

DATA SHEET



Product:	100% pure Sacha Inchi protein powder from ecological cultivation
Country of origin:	Peru
Product benefit:	<p>Sacha Inchi protein powder is a vegetable protein of high quality, with soft flavour and easy digestion for children and adults, contains a particularly high proportion of valuable proteins, all essential amino acids, fatty acids omega-3, 6 and 9 very important in the function of the cardiovascular system and micro circulation of the brain.</p> <p>Macrominerals, such calcium, magnesium and potassium, are important electrolytes, which our bodies need large amounts of. These minerals offer support to maintain our structural systems such as muscle and bone health.</p> <p>It is a source of energy for athletes, vegans, and people with gluten allergy.</p>
Product description:	Sacha Inchi protein powder is a natural product without additives, obtained of a rigorous selection of seeds "Sacha Inchi" (<i>Plukenetia Volubilis Linneo</i>), with an industrial mechanical process of grinding and extrusion, without solvents or chemicals. The crust and oil are removed. From this process there remains a cake that does not need to be refined and which due to its nature does not contain anti-nutritional factors.
Intended use:	This protein enriches all kind of food, raw, cooked, canned food and beverages, bread, pastas, lacteal and meat. It is an ingredient for food products, nutraceutical, pharmaceutical and cosmetics.
Physical properties:	
<i>Colour:</i>	Cream light
<i>Taste:</i>	Neutral
<i>PH:</i>	6.47
<i>Particle size:</i>	60-100 mesh
Customs clasification:	1208.90.00.00
Packaging:	Packed in bags, with a net weight of 20 kg and food bags containing 500 g, 250g.
Shelf life and conservation:	<p>Keep it in a fresh and dry place, away from sunlight to maintain the best flavour and quality. Depending to conservation conditions:</p> <p>Protein powder 100 mesh: 24 months Protein powder 60 mesh: 18 months</p> <p>Storage below 25 °C (77 °F) and 60% of relative humidity promotes longer shelf life.</p>



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Physical and chemical characteristics:

<i>Protein, dry basis min.:</i>	> 60 g/100 g
<i>Moisture:</i>	≤ 5 g/100 g
<i>Fat:</i>	≤ 7 g/100 g
<i>Fibre:</i>	> 4 g/100 g
<i>Ash:</i>	≤ 5 g/100 g
<i>Energy p/serving (Kcal/100g):</i>	≤ 400

Microbiological characteristics:

<i>Mesophytes organisms:</i>	< 10 cfu/g
<i>Salmonella:</i>	Negative
<i>E. coli.</i>	Negative
<i>Fungus and yeasts:</i>	< 10 cfu/g