

## PRODUCT SPECIFICATION **SACHA INCHI NUTS**

Classification: ***Plukenetia Volubilis L***

The star-shaped sacha inchi fruits are traditionally grown and hand-harvested in the Peruvian Amazon. Their seeds, known as sacha inchi nuts, are washed, dried, and either roasted or used raw. They are rich in protein and noted for their natural omega-3 profile.



### GENERAL CHARACTERISTICS

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

### PRODUCT TYPES

<b>TYPES:</b>	Nuts, Seeds
<b>CERTIFICATION:</b>	<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
<b>PRODUCT ID:</b>	PVST2008
<b>HS CODE(S):</b>	2008.19.90.00

### PHYSICAL CHARACTERISTICS

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

### CHEMICAL CHARACTERISTICS

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

### 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

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

## 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 TRIDECAONOIC:	–
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 Inchi is one of the richest plant sources of essential fatty acids, particularly Omega-3 and Omega-6. The nuts also provide valuable antioxidants and natural Vitamins A and E. They can be consumed directly as a nutritious snack or incorporated into cereals, muesli blends, breakfast bars, and similar food products.

## 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.:	<b>Bulk option 1: 10kg bags</b> <b>Primary packaging:</b> 2 x 10kg polyethylene bag <b>Secondary packaging:</b> Corrugated cardboard box, total 20 kg net, 21 kg gross <b>Bulk option 2: 5kg bags</b> <b>Primary packaging:</b> 4 x 5 kg polyethylene bag <b>Secondary packaging:</b> Corrugated cardboard box, total 20 kg net, 21 kg gross <b>Retail</b> We also offer private label options for the sachá inchi nuts product range. Please inquire for more information.
EXPORT LABEL	The following information is stated on the export label: <ul style="list-style-type: none"><li>- Producer/Exporter company name and address information, tax (RUC) number</li><li>- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)</li><li>- Receiver company name and address information</li></ul>
SHIPPING:	FOB Callao
MINIMUM ORDER:	<b>Bulk:</b> 500 kg <b>Retail/Private Label</b> 5000 units or the equivalent of 1000kg (whichever is greater)
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	<b>Bulk:</b> 11 days <b>Retail/Private Label</b> 21-30 days <b>Bulk Flavored Sachá Inchi Nuts</b> 14-21 days

## SACHA INCHI NUTS

### Product Range

This Product Specification Document refers to roasted, natural (unflavored) sachá inchi nuts. OrganicCrops also supplies a range of flavoured variants, including salted, caramelized (panela-coated), and spicy options made with local chilies. Additional flavour profiles can be developed upon request for orders of 5,000 kg or more.

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These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.

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## INQUIRIES

Please direct all inquiries and other communication to:

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# PRODUCTION PROCESS FLOW CHART

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

**PROCESS CODE:** N-PRD-sis01  
**VERSION:** 1.2  
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