



Staly, land of good taste,
where good taste meets...





THE CONCEPT

Akott discovers the secret of a well-balanced synergy of Grapes & Coffee, to launch

ITALINE® G

GRAPES are considered a super-fruit.

Grapes possess an exceptional nutrition value, having anti-oxidant and anti-inflammatory properties.

Grapes are a powerhouse of phytochemicals containing Vitamin C, Vitamin K, Vitamin B1, Vitamin B6 and Manganese.

Important antioxidants in grapes are: Resveratrol, Piceatannol, Pterostilbene, Catechins, Epicatechins, Procyanidins, Proanthocyanidins, Viniferons, Beta-Carotene, Lutein, Zeaxanthin, Caffeic Acid, Coumaric Acid, Ferulic Acid, Gallic Acid, Kaempferol, Myricetin, Isorhamnetin and Melatonin.

COFFEE is a worldwide famous crop.

The use of coffee to ameliorate diseases such as diabetes, cardiovascular disease and cancer is well known. Coffee has strong antioxidant properties and it is able to protect the cells against oxidative stress due to its high content of polyphenols, especially **Chlorogenic and Caffeic acid**. Coffee is also known to have a positive effect on the maintenance and production of the extracellular matrix, in particular collagen.

ORIGIN

Italian Red Grapes Skin Macerate and Cold-pressed Coffee Seed Oil

ECO SUSTAINABLE SOLUTION

Red Grape skin is a by-product of the wine industry. The skin is recovered and recycled to produce an extract rich in active ingredients for cosmetic applications.

MECHANISM OF ACTION

The active is rich in polyphenols that stimulate skin's regeneration.

EFFICACY

SKIN FIRMNESS AND REDUCTION OF CELLULITE:

in vitro testing shows increased Collagen and Hyaluronic Acid production.

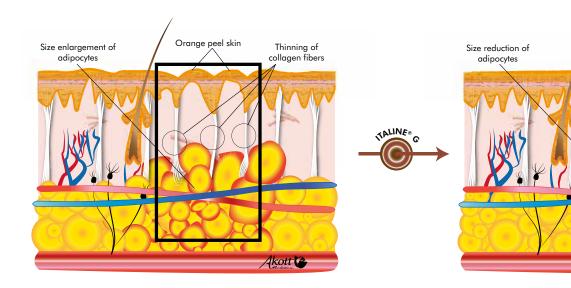
Clinical study shows improvement of skin firmness and reduction of cellulite.



Reduction of

orange peel visibility

collagen fibers



RESULTS

LABORATORY STUDY (in vitro)

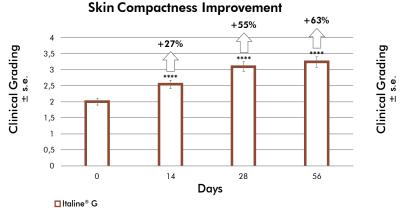
| EFFICACY | TEST | RESULTS* |
|--|---------------------|-----------|
| Detoxification Power ¹ | Proteosome Assay | +32,00 % |
| Hyaluronic Acid Induction ¹ | Hyaluronan Synthase | +125,00 % |
| Collagen Synthesis² | Procollagen I | +41,00 % |
| | Procollagen III | +74,00 % |

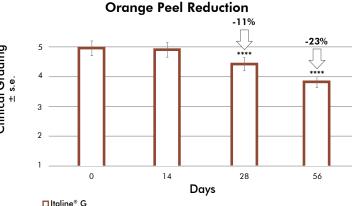
Study was run on Human Keratinocytes (HaCat)⁽¹⁾, Murine Fibroblasts (NIH 3t3)⁽²⁾ *all data significant compared to control

CLINICAL STUDY

20 female panelists (age 18-55 years old) with "orange peel-like" skin applied, on either hips, thighs and buttocks, an oil containing ITALINE® G at 2% once a day for 2 months.

CELLULITE IS REDUCED





*p \leq 0,05, **p \leq 0,01, ***p \leq 0,001, ****p \leq 0,0001 compared to Placebo





Orange peel reduction

Self-Evaluation

| Skin Elasticity Improvement | 95% volunteers |
|-----------------------------------|----------------|
| Skin Smoothness Improvement | 95% volunteers |
| Skin Moisturization Improvement | 95% volunteers |
| Orange Peel Reduction | 90% volunteers |
| Cellulite Imperfections Reduction | 90% volunteers |
| Skin Compactness Improvement | 80% volunteers |

PRODUCT INFORMATION

INCI name: Caprylic/Capric Triglyceride, Coffea Arabica (Coffee) Seed Oil, Vitis Vinifera (Grape) Fruit Extract

CAS number: 65381-09-1, 84650-00-0, 84929-27-1

EINECS number: 277-452-2, 283-481-1, 284-511-6

REGULATORY: UE, USA, China, Japan

APPEARANCE: Opalescent dark brown liquid

SOLUBILITY: Liposoluble

USE: Recommended dosage is 2%

FORMULATION TIPS: The product is liquid and easy to use, quickly absorbing

and provides a light and silky feel on the skin

SAFETY DATA: ITALINE® G has been tested for skin tolerance and has demonstrated a good safety profile

