



DATA SHEET

*Sacha Inchi*

1. GELATINIZED SACHA INCHI POWDER
2. SACHA INCHI ROASTED GRAIN
3. SACHA INCHI OIL

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# 1. GELATINIZED SACHA INCHI POWDER

PRODUCT SPECIFICATION	GELATINIZED SACHA INCHI POWDER
<b>Scientific name:</b>	<b>Plukenetia Volubilis Linneo</b>
<b>Tariff item:</b>	1102909000
<b>Ingredient:</b>	Sacha Inchi
<b>Description:</b>	Gelatinized Sacha Inchi flour obtained through organic processes both in the sowing, harvesting and extraction of the cake, as well as in the manufacturing processes. Sacha Inchi cake is subjected to the processes of extruded, grinding, sieving and packaging.
<b>Nutritional Characteristics:</b>	It is rich in protein (more than 50%), it contains amino acids such as leucine, isoleucine, methionine, phenylalanine, threonine, tryptophan and valine.
<b>Origen:</b>	Amazon of Peru



Presentation			
	Description	Measurements	Net weight
<b>Container</b>	PET bags	28 x 38 x 15 cm	10 Kg
<b>Packing</b>	Cardboard boxes with 2 bags	58,5 x 40 x 17 cm	20.3 kg
<b>Shipping packing</b>	Pallet wih 50 boxes	1.20 x 1.00 x 1.85 m	1,035 kg

# 1. GELATINIZED SACHA INCHI POWDER

PHYSICOCHEMICAL CHARACTERISTICS		SENSORY CHARACTERISTICS	
CHARACTERISTICS	Limit	Color	Cream
Humidity	Máx. 6%	Smell	characteristic
Preservatives	Absent	Taste	characteristic
Antioxidants	Absent	Texture	Powder (Mesh 80) Tolerance: +/- 5%
MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTICS	Limit	Important data	
Mesophilic A. (CFU/g)	<10 <sup>4</sup>	Shelf life	18 months
Moid (CFU/g)	<10		
Yeast (CFU/g)	<10		
E. Coli (MPN/g)	<10	Storage conditions	Keep it in dry and cool place.
Salmonella	Absent		



## PRODUCT USES

It is used as functional foods, nutritional supplements and phyto-medicine.

It can be consumed directly at breakfast or by mixing with milk or maca.

## PRODUCT BENEFITS

Sacha inchi powder, due to the extrusion process, becomes more digestible allowing the absorption of a greater percentage of nutrients. Help in the control and reduction of cholesterol.

## 2. SACHA INCHI ROASTED GRAIN

PRODUCT SPECIFICATION	SACHA INCHI ROASTED GRAIN
<b>Scientific name:</b>	<b>Plukenetia Volubilis Linneo</b>
<b>Tariff item:</b>	2008199000
<b>Ingredient:</b>	Sacha Inchi
<b>Description:</b>	The roasted grain is obtained from the seed of Sacha Inchi in the form of a star, it has a characteristic smell and taste.
<b>Nutritional Characteristics:</b>	It is rich in Polyunsaturated and Monounsaturated Fatty Acids Omega 6 and 9, and Omega 3 Essential Polyunsaturated Fatty Acid and with a high protein content (45% + - 5%)
<b>Origen:</b>	Amazon of Peru



Presentation			
	Description	Measurements	Net weight
<b>Container</b>	PET bags	28 x 38 x 15 cm	10 Kg
<b>Packing</b>	Cardboard boxes with 2 bags	58,5 x 40 x 17 cm	20.3 kg
<b>Shipping packing</b>	Pallet wih 50 boxes	1.20 x 1.00 x 1.85 m	1,035 kg



