

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, <i>Plukenetia volubilis L</i>
STYLE:	Raw material, Homogeneous Powder
ORIGIN:	Amazon rainforest, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Light brown, beige

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

PRODUCT TYPES

TYPES:	Fine Powder
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 <input type="checkbox"/> UTZ
HS CODE(S):	

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 (100GR 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

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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
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