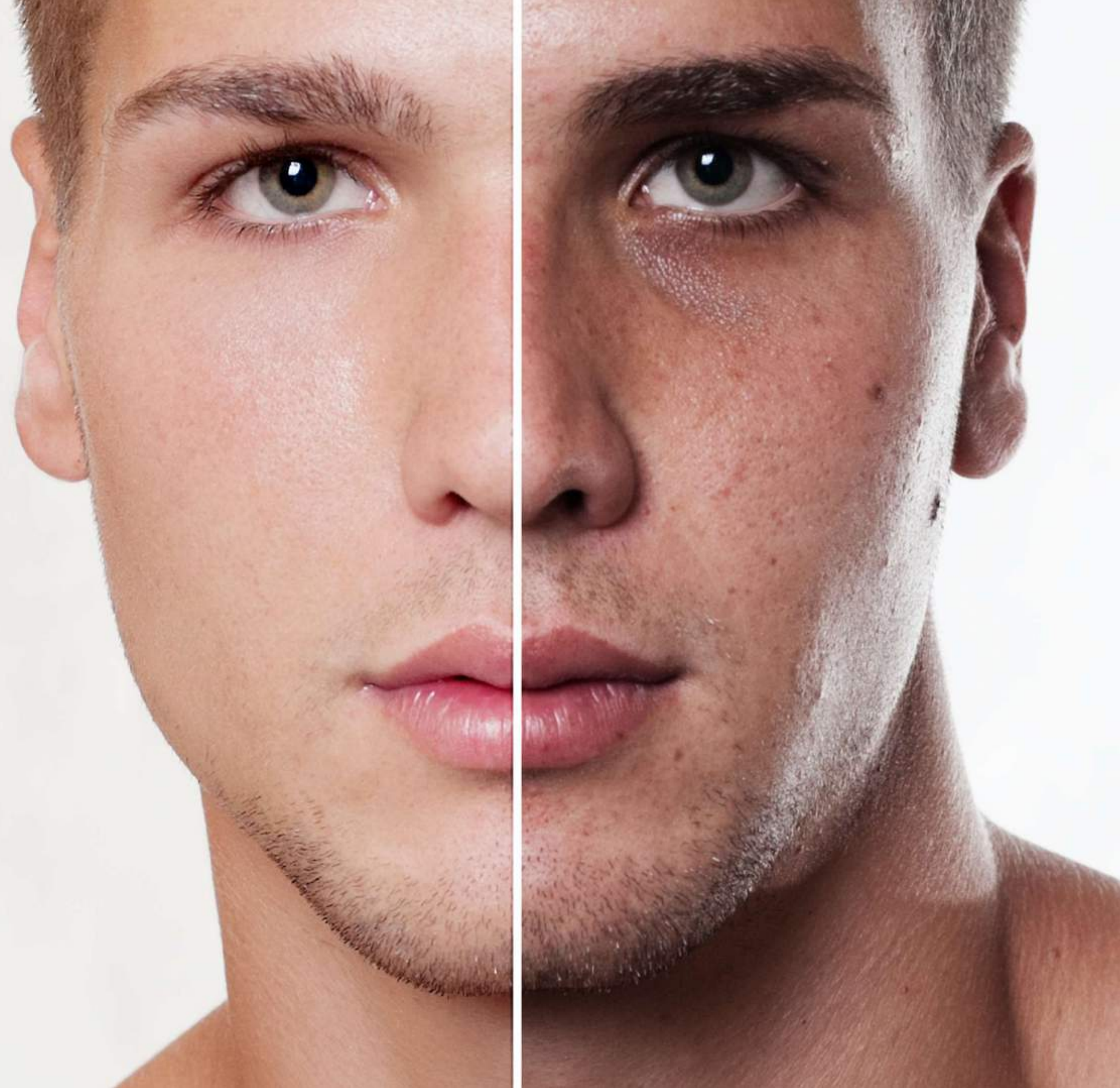
- Selenium has strong **anti-inflammatory** effects and **neutralizes free radicals**.
- Together with **vitamin E**, selenium reduces the risk of **myocardial infarction** and **vascular diseases** (they prevent blood clots), positively influences foetal development during pregnancy and also supports proper metabolism of **thyroid** hormones (triiodothyronine) and boosts **sperm mobility**. It also increases the natural level of **testosterone** in men and reduces male **infertility**.
- Brazil oil consumption is therefore recommended when **quitting smoking**.
- The **methionine** content has a beneficial effect on **chronic diseases** and suppresses **aging** symptoms.
- Brazil nut oil is important for **muscle** function thanks to the **magnesium** content. It prevents lactic acid from accumulating in muscles and enhances protein absorption in the body.
- The **copper** in Brazil nut oil is also essential for the production of **bone**, **connective tissues**, and for bone strengthening. The high content of **zinc** helps with treatment of **skin diseases** (Acrodermatitis enteropathica).



For skin

Absorbs quickly and does not leave a greasy film

- Brazil nut oil fights **acne** and **inflammation** and speeds up cell **regeneration** thanks to its high content of **selenium, vitamin E** and **zinc**.
- Thanks to its unique composition **pigmented lesions** and **wrinkles** decrease, skin **redness** is reduced and **toxins** are flushed out from the body.
- Brazil nut oil keeps the **integrity** of mucosa and the skin, protects the skin from **cancer**, **hydrates** it and due to the collagen production, it is a powerful anti-aging agent. The copper in the oil stimulates the production of **melatonin** – a pigment protecting us from harmful **UV radiation** which prepares the skin for **effortless tanning**.



For hair

apply and rinse or apply a small amount after washing

- **Selenium** in Brazil nut oil **restores** hair **growth** and prevents hair **loss**.
- **Omega 6, 9** fatty acids stimulate the natural **grease secretion** in the glands on the crown of the head which nourishes hair roots.
- Regular application gives hair **strength** and natural **shine**. **Amino acids** support **blood supply** to the skin, which is important for hair **nourishment**. Thanks to **vitamin E**, hair does **not break**.





Why chose PARAOil?

- Offer your customers this **premium** oil at our **unbeatable price**.
- Brazil nut oil has a unique **delectable buttery** smell and **deep soft** taste.
- Brazil nut oil boosts the **immune system** thanks to its high nutritional value, **antioxidant** properties and provides the body with **energy** for everyday activities.
- It is a great source of many **vitamins** (B1, B2, B3, B5, B6, B9, C and E) and **trace elements** (sodium, magnesium, selenium, potassium, calcium, iron, copper, phosphorus and zinc).
- It is a great addition to **vegetarian** and **vegan** diets.
- Our product is **organic** and its production does not harm **the environment**.





PARA olej
oil

PARAOŘECHOVÝ OLEJ

BRAZIL NUT OIL

PARANUSSÖL



COLD PRESSED

KALTGEPRESST

ZA STUDENA LISOVANÝ

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