

PRODUCT SPECIFICATION SACHA INCHI POWDER

Classification: *Plukenetia Volubilis L*

The star-shaped sacha inchi fruit are cultivated and harvested traditionally, by hand in the Peruvian Amazon. Sacha inchi powder is made from sacha inchi seeds which are processed into a fine powder without solvents, chemicals or other additives. During the process the oil of the seed is removed.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Sacha Inchi Powder, Plukenetia volubilis L
STYLE:	Raw material, Homogeneous Powder
ORIGIN:	Amazon rainforest, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Light brown, beige

PRODUCT TYPES

TYPES:	Fine Powder
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> EU <input type="checkbox"/> Fairtrade FLO
PRODUCT ID:	PVHA2106
HS CODE(S):	2106.10.20.00
	<input checked="" type="checkbox"/> USDA Organic <input type="checkbox"/> JAS <input type="checkbox"/> Kosher

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Light brown
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	Absent
DEFECTS:	None
AVERAGE SIZE:	–
CALIBER:	99% fine (200 ASTM)
PARTICLE SIZE:	Mesh 80

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	Max. 0.5%
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 10%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	–
SAPONIFICATION:	–
SOLUBILITY:	–

SACHA INCHI POWDER

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 ⁵ cfu/g
YEAST:	Max. 10 ³ cfu/g
MOLD:	Max. 10 ³ cfu/g
E. COLI (10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Max 10 cfu/g
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g POR)

ENERGY:	402 kcal. / KJ 1682
PROTEIN:	61 g
TOTAL FAT:	5 g
SATURATED FAT:	0 g
MONOUNSAT. FAT:	–
POLYUNSAT. FAT:	–
CARBOHYDRATES:	22 g, of which
	– Sugars: 10 g
	– Dietary fibers: 12 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):	–
ASH:	–
CADMIUM (CD):	–
CAFFEINE:	–
LEAD (PB):	–
MERCURY (HG):	–

SACHA INCHI POWDER

Sacha Inchi 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 products are ideal for inclusion in a wide range of personal care formulations.

Typical Use

With its high protein contents, Sacha Inchi powder can be added to juices, smoothies to give it a rich, filling, direct food component. Sacha Inchi powder can also be used to add to regular organic flour for baking.

SHELF-LIFE & STORAGE

SHELF-LIFE:	18 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	15-20 degrees Celsius
HUMIDITY:	70% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	2 bags of 10 kg in a corrugated cardboard box. Total 20 kg net / 21 kg gross approx.
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days

DISCLAIMER

All product, product specifications and data are subject to change without notice. OrganicCrops., its affiliates, agents, and employees, and all persons acting on its or their behalf (collectively, "OrganicCrops"), disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

Version: **0.7 / February 2020 / SN**

INQUIRIES

Please direct all inquiries and other communication to:

OrganicCrops E.I.R.L.

ADDRESS: Jr. Francisco Bolognesi 248 Dpt. 3
Tarapoto, 22202
San Martin, Perú
RUC#: 20600134109

TELEPHONE: +51 (0)42 602 067
EMAIL: hello@organiccrops.net
INTERNET: www.organiccrops.net

PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Sacha Inchi Powder
PREPARED BY: C. Sedano
REVISED BY: J. Aguilar
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: N-PRD-sip01
VERSION: 1.1
DATE: 3-11-2016
PAGE 1 of 1 pages

