

GENERAL INFORMATION

Product	SACHA INCHI EXTRA VIRGIN OIL - ORGANIC CERTIFIED	
INCI Name	Plukenetia Volubilis Seed Oil	
Scientific Name	Plukenetia volubilis L.	
Common Name	Sacha Inchi	
Plant Part Used	Seed	
Composition	100% vegetable oil of organic Sacha Inchi seeds	
Origin	Amazon region	
HS Code	1515.90.00.90	
Description	<p>Naturik Sacha Inchi Extra Virgin Oil Organic Certified is a cold pressed oil obtained from the seeds of the Sacha Inchi plant grown and sustainably harvested in the Amazon jungle of Peru. Its main benefits are:</p> <ul style="list-style-type: none">- Our oil is mechanically extracted through a cold pressing process without the use of chemicals or solvents at low temperatures preserving their essential fatty acids and tocopherols.- It contains about 93% unsaturated fats mostly 84% polyunsaturated fats with alpha-linolenic acid (Omega-3) up to 48% and linoleic acid (Omega-6) up to 36% and 9% of monounsaturated fats with Oleic acid (Omega-9). It has little saturated fats with 7%.- It has one of the highest contents of alpha-linolenic acid (Omega-3) with up to 48% among all vegetable oils in the world.- It has an ideal balance between Omega-3 and Omega-6 (1.4 to 1). Omega-3 and Omega-6 are the two essential fatty acids that humans must ingest because the body requires them for good health but cannot synthesize them.- It has one of the highest concentrations of naturally occurring tocopherols mainly gamma and delta tocopherols with 1,900 mg/Kg. Due to its high content of naturally occurring tocopherols:<ul style="list-style-type: none">o Our sacha inchi oil does not require additives or chemical preservatives to maintain its freshness and stability through time.o Our sacha inchi oil has one of the highest smoke points with 255°C/491°F among unrefined vegetable oils in the market allowing it to withstand cooking over medium-high heat.o Its tocopherols are powerful antioxidants that can inhibit the activities of free radicals in the human body. They also aid in the maintenance of an effective immune system.- Our sacha inchi oil is Organic, Kosher, Non-GMO, Gluten-Free, Vegan and it is an ideal oil for Ketogenic diet.	

