

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, Plukenetia volubilis L
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:	☒ SENASA ☒ USDA Organic
	☒ EU ☐ JAS
	☐ Fairtrade FLO ☐ Kosher
PRODUCT ID:	PVHA2106
HS CODE(S):	2106.10.20.00

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	—
ASHES:	—
FAT:	Max. 13%
FERMENTATION:	—
HUMIDITY LEVEL:	Max. 8%
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 pesticides.
- This product is free of BSE/TSE.
- 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 ⁴ cfu/g
YEAST:	Max. 10 ² cfu/g
MOLD:	Max. 10 ² cfu/g
E. COLI (10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Absent
AFLATOXINS:	Max. 10 cfu/g
P. AERUGINOSA:	—
N. ENTEROBACT.:	—
BACILLUS CEREUS:	Max. 10 ² cfu/g

NUTRITION FACTS (100 g POR)

ENERGY:	402 kcal. / KJ 1682
PROTEIN:	57 g
TOTAL FAT:	10 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 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:	4.96 %
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):	< 0.1 mg
ASH:	5.3 mg
CADMIUM (CD):	< 0.1 mg
CAFFEINE:	—
LEAD (PB):	< 0.1 mg
MERCURY (HG):	< 0.1 mg

SACHA INCHI

Sacha Inch 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.

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.:	Primary packaging: 2 x 10 kg double-layered polyethylene bag Secondary packaging: corrugated cardboard box, total 20 kg net, 21 kg gross.
EXPORT LABEL	The following information is stated on the export label: - 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
MINIMUM ORDER:	1000kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	5-8 days

DISCLAIMER

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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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SACHA INCHI POWDER

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.

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: 1.41
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