

PRODUCT SPECIFICATION SACHA INCHI NUTS

Classification: ***Plukenetia Volubilis L***

The star-shaped sacha inchi fruit are cultivated and harvested traditionally, by hand in the Peruvian Amazon. Sacha inchi Nuts are the seeds in the fruit. After harvest the seeds are washed, dried and roasted or used raw. The nuts are high in protein and have a distinct omega-3 flavor.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Sacha Inchi Nuts, <i>Plukenetia volubilis L</i>
STYLE:	Raw material, seeds, raw or toasted
ORIGIN:	Amazon rainforest, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Light brown, beige

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Light brown
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	Absent
DEFECTS:	Max 2%
AVERAGE SIZE:	–
CALIBER:	6-9 mm
PARTICLE SIZE:	–

PRODUCT TYPES

TYPES:	Nuts, Seeds
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher
PRODUCT ID:	PVST2008
HS CODE(S):	2008.19.90.00

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	Max. 50%
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 3%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	–
SAPONIFICATION:	–
SOLUBILITY:	–

SACHA INCHI NUTS

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product is processed in a plant that processes nuts.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC:	Max. 10 ⁴ cfu/g
YEAST:	Max. 10 ² cfu/g
MOLD:	Max. 10 ² cfu/g
E. COLI (10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Max 10 cfu/g
AFLATOXINS:	Max 5 µg/kg
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g POR)

ENERGY:	643 kcal. / KJ 2690
PROTEIN:	31.2 g
TOTAL FAT:	44.2 g
SATURATED FAT:	–
MONOUNSAT. FAT:	–
POLYUNSAT. FAT:	–
CARBOHYDRATES:	27.4 g, of which
	– Sugars: 2 g
	– Dietary fibers: 24.8 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	–
THIAMIN (B1):	–
VITAMIN A:	517 ug
VITAMIN B12:	–
VITAMIN B6:	–
VITAMIN C:	–
VITAMIN D:	–
VITAMIN E:	11 mg
VITAMIN K:	–

FATTY ACIDS:

C8-10 CAPRYLIC:	0.3 %
C12-0 LAURIC:	0.22 %
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECOANOIC:	–
C14-0 MYRSTIC:	1.6 %
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	0.3 %
C16-0 PALMITIC:	2.1 %
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	2.5 %
C18-1-9 OLEIC:	4.5 %
C18-0 STERIC:	0.4 %
C19-1-11 NONADEC:	–
C19-0 NONADECANOIC	–
C20-1-15 EISOSENOIC:	–
C22-0 BEHANIC:	–
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	–
GLUTAMIC ACID:	91 mg
SERINE:	54 mg
HISTIDINE:	22 mg
GLYCINE:	87 mg
THREONINE:	21 mg
ALANINE:	12 mg
TYROSINE:	27 mg
PHENYLALANINE:	14 mg
VALINE:	19 mg
METHIONINE:	3 mg
ISOLEUCINE:	22 mg
LEUCINE:	34 mg
LYSINE:	17 mg
HO- PROLINE:	–
PROLINE:	19 mg
SARCOSINE:	–

MINERALS

CALCIUM:	–
COPPER:	–
FLUORIDE:	–
IRON:	–
MAGNESIUM:	–
MANGANESE:	–
PHOSPHOROS:	–
POTASSIUM:	–
SELENIUM:	–
SODIUM:	0 mg
ZINC:	–

OTHER

ARSENIC (AS):	0.07 mg
ASH:	–
CADMIUM (CD):	0.02 mg
CAFFEINE:	–
LEAD (PB):	0.03 mg
MERCURY (HG):	Max. 0.1 mg

SACHA INCHI NUTS

Sacha Inch offers the richest vegetable source of the essential fatty acids Omega-3 and Omega-6. A rich source of antioxidants and Vitamins A and E, Sacha Inchi nuts can be consumed as a snack, included in muesli's, breakfast bars, etc.

SHELF-LIFE & STORAGE

SHELF-LIFE:	18 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-24 degrees Celsius
HUMIDITY:	70% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	2 bags of 10 kg or 4 bags of 5 kg in a corrugated cardboard box. Total 20 kg net / 21 kg gross approx.
SHIPPING:	FOB Callao
MINIMUM ORDER:	500 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	14 days

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INQUIRIES

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PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Sacha Inchi Nuts
PREPARED BY: C. Sedano
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