

Product name:**Data sheet Sacha inchi oil - Wira Thani****Product description:**

Wira Thani comes from cold pressing sacha inchi (*Plukenetia volubilis*) seeds, Climbing oil plant, known ancestrally for its nutritional benefits

The composition and high nutritional quality of this oilseed, have made its oil to be recognized as the best edible oil in the world, it has a high content of essential fatty acids 51% Omega 3, 31% Omega 6, 7% Omega 9. It's obtained 100% from cold pressed Sacha Inchi grains. Pure product, without added preservatives or additives.

Thanks to the extraction method applied, this oil keeps intact all the characteristics that the seed has



Wira Thani is the fruit of the inclusive business model **SumaSach'a**, where producers and farmers are part of the industrial companies that make all our products, breaking the monopoly, intermediation, and favoring fair trade.

Composition (ingredients):

100% oil extracted by cold pressing sacha inchi grains (*Plukenetia volubilis*)

Technical specifications:**Physicochemical characteristics:**

Acidity: 0,20 – 0,50 %

Saponification index: 192 - 196 mg/g

Peroxide index: < 10 meq O₂/kg

Humidity: < 0,1 %

Impurities: < 0,05%

Contact and orders

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Food Additives: None

Refractive index: 1,48

Sensory Characteristics:

Smell: Characteristic of the variety, slightly bean smell.

Color: It oscillates between intense yellow and bright yellow.

Flavor: Characteristic of the variety, fatty, associated with walnut, not acidic, not moldy, rancid, stale or any other defect.

Fatty acid composition:

C 16:0 Fatty acid Palmítico : 3 – 5 %

C 18:0 Stearic Fatty Acid : 1 – 3 %

C 18:1 Oleic Fatty Acid (omega 9) : 6 – 8 %

C 18:2 Linoleic Fatty Acid (omega 6) : 30 – 34 %

C 18:3 Linolenic Fatty Acid (omega 3) : 48 – 51 %

Total saturated fatty acids: < 6%

Total polyunsaturated fatty acids: > 82%

Total unsaturated fatty acids: > 90%

Total trans fatty acids: 0 %

Antioxidants:

Vitamin E: > 10mg/100gr

Vitamin A: > 565 ug



Product life time:

From 18 to 24 months, it is recommended to keep the oil in a cool and dry environment, away from sunlight and heat. It has very good stability, thanks to the natural antioxidants present in its composition; carotene and alpha tocopherol. Which guarantees to preserve its nutritional qualities, characteristic aroma and flavor.

Nutritional information:

Nutrition Facts		
Serving size 1 scoop 10 ml		
Servings per container: approx 25		
Total energy:	357 KJ	85 calories
Fat energy:	357 KJ	85 calories
	Per portion	% daily value *
Total Fat	9 g	14 %
Saturated fat	0,56 g	4%
Trans Fat	0 g	0%
Monounsaturated fat <ul style="list-style-type: none">• Omega 9	0,72 g	
Polyunsaturated fat <ul style="list-style-type: none">• Omega 3• Omega 6	7,44 g 3,84 g 2,88 g	
Cholesterol	0 g	0 %
Total carbohydrate	0 g	0 %

Sodium	0 g	0 %
Calcium	0 g	0 %
* Percentages based on a daily diet of 8380 KJ (2000 Kcal).		

Vitamin A 0.681%, Vitamin E 0.017%

Benefits for your health:

Coadjuvant in the treatment of dyslipidemias. Cardiovascular Protector. Natural antioxidant that delays cellular aging, since it contains Vitamins E and A. Coadjuvant in the treatment of arterial hypertension. Enter high concentrations of Omegas 3-6 and 9 that the body does not produce. Reduces the risk of heart attacks and vascular problems. Avoid constipation, improving digestive transit. It helps to lose weight, because it is a metabolic accelerator, and promotes the burning of body fat. Decreases inflammatory processes. Strengthens the immune system. Improves the response to insulin in patients with diabetes. It helps to prevent diseases of the nervous system. It is a brain tonic that helps memory, control of stress and depression. Strengthens muscle mass, for its high quality energy intake.

Form of Use:

It is not a frying oil. Take it pure or mixed with meals, it is recommended two to three teaspoons (5 ml) daily. Being polyunsaturated

fatty acids (protective), when frying it is transformed into saturated fats (harmful).

Use it in daily food, as dressing in salads, on hot or cold prepared food. This oil is consumed at room temperature.

Commercial presentations National or International market:

1) Presentation: Amber green bottles

Material: Glass

Net content: 250 ml

Net weight oil: 0.231 kg

Weight per Unit: 0.585 gr

White Label: Available, minimum order 15000 units.



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2) Presentation: Cartons of 30 Units
Dimensions: Length 0.38 cm, width 0.32 cm, height 0.25 cm
Net Weight Packaging: 10.36 kg
Net Content: 7.5 liters
Net Weight Oil: 6.94 kg
Total Gross Weight: 17.3 kg

3) Presentation: Metal cylinder 200 liters
Dimensions: Outside diameter 0.58 cm, height 0.865 cm
Net content: 200 liters
Net Weight Packaging: 15 kg
Net Weight Oil: 200 kg
Total Gross Weight: 215 kg



National and International Transportation

Number of Units per Pallet

Presentation	Units	Liters	Pallet Dimension	Total Gross Weight
Box 30 U	81	607	1,00 X 1,20X 2,28	1421 kg
Cylinder 200 liters	8	1600	1,16 x 1,20 x 2,00	1740 kg

Number of pallets in a 20 "container (ship or land)

Presentation	Units	Liters	# Pallets	Gross weight
Box 30 U	810	6075	10	14210 kg
Cylinder 200 liters	80	16000	10	17400 kg

Number of pallets in a 40 "container (boat or land)

Presentation	Units	Liters	# Pallets	Gross weight
Box 30 U	1440	10800	20	28420 kg
Cylinder 200 liters	160	32000	20	34800 kg



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