SACHA INCHI ARMONY

PORTAFOLIO DE SERVICIOS



PORTFOLIO OF SERVICES

Kindest regards,

AGROINDUSTRIA SACHAOMEGACOL S.A.S. in a company dedicated to the cultivation and industrialization of Sacha Inchi, in the following document we will present you this business proposal, where we put at your disposal our products and experience of more than 5 years in the market of oilseeds with Sacha Inchi oil, product that boasts a 100% natural production line.

Our main interest is to grow hand in hand with companies like yours, for this reason we offer you guaranteed products of the highest quality available and at the best prices.

Sincerely

DEYSSY LILIANA BERNAL General Manager





MISSION

AGROINDUSTRIA SACHAOMEGA COL S.A.S. A Company dedicated to the cultivation, processing and marketing of functional products following good manufacturing practices, derived from seeds or Oilseeds plants. Has as its pillar supporting the community through the creation of sources of employment legal and dignified, which thanks to its initiative aims to make inroads in markets based on a process clean, and friendly to the environment, fulfillingthe high standards of quality characteristic of an organic Sacha Inchl. It currently has its processing plant in Tulúa Valle and is also distributed in Cali and Bogotá.

VIEW

AGRIBUSINESS SACHAOMEGA COL S.A.S. Is projected to be for the year 2020, a leading company in the production and commercialization of national and international functional foods, energy products and cosmetics, suitable for all kinds of people, using appropriate technologies with an emphasis on innovation and the integral well-being of customers and partnerships involved in bio-marketing using farming with organic production processes.





TECHNICAL DETAILS OF OIL FROM SACHA INCHI ARMONY

The Inca Inchi (plukenetia volubilis Linneo) is a plant native of the Peruvian, Ecuadorian and Colombian Amazon. Known by natives from thousands of years ago, the Incas used it, thus evidenced the ceramics found in their graves.

Current scientific studies point to the Inca Inchi as the better oilseed for its composition and high quality and high nutritional quality: oil has high content in essential fatty acids omega 3 (more than 46%) and omega 6 (36%). Its digestibility is very high (more than 96%), antioxidants, vitamin A and alpha-to-copherol vitamin E.

More than 60% of defatted almond is complete high quality protein (99% digestible), rich in amino acids essential and non-essential, in sufficient quantities for health.







The SACHAOMEGACOL project is designed to develop the **SACHA INCHI ARMONY** organic crops, with great impact in Colombian ecology, by applying an appropriate technology for the industrial process, in order to preserve the high quality of oil and protein, achieving, in addition to operational benefits, good economic performance, improve the quality of life of farmers and contribute to nutrition and global health.

ARMONY SACHA INCHI oil is extracted from selected seeds from the Plukenetia Volubilis Linneo. It is a natural, non-refined and no additives oil.

Taxonomy

Kingdom:	Plantae
Subkingdom:	Tracheobionta
Division:	Magnoliophyta
Class:	Magnoliopsida
Subclass:	Rosidae
Order:	Malpighiales
Family:	Euphorbiaceae
Subfamily:	Acalyphoideae
Tribe:	Plukenetieae
Subtribe:	Plukenetiinae
Genre:	Plukenetia
Species:	P. Volubilis





ESSENTIAL COMPOSITION AND QUALITY FACTORS

Fatty Acid Composition

		%
Palmitic	C 16:0	4.23
Stearic	C 18:0	3.4
Oleic	C:18 1 w9	8.54
Linoleic Omega 6	C:18 2 w6	35.72
Alfa Linolenic Omega 3	C:18 3 w3	46.25
Total Saturated		8.05
Total Unsaturated		91.75

Antioxidants | S

Vitamin A 680 ug

Vitamin E 17 mg / 100 gr

Quality Features

Acidity index 0.25
Peroxide index 3.15

Density 0.97 g/ml

pH 7.62 a 23 °C

Food Additives none





LIFE AND CONSERVATION

12 to 18 months, depending on storage conditions. The oil must be kept in cool, dry environment away from light and heat. Once the packaging is opened, consume oil within the next thirty days.

