

## PRODUCT SPECIFICATION SACHA INCHI POWDER

Classification: ***Plukenetia Volubilis L***

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



### GENERAL CHARACTERISTICS

|                 |   |
|-----------------|---|
| PRODUCT CLASS.: | Sacha Inchi Powder, <i>Plukenetia volubilis L</i> |
| 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"/> USDA Organic<br><input checked="" type="checkbox"/> EU <input type="checkbox"/> JAS<br><input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher |
| PRODUCT ID:    | PVHA2106   |
| HS CODE(S):    | 2106.10.20.00  |

### 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 <sup>5</sup> cfu/g |
| YEAST:              | Max. 10 <sup>3</sup> cfu/g |
| MOLD:               | Max. 10 <sup>3</sup> 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 / 20.8 kg gross approx. |
| SHIPPING:         | FOB Callao   |
| MINIMUM ORDER:    | 500 kg   |
| DELIVERY DETAIL:  | FIFO   |
| LEAD TIME TO FOB: | 5 days   |

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# 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: 1.3  
DATE: 2-04-2022  
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