

## PRODUCT SPECIFICATION **SACHA INCHI OIL**

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

<b>PRODUCT CLASS.:</b>	Sacha Inchi Powder, <i>Plukenetia volubilis L</i>
<b>STYLE:</b>	Raw material, Oil
<b>ORIGIN:</b>	Amazon rainforest, Peru
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	Yellow-green

### PRODUCT TYPES

<b>TYPES:</b>	Oil
<b>CERTIFICATION:</b>	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> EU <input type="checkbox"/> Fairtrade FLO
<b>PRODUCT ID:</b>	PVAC1515
<b>HS CODE(S):</b>	1515.90.00.90
	<input checked="" type="checkbox"/> USDA Organic <input type="checkbox"/> JAS <input type="checkbox"/> Kosher

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Clean, clear yellow
<b>TASTE:</b>	Characteristic
<b>ODOR:</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	Absent
<b>DEFECTS:</b>	None
<b>AVERAGE SIZE:</b>	–
<b>CALIBER:</b>	–
<b>PARTICLE SIZE:</b>	–

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	0.56
<b>REFRACTIVE:</b>	1.479 (at 20°C)
<b>FAT:</b>	98%
<b>FERMENTATION:</b>	–
<b>HUMIDITY LEVEL:</b>	–
<b>IODINE:</b>	183
<b>MELTING POINT:</b>	–
<b>PEROXIDE:</b>	2.58 (LoQ=0,08 meg/kg of fat)
<b>DENSITY:</b>	0.926 0.931 g/ml (at 20°C)
<b>SAPONIFICATION:</b>	193
<b>FLASH POINT:</b>	240 °C

## SACHA INCHI OIL

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

## NUTRITION FACTS (100 g POR)

ENERGY:	878 kcal. / KJ 3674
PROTEIN:	0 g
TOTAL FAT:	96.4 g
SATURATED FAT:	7 g
MONOUNSAT. FAT:	9 g
POLYUNSAT. FAT:	76 g
CARBOHYDRATES:	0 g, of which
	– Sugars: 0 g
	– Dietary fibers: 0 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	–
THIAMIN (B1):	–
VITAMIN A:	681 ug
VITAMIN B12:	–
VITAMIN B6:	–
VITAMIN C:	–
VITAMIN D:	–
VITAMIN E:	17 mg
VITAMIN K:	–

### FATTY ACIDS:

C8-10 CAPRYLIC:	1.5 %
C12-0 LAURIC:	1.3 %
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECANOIC:	–
C14-0 MYRSTIC:	3.3 %
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	1 %
C16-0 PALMITIC:	6.1 %
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	21 %
C18-1-9 OLEIC:	43.5 %
C18-0 STERIC:	2.5 %
C19-1-11 NONADEC:	–
C19-0 NONADECANOIC:	–
C20-1-15 EISOSENOIC:	–
C22-0 BEHANIC:	–
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

TOTAL OMEGA-3:	47.61 g
TOTAL OMEGA-6:	35.57 g
TOTAL OMEGA-9:	9.01

### AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	–
GLUTAMIC ACID:	133 mg
SERINE:	64 mg
HISTIDINE:	26 mg
GLYCINE:	118 mg
THREONINE:	43 mg
ALANINE:	36 mg
TYROSINE:	55 mg
PHENYLALANINE:	24 mg
VALINE:	40 mg
METHIONINE:	12 mg
ISOLEUCINE:	50 mg
LEUCINE:	64 mg
LYSINE:	43 mg
HO-PROLINE:	–
PROLINE:	48 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 OIL

Cold-pressed sacha inchi oil has a pleasant mild-nutty aroma. The oil is rich in polyunsaturated fatty acids, and offers a good balance between Omega-3, -6 and -9 essential fatty acids (EFAs).

### Typical Use

Sacha Inchi oil as a food product or for cosmetic use, as a binding medium can be processed into skin and hair products or can be applied to hair and skin directly to alleviate sensitive, damaged or irritated skin. Industrial applications: moisturizer, body soap, hair shampoo, etc.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	18 months, 6 months after opening when refrigerated.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-25 degrees Celsius
HUMIDITY:	50-65% H.R.

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	– 200 kg / 216 l steel drum – 250 ml green glass bottle, cardboard box 24 bottles, 60 boxes / pallet of net 800 kg
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days



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## INQUIRIES

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# PRODUCTION PROCESS FLOW CHART

**PRODUCTION PROCESS:** Sacha Inchi Oil  
**PREPARED BY:**  
**REVISED BY:**  
**APPROVED BY:** M. Zuniga Cueva

**PROCESS CODE:** N-PRD-sia02  
**VERSION:** 1.3  
**DATE:** 03-04-2022  
**PAGE:** 1 of 1 pages