Sacha Inchi oil has good stability thanks to the presence of natural antioxidants carotene and alpha-tocopherol in its composition; it is an advantage for its stability and to preserve the nutritional qualities, its aroma and flavor.



Product: Sacha Inchi Armony Oil	Package Dimensions	Net Weight Pack	Net Weight Oil	Total Brute Weight
Glass Bottle 250 ml	188x5x5	0.260	0.237	0.497
24 Bottle 250 ml Box	205x209x340	8.350	7.125	15.475

IT'S IMPORTANCE IN THE DIET AND HEALTH

Armony Sacha Inchi oil has excellent dietetic properties, contains a large quantity of two essential fatty acids, alpha linolenic Omega 3 and Omega 6 linolenic (84%), which aren't abundant in nature. Vital to the prevention and health care, they play a role of control and reduction of cholesterol cause of mortality in the world. Likewise, they are fundamental in the formation of the nervous tissue (myelination) and eye tissue, by intervening in the formation of the structure of cell membranes.

Some hormones are produced from essential fatty acids, these satisfy very important functions in the regulation of blood pressure, renal function, immune function, the aggregation of platelets and, therefore, are key to blood coagulation. The deficit of essential fatty acids produces visual disturbances, arteriosclerosis, cardiovascular accidents, infarction, etc.

Armony Sacha Inchi oil is an excellent oil domestic, industrial, cosmetic and medicinal, very rich in unsaturated fatty acids (93%), and with the lowest content of saturated fatty acids (6.39%), beating out other oilseeds used worldwide for the production of oils for human consumption.





Nutrients	Sacha Inchi Armony	Olive	Soy	Corn	Peanut	Sun Flower	Cotton	Palm
Proteins	33	1,6	28	0	23	24	32	0
Total Oil	54	22	19	0	45	48	16	0
Saturated Palmitic	3,85	13	10,7	11	12	7,5	18	45
Es Saturated Stearic	2,54	3	3,3	2	2,2	5,3	3	4
Total Saturated	6	16	14	13	14	13	21	49
Oleic Monoinsatuted	8,28	71	22,3	28	43,3	29,3	18,7	40
Omega 6 Linoleic	36,8	10	54,5	58	36,8	57,9	57,5	10
Omega 3 Linoleic	48,6	1	8,3	1	0	0	0,5	0
Essential Fatty Acids	84,86	11	62,8	59	36	57,9	58	10
Total Unsaturated	93,6	83	85,1	87	80,1	87,72	76,7	50





OILS AND FATS FATTY ACID COMPOSITION

SEEDS

			SEEDS						
NUTRIENT TYPES	C 16:0 PALMITIC	C 16:1 PALMITOLEIC	C 18: 0 ESTEARIC	C 18: 1 OLEIC	C 18:2 LINOLEIC	C 18:3 LINOLENIC	TOTAL SATURATED	TOTAL INSATURATED	INDEX OF SLUDGE
ANIMAL FATS									
6	24,9	4,2	18,9	3,1	0,6	0,6	52,1	47,9	44
WHITE FAT	21,5	5,7	14,9	11,6	0,4	0,4	40,8	59,2	60
BUTTER	23,8	2,7	13,5	10,2	1	1	41,1	58,9	64
AGRICULTURAL FAT	21,6	5,7	6	19,4	1,1	1,1	31,2	68,8	78
-				FISH OI	LS	-			
ANCHOVY	17,4	10,5	4	11,6	1,2	0,8	34,6	65,4	-
ANCHOVY	19,9	10,5	4,6	12,3	1,8	0,6			-
HERRING	11,7	9,6	0,8	11,9	1,1	0,8	22,8	77,2	-
CHAD	10,5	10,5	3,8	14,5	2,1	1,5	33,3	66,7	-
COCONUT	8,2	0	2,8	GETABL 5,8	E OILS 1,8	0	91,9	8,1	10
COCONUT	22,7	0,8	2,8	5,8	1,8 51,5	0,2	91,9 27,1	8,1 72,9	105
PALM	43,5	0,3	4,3	36,6	9,1	0,2	51,6	48,4	50
PEANUT	9,5	0,1	2,2	44,8	32	-	17,8	82,2	92
SESAME	8,9	0,2	4,8	39,3	41,3	0,3	14,8	85,2	110
SOY	10,3	0,2	3,8	22,8	51	6,8	15,1	85,2	130
SUNFLOWER	5,4	0,2	3,5	45,3	39,8	0,2	10,6	84,2	133
CORN	10,9	0	1,8	24,2	59	0,7	13,3	89,4	125
WHEAT	16,4	0	5,6	11,5	57,3	9,2	22	86,7	128
OLIVE	11	0,8	2,2	72,5	7,9	0,6	14,1	78	86
FLAXSEED	6,3	0	2,5	19	24,1	47,4	8,8	85,9	177
CARDAMOM	6,2	0,4	2,3	11,7	74,1	0,4	9,5	90,5	140
CANOLA	4	0,2	1,8	56,1	20,3	9,3	7,4	92,6	117
SACHAINCHI ARMONY	3,85	0	2,54	8,28	36,8	48,61	6,39	93,69	182