## 2. SACHA INCHI ROASTED GRAIN

PHYSICOCHEMICAL CHARACTERISTICS		SENSORY CHARACTERISTICS	
CHARACTERISTICS	Limit	Color	Light candy
Humidity	Máx. 6%	Smell	characteristic
Preservatives	Absent	Taste	characteristic
Antioxidants	Absent	Aspect	Rough oval grain
MICROBIOLOGICAL CHARACTERISTICS		Texture	crunchy
CHARACTERISTICS	Limit	Important data	
Mesophilic A. (CFU/g)	<10		
Moid (CFU/g)	<10 <sup>4</sup>		
Yeast (CFU/g)	<10		
E. Coli (MPN/g)	<10	Shelf life	12 months
Salmonella	Absent		
Mesophilic A. (CFU/g)	<10		
		Storage conditions	Keep it in dry and cool place.



### PRODUCT USES

It is used as functional foods, nutritional supplements and phyto-medicine.

It can be consumed directly as a snack and confit.

### PRODUCT BENEFITS

The sachu inchi in seed, is easy to consume.

Help in the control and reduction of cholesterol.

### 3. SACHA INCHI OIL

PRODUCT SPECIFICATION	SACHA INCHI OIL
Scientific name:	<b>Plukenetia Volubilis Linneo</b>
Tariff item:	1515909990
Ingredient:	100% Sacha Inchi without additives or preservatives
Process:	Cold pressed
Description:	Sacha Inchi oil is a 100% extra virgin seed oil, cold pressed from Sacha Inchi seeds. Sacha Inchi oil provides an ideal balance between essential fatty acids (EFA) Omega-3, -6 and -9.
Oil density:	0.926 – 0.932 @ 20° C
Origen:	Amazon of Peru



#### PRODUCT BENEFITS

Given its natural antioxidant content, it is naturally more stable than other vegetable oils rich in Omega-3.

### 3. SACHA INCHI OIL

PHYSICOCHEMICAL CHARACTERISTICS		SENSORY CHARACTERISTICS	
CHARACTERISTICS	Limit	Color	Greenish yellow
Humidity	Máx. 6%	Smell	characteristic
Preservatives	Absent	Taste	characteristic
Antioxidants	Absent	Phenolic composition	
Características Microbiológicas		Tocopherol	1900 ppm (+- 500 ppm)
Características	Límite	Important data	
Mesophilic A. (CFU/g)	<10 <sup>3</sup>	Shelf life	18 months, 6 months after opening when refrigerated.
Moid (CFU/g)	<10		
Yeast (CFU/g)	<10		
E. Coli (MPN/g)	<10	Storage conditions Store in a temperature / humidity controlled environment, away from sunlight or other sources of heat. STORAGE TEMPERATURE: 18-25 degrees Celsius	
Salmonella	Absent		



#### PRODUCT USES

Sprinkle it on salads, soups, sandwiches, pasta, juices and any other cold or warm dish. Through many generations, Amazonian communities have used Sacha Inchi oil in their food and applied it to their skin.

Used as a skin moisturizer, protector, emollient and in anti-aging applications, since it restores the lipid layer in human skin. It is also applied to treat hair breakage and to improve hair integrity, growth and shine.

### 3. SACHA INCHI OIL

Free Fatty Acids	
Characteristics	Limit
Valor ácido (expresado como ácido oléico)	< 1.00%
Peroxide value	< 10 meq O <sub>2</sub> kg
Fatty acid composition	
Polyunsaturated	78% ( $\pm 9\%$ )
Monounsaturated	9% ( $\pm 3\%$ )
Saturated	8% ( $\pm 3\%$ )
Unsaturated	
C18: alfa linoleico – Omega 3	48% ( $\pm 8\%$ )
C18: Linoleico – Omega 6	33% ( $\pm 4\%$ )
C18: Oleico – Omega 9	9% ( $\pm 3\%$ )

Embalaje	
Presentation	
Steel drum	200 Kg / 216 l
250 ml green glass bottle	cardboard box 24 bottles
Pallet	60 boxes / 800 Kg netos
ORDER SPECIFICATIONS	
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 días





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