



TECHNICAL DATA SHEET

PRODUCT: SACHA INCHI ROASTED
CODE: SIA.105.000.0000
SCIENTIFIC NAME: *Plukenetia volubilis*
COMMON NAME: Sacha Inchi
PLANT PART USED: ALMOND

COMPOSITION

100 % SACHA INCHI ALMONDS

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Firm and crunchy	Visual inspection
COLOR	Golden	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 8 %	Food Chemicals Codex, p. 163-164, Appendix II-C, 8th Edition (2012)
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MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
MOULD COUNT	< 1 x10 ² cfu/g	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	< 1 x10 ² cfu/g	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY	656.68 Kcal	Determination by calculation
PROTEINS	29.4 g	AOAC 970.22. On line 20th Ed. 2016
CARBOHIDRATES	13.18 g	Determination by calculation
FAT	54.04 g	AOAC 963.15. On line 20th Ed. 2016
Oleic Acid (w9 C 18:1)	4.3 g	
Linoleic Acid (w6 C 18:2)	19.9 g	
Linolenic Acid (w3 C 18:3)	25.7 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 roasted keeping the quality of the product, without salt.

SHELF LIFE

2 years, as long as the package is stored sealed at recommended conditions.

PACKAGING

Doble-Layered Polyethylene bag, containing 6 Kg into carton box of 12 Kg.
 Boxes of 54 x 36 x 20 cm / Pallets of 110 x 95 x 235 cm (until 600 Kg/pallet)

LABELING

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

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 Roasted are consumed as snack or used as ingredient for protein bars, granola, baking, etc.

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.