TECHNICAL DETAILS OF SACHA INCHI ARMONY PEANUT

According to the traditional use by indigenous people of the Peruvian Amazon, consumed toasted walnuts from (Plukenetia volubilis) ALMOND INCA to recover forces and to restorative for work and with oil rubbing their bodies to cure their muscles and rheumatic sore.

Specialists recommend consuming **seven to eight seeds per day** in fasting or a spoonful of oil **Sacha Inchi Armony** will help you to reduce the **cholesterol**.







TECHNICAL DETAILS OF SACHA INCHI ARMONY PEANUT

This product has a high content of omega 3, omega 6 and omega 9. It contains antioxidants, vitamin A and alpha-tocopherol and vitamin E.

Villagers used it since long time ago almond of Sacha Inchi either cooked or toasted in the preparation of various dishes as inchicapi, pepper's Sacha Inchi, cutacho, butter of sacha inchi, inchi cucho, Tamale of sacha inchi, Nougat of sacha.

Over the past decade, the trade of products of Sacha Inchi, mainly of the oil for the cosmetic industry and human consumption, as well as seeds roasted as appetizers, has increased exponentially, in the market can find a variety of combinations of the snack of ALMONDS OF SACHA INCHI such as:

Sacha Inchi roasted Sacha Inchi confit Sacha Inchi sweetened with stevia Sacha Inchi with sal

In presentations of bag 25 g, 50 g and 100 g glass container; the recommended intake is 7-8 seeds per day also can blend in milk or sweet juices getting a delicious punch as a highly recommended dietary supplement for use in diets or weight control taken as breakfast or dinner is the protein content of 30%; In-vitro digestibility was evaluated for almond's Sacha Inchi Armony ground and subjected to heating with biotechnological potential for the production of nutraceutical compounds.





ESSENTIAL COMPOSITION AND QUALITY FACTORS

Fatty Acid Composition

Characteristic	Almond
Grease	42,75±0,05
Protein	29.85±0.085
Brute Fiber	2.91%
Monounsaturated fatty acids	9.4%
Saturated fatty acids	7.3%
Saturated fatty acids	83.3%

Quality Features

Characteristic	Almond
Form	Lenticular
Color	Beige
Thickness	7,89±0,34
Samllest diameter	7,89±0,34
Larger diameter	15,8±0,47
Weight	0.819±0.0340

Some Studies (-)

- Omega-3 improves school performance https://youtu.be/4bo6vsbfv2i
- Dha liquid omega 3
- Importance of dha with omega 3





SACHA INCHI A R M O N Y





- ② 316 274 2948 / 313 205 6836 ② 225 5472
- **f** Agroindustria Sachaomegacol
- agrosachaomegacol@gmail.com
 - www.sachaomegacol.com