	<ul style="list-style-type: none">- Our sacha inchi oil has Generally Recognized as Safe (GRAS) notice (GRN No. 506) by the FDA and Novel Food authorization by the European Commission declaring it safe for human consumption.																																																								
Food Intended Uses	<p>Due to its slightly nutty flavor, our sacha inchi oil can be consumed directly or in salad dressings, vegetables, pastas, yogurts or smoothies.</p> <p>Also, our sacha inchi extra virgin oil can be used as a cooking oil and add Omega-3 fatty acids to homemade dishes as it is suitable for all types of cooking methods, including baking, roasting and stir-frying. Due to its high content of naturally occurring tocopherols, our sacha inchi extra virgin oil has a high smoke point of 255°C/491°F that is higher than most unrefined vegetable oils in the market allowing it to withstand cooking over medium-high heat.</p>																																																								
	<table><tr><th>Vegetable Oils / Fats</th><th>Omega 3 Content</th><th>Smoke Point (°C and °F)</th><th>Maximum Cooking Temperatures (°C and °F)</th></tr><tr><td>Extra Virgin Sacha Inchi Oil</td><td>46%-48%</td><td>255°C/491°F</td><td>Medium-High Heat 190-232°C (375-449°F)</td></tr><tr><td>Extra Virgin Olive Oil</td><td>0.5%-1%</td><td>160°C/320°F</td><td>Medium-Low Heat 121-162°C (250-324°F)</td></tr><tr><td>Virgin Olive Oil</td><td>0.5%-1%</td><td>216°C/420°F</td><td>Medium Heat 162-190°C (324-374°F)</td></tr><tr><td>Extra Light Olive Oil</td><td>0.5%-1%</td><td>242°C/468°F</td><td>Medium-High Heat 190-232°C (375-449°F)</td></tr><tr><td>Unrefined Coconut Oil</td><td>0%</td><td>177°C/350°F</td><td>Medium-Low Heat 121-162°C (250-324°F)</td></tr><tr><td>Refined Coconut Oil</td><td>0%</td><td>204°C/400°F</td><td>Medium Heat 162-190°C (324-374°F)</td></tr><tr><td>Unrefined Flaxseed Oil</td><td>50%-55%</td><td>107°C/225°F</td><td>Not for Cooking</td></tr><tr><td>Unrefined Sunflower Oil</td><td>0.2%</td><td>107°C/225°F</td><td>Not for Cooking</td></tr><tr><td>Unrefined High-Oleic Sunflower Oil</td><td>0.2%</td><td>160°C/320°F</td><td>Low Heat 107-121°C (225-249 °F)</td></tr><tr><td>Unrefined Sesame Oil</td><td>0%</td><td>177°C/350°F</td><td>Medium-Low Heat 121-162°C (250-324°F)</td></tr><tr><td>Unrefined Hemp Seed Oil</td><td>20%-22%</td><td>165°C/330°F</td><td>Low Heat 107-121°C (225-249 °F)</td></tr><tr><td>Unrefined Avocado Oil</td><td>1%</td><td>204°C/400°F</td><td>Medium Heat 162-190°C (324-374°F)</td></tr><tr><td>Refined Avocado Oil</td><td>1%</td><td>271°C/520°F</td><td>High Heat 232-288°C (450-550 °F)</td></tr></table>	Vegetable Oils / Fats	Omega 3 Content	Smoke Point (°C and °F)	Maximum Cooking Temperatures (°C and °F)	Extra Virgin Sacha Inchi Oil	46%-48%	255°C/491°F	Medium-High Heat 190-232°C (375-449°F)	Extra Virgin Olive Oil	0.5%-1%	160°C/320°F	Medium-Low Heat 121-162°C (250-324°F)	Virgin Olive Oil	0.5%-1%	216°C/420°F	Medium Heat 162-190°C (324-374°F)	Extra Light Olive Oil	0.5%-1%	242°C/468°F	Medium-High Heat 190-232°C (375-449°F)	Unrefined Coconut Oil	0%	177°C/350°F	Medium-Low Heat 121-162°C (250-324°F)	Refined Coconut Oil	0%	204°C/400°F	Medium Heat 162-190°C (324-374°F)	Unrefined Flaxseed Oil	50%-55%	107°C/225°F	Not for Cooking	Unrefined Sunflower Oil	0.2%	107°C/225°F	Not for Cooking	Unrefined High-Oleic Sunflower Oil	0.2%	160°C/320°F	Low Heat 107-121°C (225-249 °F)	Unrefined Sesame Oil	0%	177°C/350°F	Medium-Low Heat 121-162°C (250-324°F)	Unrefined Hemp Seed Oil	20%-22%	165°C/330°F	Low Heat 107-121°C (225-249 °F)	Unrefined Avocado Oil	1%	204°C/400°F	Medium Heat 162-190°C (324-374°F)	Refined Avocado Oil	1%	271°C/520°F	High Heat 232-288°C (450-550 °F)
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Food Properties	Helps support healthy blood pressure and cholesterol levels within a normal range. Contributes to enhance immunological system. Excellent antioxidant and anti-inflammatory properties.																																																								
Cosmetic Intended Uses	Solubility: Lipo-soluble. Application concentrations: 1-5%. Anti-aging formulations, products for sensitive skins, dry skin treatments and protective formulations for irritated skins repair.																																																								

Cosmetic Properties	<ul style="list-style-type: none"> - Sacha Inchi oil is one of the richest plant sources of alpha-linolenic acid (Omega 3) up to 48%. Omega 3 fatty acids help the skin retain moisture, regulate oil production, and maintain elasticity. - Its high alpha-linolenic acid (Omega 3) up to 48% and linoleic acid (Omega 6) up to 36% contents provide with anti-inflammatory and regenerative properties. - Sacha Inchi oil has a very high content of tocopherols (Vitamin E) of 190 mg/100g. Vitamin E is a potent antioxidant, blocking free radical damage caused by exposure to UV rays. Vitamin E also boosts collagen production, helping to maintain skin elasticity and prevent wrinkle formation. - It contains phytosterols (247mg/100g) being the main ones β-sitosterol (56.5%) and stigmasterol (27.9%). The phytosterols β-Sitosterol and stigmasterol have a regenerative effect and reduce trans epidermal water loss (TEWL).
Process	Selecting and cleaning, dehulling, selecting, cold pressing, filtering and packing.
Shelf Life	24 months, as long as the package is store sealed at recommended conditions.
Storage & Shipping Conditions	Store the product in a cool and dry place at room temperature under 25 °C with relative humidity under 65% and away from sunlight.
Seasonality	High from April to November. Low from December to March.

