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TECHNICAL DATA SHEET

PRODUCT: ORGANIC SACHA INCHI POWDER
CODE: SIA.00.104.000.0100
SCIENTIFIC NAME: *Plukenetia volubilis*
COMMON NAME: Sacha Inchi
PLANT PART USED: ALMOND

COMPOSITION

100 % SACHA INCHI ALMONDS

ORGANOLEPTIC FEATURES

| TEST | SPECIFICATIONS | METHODOLOGY |
|------------|----------------|-------------------|
| APPEARANCE | Powder | Visual inspection |
| COLOR | Light beige | Visual inspection |
| ODOR | Characteristic | Organoleptic |
| TASTE | Characteristic | Organoleptic |

PHYSICO-CHEMICAL FEATURES

| | | |
|--------------|---------|--|
| MOISTURE | < 8 % | Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012) |
| GRANULOMETRY | Mesh 80 | AOAC 973.03 Chapter 2, p. 53, 19th Edition 2012 |
| PROTEINS | > 60 % | AOAC 970.22. On line 20th Ed. 2016 |

MICROBIOLOGICAL FEATURES

| | | |
|-------------------------|----------------------------|--|
| <i>Escherichia coli</i> | Absence | ISO 7251:2005 Detection Method |
| SALMONELLA | Absence | ISO 6579:2002/Amd 1:2007 |
| TOTAL AEROBIC COUNT | < 2 x10 ⁴ cfu/g | FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001 |
| MOULD COUNT | < 5 x10 ² cfu/g | ICMSF Microorganisms in Foods, 1988 |
| YEAST COUNT | < 5 x10 ² cfu/g | ICMSF Microorganisms in Foods, 1988 |

NUTRITIONAL FEATURES (average values for 100g of product)

| | | |
|----------------------------|------------|------------------------------------|
| TOTAL ENERGY | 394.2 Kcal | Determination by calculation |
| PROTEINS | 67.3 g | AOAC 970.22. On line 20th Ed. 2016 |
| CARBOHIDRATES | 16.4 g | Determination by calculation |
| ASHES | 5.5 g | AOAC 972.15. On line 20th Ed. 2016 |
| FAT | 6.6 g | AOAC 963.15. On line 20th Ed. 2016 |
| Linolenic Acid (w3 C 18:3) | 7 g | |

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CHARACTERISTICS GAINED IN PROCESSING

Sacha Inchi almonds are selected and processed to ensure the quality and characteristics of the product.

SHELF LIFE

1 year, as long as the package is stored sealed at recommended conditions.

PACKAGING

Doble-Layered Polyethylene bag, containing 10 Kg into carton box of 20 Kg.
 Boxes of 54 x 36 x 20 cm / Pallets of 110 x 95 x 215 cm (until 1 t/pallet)

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.



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RECOMMENDED USES

Sacha Inchi almonds are rich source of protein, omega 3, 6, and 9, alpha tocopherol, amino acids, vitamin E and fiber.

Sacha Inchi Powder has high protein content and can be used in baking and shakes.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.