COSMETIC PROPERTIES

REDUCES THE APPEARANCE OF CELLULITE, IMPROVES THE TEXTURE OF HIPS, THIGHS,
BOTTOM/BUTTOCK, TONES AND FIRMS, HYDRATES THE SKIN,
SMOOTHENS THE SKIN'S MICRO RELIEF AND BEAUTIFIES THE SILHOUETTE/BODY SHAPE

APPLICATIONS

SLIMMING PRODUCTS,
ANTI-CELLULITE PRODUCTS,
REMODELING PRODUCTS,
FIRMING AND TONING PRODUCTS

CLINICALLY TESTED FORMULATION:

VELVETY ANTICELLULITE OIL

| PHASE | INGREDIENT | % |
|-------|--|------|
| A | Caprylic/Capric Triglyceride | 90,5 |
| | COSMOSURF CE 100HV (Octyldodecyl Citrate Crosspolymer) | 7,5 |
| | ITALINE® G | 2,0 |



THE INSPIRATION

INSPIRED BY THE DRINK CAFFÈ CORRETTO

AND THE "GUSTOSO" SYNERGISM BETWEEN COFFEE AND GRAPPA, INTRODUCING THE SECRET OF THE UNIQUE MULTIFUNCTIONAL ACTIVE FOR A HARMONIOUS BODY:

ITALINE® G

Grappa is traditionally prepared from Grape Pomace which is a combination of the discarded grape skin, seeds, stalks, stems and leaves, considered a by-product of the winemaking process.

Grappa is classified as a <u>pomace wine</u>, due to the fact that it is extracted from the organic material left over after grapes are pressed into juice for fermentation. Grappa is made by heating the pomace, causing it to produce steam, and then forcing the steam through a distillation column.

Pomace is very rich in phytochemicals and it is therefore a very valuable resource for cosmetic applications.

From the Pomace Akott extracts a potent lipophilic active fraction, Vitis Vinifera Fruit Extract, using during the extraction process Caprylic/Capric Triglyceride is used as solvent.





Coffee is made from roasted Coffee beans.

The roasting process of Coffee beans provides the unique and characteristic flavor of coffee changing the color, taste and smell of green coffee beans.

Natural Roasted Coffee Seed Oil is obtained by pressing roasted coffee beans. The oil is very aromatic and flavorful, it contains high levels of essential fatty acid and it is rich in phytosterols that promote moisture retention, skin-softening and an anti-inflammatory action.

INSPIRED BY THE AROMATIC SINERGISM OF COFFEE AND GRAPPA,
AKOTT HAS COMBINED NATURAL ROASTED COFFEE SEED OIL
AND VITIS VINIFERA FRUIT EXTRACT TO LAUNCH

ITALINE® G



A VERY EFFECTIVE ANTICELLULITE AND SLIMMING ACTIVE for a reshaped body

THE HISTORY

CAFFÈ CORRETTO is a "corrected coffee" with drizzle of GRAPPA, it's a popular italian after-dinner concoction producing a sensation of pleasure!

GRAPPA is a uniquely Italian drink, originally made in BASSANO DEL GRAPPA, in Italy's northern Veneto region. It is from this town that Grappa gets its name.

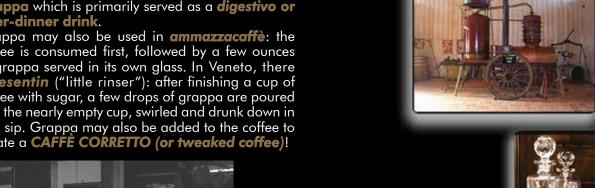


The symbol of the town is the **COVERED WOODEN PONTOON** BRIDGE that the Alps soldiers, or "Alpini" have always revered and where they often gather to sing Alpini songs.



Bassano Del Grappa is famous for inventing the Grappa which is primarily served as a digestivo or after-dinner drink.

Grappa may also be used in ammazzacaffè: the coffee is consumed first, followed by a few ounces of grappa served in its own glass. In Veneto, there is **resentin** ("little rinser"): after finishing a cup of coffee with sugar, a few drops of grappa are poured into the nearly empty cup, swirled and drunk down in one sip. Grappa may also be added to the coffee to create a **CAFFÈ CORRETTO** (or tweaked coffee)!





THE ART OF ITALIAN COFFEE AND THE SPECIAL **RELATIONSHIP BETWEEN ITALIANS AND COFFEE**

Among Italian drinks, coffee is the king, having a divine aroma and flavor. Italians are so fond of coffee that they like to offer it to guests, have it after dinner or go out to the bar just to have "a little break" and, if not in a hurry for work, a nice chat with the barman. It's the symbol of friendship and sociability.

Ten Italians at the counter, ten different kinds of coffee: it can be short, long, with cold or hot milk, with or without foam, or any combination! Italian coffee is an art form with many customs and traditions. Whether it's a caffè corretto drunk like a shot, a cappuccino and brioche for breakfast, or a granita di caffè con panna to cool off from the hot midday sun, in Italy there is a coffee drink specific for every time and mood