GUARANTEES

Non-GMO	Our sacha inchi extra virgin oil is produced without the use of any input or raw material that can proceed from Genetically Modified Organisms (GMO).
Allergen Free	Our sacha inchi extra virgin oil is produced without the use of any input or raw material that may contain allergens.
Gluten Free	Our sacha inchi extra virgin oil is produced without the use of any input or raw material that may contain gluten.
Irradiation Free	Our sacha inchi extra virgin oil is produced from sacha inchi seeds that are free from irradiation.

CERTIFICATIONS

Organic USDA-NOP		Control Union Certifications
Organic EU		Control Union Certifications
Organic JAS		Control Union Certifications
Kosher		Orthodox Union

BRC		NSF International
GMP		NSF International
HACCP		NSF International
Ethical Biotrade		Union for Ethical Biotrade

SUSTAINABLE SOURCING AND SOCIAL RESPONSIBILITY

We source our premium raw materials from our own crops and through direct partnerships with small farmers from several communities in the coastal plains, Andean highlands and the Amazon rainforest following social and environmental principles and contributing directly to regional development and environmental preservation. We were recognized as a member of the Union for Ethical BioTrade (UEBT) in 2014, an international non-profit association that promotes ethical trade of ingredients originating from native biodiversity. Being a member of UEBT certifies our commitment to biodiversity conservation, respect for traditional knowledge, and equitable sharing of benefits throughout the supply chain.



SENSORIAL CHARACTERISTICS

Parameter	Specification	Test Method
Color	Light bright yellow	Visual
Taste	Characteristic, without foreign flavors	Organoleptic
Aroma	Characteristic, without foreign odors	Organoleptic
Appearance	Liquid	Visual

PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Specification	Test Method
Free Fatty Acids	≤ 1.0 g Oleic Acid/100g	ISO 660. 2009
Peroxide Value	≤ 10 meq of O ₂ /kg of Oil	AOAC 965.33. 2012 or ISO 3960.2007
Refractive Index (at 25°C)	1.475 – 1.485	AOCS Cc 7-25. 2009
Saponification Value	180.00 – 210.00 mg KOH/g of Oil	AOAC 920.160. 2005
Density (at 25°C)	0.90 – 0.93 g/cm ³	ISO 6883. 2007



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Iodine Value	180.00 – 200.00 g/100g	AOAC 920.158. 2005
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CONTAMINANTS

Parameter	Specification	Test Method
Pesticides	Negative	LC-MS/MS & GC/MS
Lead	< 1.0 mg/kg	ICP – MS Atomic Absorption
Cadmium	< 1.0 mg/kg	ICP – MS Atomic Absorption
Mercury	< 0.1 mg/kg	ICP – MS Atomic Absorption
Arsenic	< 1.0 mg/kg	ICP – MS Atomic Absorption
Total Aflatoxins (B1+B2+G1+G2)	≤ 4 ug/kg	LC-MS/MS
Aflatoxin B1	≤ 2 ug/kg	LC-MS/MS

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Specification	Test Method
Mesophilic aerobic plate count	< 1,000 cfu/g	AOAC 990.12 or ICMSF 2da Ed. 1983
E. coli	Absent	ISO 7251:2005
Salmonella	Absent/25g	ICMSF 2da Ed. 1983

FATTY ACID COMPOSITION

Parameter	Specification	Test Method
Ac. Palmitic C16:0	3.0% - 5.0%	ISO 5508:1990
Ac. Stearic C18:0	1.0% - 4.0%	ISO 5508:1990
Ac. Oleic C 18:1 (Omega 9)	≥ 8.9%	ISO 5508:1990
Ac. Linoleic C18:2 (Omega 6)	≥ 32.1%	ISO 5508:1990
Ac. Alpha Linolenic (Omega 3)	≥ 44.7%	ISO 5508:1990

*The values are based on Peruvian Technical Norm for Sacha Inchi Oil NTP 151.400:2009

NUTRITIONAL CHARACTERISTICS (Average values for 100g of product)

Parameter	Specification	Unit
Total Calories	900.00	kcal/100g
Calories from fat	900.00	kcal/100g
Total Fat	100.00	g/100g
Saturated Fat	6.95	g/100g

