

DATA SHEET



Product:	100% natural, pure Sacha Inchi oil from ecological cultivation
Country of origin:	Peru
Product benefit:	<p>Sacha inchi oil contains higher levels of omega 3, than another plant based oil. It contains omega 3, 6, 9. Current evidence shows that sacha inchi oil can increase the levels of essential fatty acids in the body. It helps promote a healthy cardiovascular system. Sacha inchi oil is also a good source of phytosterols; they have a similar structure so they reduce cholesterol absorption and can therefore help support a healthy cardiovascular system.</p> <p>Essential fatty acids are important for good skin health which helps in maintaining the softness and elasticity of the skin as well as retaining moisture. Sacha inchi can be a great for natural hair regime which similar to the benefits for skin. Furthermore, sacha inchi oil also could also play a role in defending against diabetes due to the high levels of omega 3 which helps regulate blood levels by improving insulin sensitivity.</p>
Product description:	The sacha inchi oil is extracted from selected seeds of <i>Plukenetia Volubilis Linneo</i> . It is a natural, additive-free, non-refined vegetable oil.
Organoleptic characteristics:	
<i>Colour:</i>	Clear, ranging from strong yellow to golden amber.
<i>Odour:</i>	Slightly of bean, characteristic of the variety.
<i>Flavour:</i>	Slightly of bean, characteristic of the variety.
Customs classification:	1518.00.90.00
Packaging:	<ol style="list-style-type: none">1. Box of 30 glass bottles - 250 ml2. Oil Cylinder of 65 litres3. Oil Cylinder of 216 litres
Storage conditions:	Keep the oil in a fresh and dry place, away from sunlight and heat. Once the packing has been opened, use the oil within the following thirty days. The Sacha Inchi oil has good stability due to the natural antioxidants, such as carotene and alpha-tocopherol, existing in its composition; this possess advantage for its stability and for preservation of its nutritional qualities, aroma and flavour.
Shelf life:	18 months, depending to conservation conditions.



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Physical and chemical characteristics:

<i>Acidity:</i>	0.2 - 0.8 mg KOH/g
<i>Peroxide index:</i>	< 10 meq/kg
<i>Iodine index:</i>	144.35 - 196.00
<i>Saponification index:</i>	191.00 - 194.74
<i>Average density:</i>	0.9230 - 0.9281 gr/ml
<i>Refractive index:</i>	1.4797 - 1.4817

Microbiological characteristics:

<i>Micro. lipolytic:</i>	< 10 cfu/g
<i>Moulds count:</i>	< 10 cfu/g
<i>Yeasts count:</i>	< 10 cfu/g
<i>E. coli:</i>	< 10 NMP/g
<i>Salmonella spp:</i>	Absent