

## 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

### 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 60

### PRODUCT TYPES

TYPES:	Fine Powder
CERTIFICATION:	<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
PRODUCT ID:	PVHA2106
HS CODE(S):	2106.10.20.00

### CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	Max. 13%
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 6%
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

## DISCLAIMER

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## INQUIRIES

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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  
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