


GENERAL INFORMATION

Product	SACHA INCHI EXTRUDED POWDER (SACHA INCHI PROTEIN POWDER) - ORGANIC CERTIFIED	
Scientific Name	<i>Plukenetia Volubilis L.</i>	
Common Name	Sacha Inchi	
Plant Part Used	Seed	
Composition	100% hulled sacha Inchi seed cake	
Origin	Amazon region	
HS Code	1208.90.00.00	
Description	<p>Naturik sacha inchi extruded powder organic certified is obtained from the seeds of sacha inchi (<i>Plukenetia Volubilis L.</i>) grown and sustainably harvested in the Amazon rainforest of Peru. The sacha inchi seeds are cold pressed to extract part of the oil and the seed cake obtained is gently heat extruded, grinded and sifted to obtain a water-soluble powder with improved digestibility and enhanced nutritional value. Its main benefits are:</p> <ol style="list-style-type: none"> Improved taste, solubility, and digestibility than regular sacha inchi powder. <ul style="list-style-type: none"> For taste – It has a neutral taste and it was removed the chalky, gritty taste in the mouth. For solubility – It dissolves faster and better in liquids and maintains together for longer time with a slower sedimentation. For digestibility – It has a more homogeneous cooking process ensuring a better digestibility. High source of plant-based protein with more than 60%, easily digestible and with all nine essential amino acids in ideal balance. Good source of Omega-3. Contains up to 10% fat being mainly unsaturated fats with 93% of Omega-3, Omega-6 and Omega-9 and very little saturated fats with 7%. Its unsaturated fat is mainly alpha-linolenic acid (Omega-3) up to 48%, linoleic acid (Omega-6) up to 36% and oleic acid (Omega-9) up to 9%. Good source of dietary fiber with 14%. Precooked via extrusion to improve digestibility and enhance nutritional value. Organic, kosher, non-GMO, gluten free, grain free and vegan. Ideal for Ketogenic and Paleo diets. Has a kill step with the controlled heat extrusion that ensures food safety peace-of-mind. 	
Uses	<ul style="list-style-type: none"> It is ideal to enrich with protein any food and beverage. It has a neutral taste that can be added to juices, smoothies, yogurts and soups, sprinkled over cereals and fruits and used in desserts and baked goods. As a base of protein supplements and dietary supplements. 	

	<ul style="list-style-type: none"> - In preparation of textured vegetable protein (TVP). - As a raw material for the preparation of isolated protein.
Properties	Can be used in a wide range of functional food applications where low carb, high protein, high fiber and a healthy amount of Omega-3s are desired.
Process	Selecting and cleaning, dehulling, selecting, cold pressing, pre-milling, extruding, drying, milling, sieving, filling, metal detection, labelling & packing, storing & dispatching.
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 extruded powder is produced without the use of any input or raw material that can proceed from Genetically Modified Organisms (GMO).
Allergen Free	Our sacha inchi extruded powder is produced without the use of any input or raw material that may contain allergens.
Gluten Free	Our sacha inchi extruded powder is produced without the use of any input or raw material that may contain gluten.
Irradiation Free	Our sacha inchi extruded powder 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



TECHNICAL DATA SHEET SACHA INCHI EXTRUDED POWDER – ORGANIC CERTIFIED

Code: SGC-AO-0054
Version: 08
Updated: 08/20/2020
Page: 3/6

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 BiTrade (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 Beige	Visual
Taste	Characteristic, without foreign flavors	Organoleptic
Aroma	Characteristic, without foreign odors	Organoleptic
Appearance	Powder	Visual

PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Specification	Test Method
Particle Size	Max 400 micron (Mesh 40) and Max 250 micron (Mesh 60)	Own Method
Moisture Content	< 8%	AOAC 930.04. C3
Protein (N x 6.25)	Min. 58%	NTP 205.042. 1976 (rev 2017)
Fat	Max. 10%	NTP 205.041. 1976 (rev 2016)

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



TECHNICAL DATA SHEET

SACHA INCHI EXTRUDED POWDER –

ORGANIC CERTIFIED

Code: SGC-AO-0054
Version: 08
Updated: 08/20/2020
Page: 4/6

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Specification	Test Method
Mesophilic aerobic plate count	< 100,000 cfu/g	AOAC 990.12 or ICMSF 2da Ed. 1983
Molds	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1983
Yeast	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1984
Total Coliforms	< 100 cfu/g	AOAC 991.14 or ICMSF 2da Ed. 1983
E. coli	Absent	ISO 7251:2005
Bacillus cereus	< 1,000 cfu/g	ICMSF 2da Ed. 1983
Salmonella	Absent/25g	ICMSF 2da Ed. 1983

NUTRITIONAL CHARACTERISTICS (Average values for 100g of product)

Parameter	Specification	Unit
Total Calories	403.00	kcal/100g
Calories from fat	80.00	kcal/100g
Total Fat	8.90	g/100g
Saturated Fat	0.70	g/100g
Polyunsaturated Fat	7.39	g/100g
Alpha Linolenic Acid (Omega 3)	4.08	g/100g
Linoleic Acid (Omega 6)	3.31	g/100g
Monounsaturated Fat	0.79	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	mg/100g
Total Carbohydrate	18.17	g/100g
Total Sugars	5.47	g/100g
Dietary Fiber	14.30	g/100g
Protein	62.58	g/100g
Ash	5.45	g/100g
Moisture	4.90	g/100g
Sodium	4.30	mg/100g
Calcium	482.00	mg/100g
Iron	7.00	mg/100g
Potassium	1,800.00	mg/100g
Phosphorus	1,420.00	mg/100g
Vitamin D	0.00	ug/100g



TECHNICAL DATA SHEET SACHA INCHI EXTRUDED POWDER – ORGANIC CERTIFIED

Code: SGC-AO-0054
Version: 08
Updated: 08/20/2020
Page: 5/6

AMINO ACID COMPOSITION

Parameter	Specification	Unit
Aspartic acid	6.90	g/100g
Threonine	2.78	g/100g
Serine	3.57	g/100g
Glutamic acid	7.73	g/100g
Proline	2.23	g/100g
Glycine	6.39	g/100g
Alanine	2.21	g/100g
Valine	3.41	g/100g
Methionine	0.74	g/100g
Isoleucine	2.66	g/100g
Leucine	4.07	g/100g
Tyrosine	2.79	g/100g
Phenylalanine	1.41	g/100g
Lysine	2.75	g/100g
Histidine	1.16	g/100g
Arginine	6.09	g/100g
Cystine	1.52	g/100g
Tryptophan	2.24	g/100g
Total Protein (Nx6.25)	62.58	g/100g

PACKAGING

Packaging	Net Weight	Dimension	Specification
Bag (NY-LDPE, transparent)	10 kg	60cm x 40cm	Thickness: 70μ
Box (Cardboard)	20 kg (2 bags)	50cm x 33cm x 26cm	Thickness: 690 mm/100
Heat treated Pallets ISPM15	1,120 kg (56 boxes)	1.0m x 1.2m x 2.23m	
Container Class A 20"	11,200 kg (560 boxes)		
Container Class A 40"	22,400 kg (1,120 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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Code: SGC-AO-0054
Version: 08
Updated: 08/20/2020
Page: 6/6

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.