Polyunsaturated Fat	84.02	g/100g
Alpha Linolenic Acid (Omega 3)	47.97	g/100g
Linoleic Acid (Omega 6)	36.05	g/100g
Monounsaturated Fat	8.90	g/100g
Oleic Acid (Omega 9)	8.80	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	mg/100g
Sodium	0.00	mg/100g
Total Carbohydrate	0.00	g/100g
Dietary Fiber	0.00	g/100g
Total Sugars	0.00	g/100g
Added Sugar	0.00	g/100g
Protein	0.00	g/100g
Vitamin D	0.00	ug/100g
Vitamin E (Alpha-, Beta-, Gamma-, Delta-Tocopherols)	194.18	mg/100g
Calcium	0.00	mg/100g
Iron	0.00	mg/100g
Potassium	0.00	mg/100g

TOCOPHEROLS CONTENT (Average values for 100g of product)

Parameter	Specification	Unit
Alpha (α) Tocopherol	0.60	mg/100g
Beta (β) Tocopherol	0.18	mg/100g
Gamma (γ) Tocopherol	119.70	mg/100g
Delta (δ) Tocopherol	73.70	mg/100g
Total Tocopherols	194.18	mg/100g

BULK PACKAGING

Packaging	Laminated Steel Drum	HDPE Drum	HDPE Drum
Photo			



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Net Weight	208 LT / 192 kg	25 LT / 23 kg	22 LT / 20 kg
Gross Weight	208.4 kg	24.26 kg	21.1 kg
Packaging Dimension	(L) 58.3cm x (W) 58.3cm x (H) 88.0cm	(L) 29.5cm x (W) 24.0cm x (H) 42.5cm	(L) 29.5cm x (W) 24.0cm x (H) 47cm
Packaging Specification	Laminated steel food grade / Nitrogen flushed	HDPE 100% Virgin / Nitrogen flushed	HDPE 100% Virgin / Nitrogen flushed
Heat treated Pallets ISPM15	832 LT / 768 kg (4 drums)	800 LT / 736 kg (32 drums)	704 LT / 640 kg (32 drums)
Pallet Dimension	1.2m x 1.2m x 1.05m	1.0m x 1.2m x 1.05m	1.0m x 1.2m x 1.15m
Container Class A 20"	5,824 LT / 5,376 kg (28 drums)	8,000 LT / 7,360 kg (320 drums)	7,040 LT / 6,400 kg (320 drums)
Container Class A 40"	11,648 LT / 10,752 kg (56 drums)	16,000 LT / 14,720 kg (640 drums)	14,080 LT / 12,800 kg (640 drums)

RETAIL PACKAGING

Packaging	Green Glass Bottle of 250ml - Round	Green Glass Bottle of 250ml - Square	Green Glass Bottle of 200ml - Square
Photo			
Net Weight	230g (250ml)	230g (250ml)	184g (200ml)
Gross Weight	502g	500g	384g
Bottle Dimension	(H) 232mm x (W) 49.8mm	(H) 211mm x (W) 47.4mm	(H) 193.5mm x (W) 45mm
Packaging Specification	Green glass bottle with pilfer proof aluminum screw gold cap	Green glass bottle with pilfer proof aluminum screw gold cap	Green glass bottle with pilfer proof aluminum screw gold cap
Box (Cardboard)	12 bottles	12 bottles	12 bottles
Gross Weight	6.5kg	6.5kg	5.0kg
Box Dimension	(L) 24.0cm x (W) 18.5cm x (H) 27.5cm	(L) 24.0cm x (W) 18.5cm x (H) 27.5cm	(L) 21.0cm x (W) 16.0cm x (H) 21.5cm
Heat treated Pallets ISPM15	1,440 bottles (120 boxes)	1,440 bottles (120 boxes)	1,800 bottles (150 boxes)
Pallet Dimension	1.0m x 1.2m x 1.53m	1.0m x 1.2m x 1.53m	1.0m x 1.2m x 1.25m
Container Class A 20"	14,400 (1,200 boxes)	14,400 (1,200 boxes)	18,000 (1,500 boxes)
Container Class A 40"	28,800 (2,400 boxes)	28,800 (2,400 boxes)	36,000 (3,000 boxes)

*All packaging materials in accordance with the current versions of the FDA and EU regulations and the guidelines of the FDA and EU for food packaging.



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CONTENT OF LABELLING

Product Name	Expiration Date	Kosher Logo (if applicable)
Lot Number	Gross Weight	Country of Origin
Presentation	Net Weight	Exporter Information
Production Date	Organic Logos (if applicable)	Client Name and PO#

*Label information can be customized upon client requirement.

PRIVATE LABEL SERVICES

We offer private label services to our clients to produce under their own brand name and packaging any of our superfoods and specialty oils or to create a new formulation based on their needs and specifications.

