

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

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

PRODUCT TYPES

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

PHYSICAL CHARACTERISTICS

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

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	0.56
REFRACTIVE INDEX:	0.926 (at 20°C)
FAT:	98%
FERMENTATION:	–
HUMIDITY LEVEL:	Max 0.07%
IODINE:	183
MELTING POINT:	–
PEROXIDE:	2.58 (LoQ=0,08 meg/kg of fat)
DENSITY:	0.926 0.931 g/ml (at 20°C)
SAPONIFICATION:	193
FLASH POINT:	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

AEROBIC MESOPHILIC:	Max. 10 ³ cfu/g
YEAST:	Max. 10 cfu/g
MOLD:	Max. 10 cfu/g
E. COLI (10G):	Max. 10 cfu/g
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Max 10 cfu/g
AFLATOXINS B1:	Max 5 cfu/g
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

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:	1.8 %
C12-0 LAURIC:	1.1 %
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECAONOIC:	–
C14-0 MYRSTIC:	3.4%
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	1 %
C16-0 PALMITIC:	6.2 %
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	20 %
C18-1-9 OLEIC:	13.9 %
C18-0 STERIC:	2.5 %
C19-1-11 NONADEC:	–
C19-0 NONADECANOIC	–
C20-1-15 EISOSENOIC:	–
C22-0 BEHANIC:	–
W6-C18-2 LINOLEIC:	34.3%
W3C18-3 LINOLENIC:	45.1%
TOTAL OMEGA-3:	49.1 g
TOTAL OMEGA-6:	34.91 g
TOTAL OMEGA-9:	9.27

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):	Max 0.1 mg
ASH:	–
CADMIUM (CD):	–
CAFFEINE:	–
LEAD (PB):	Max 0.1 mg
MERCURY (HG):	Max 0.1 mg

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
EXPORT LABEL:	The following information is stated on the export label: <ul style="list-style-type: none">- Producer/Exporter company name and address information, tax (RUC) number- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE) Receiver company name and address information
SHIPPING:	FOB Callao. CFR and CIF on request
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO



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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 Oil
 PREPARED BY:
 REVISED BY:
 APPROVED BY: M. Zuniga Cueva

PROCESS CODE: N-PRD-sia02
 VERSION: 1.4
 DATE: 07-09-2025
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