

Sacha Inchi Nuts

Scientific Name: *Plukenetia sp.*, oleaginous species of the euphobiaceous family considered the plant with the highest content of unsaturated fatty acids in the world. Produced by Agroindustrial Units and Farmers from Colombia y Ecuador.

Product Description: Nuts obtained directly from the organic and/or conventional fresh grain of SachaInchi, selected and baked with temperatures not exceeding 80°C

Product Benefits: Great Source of polyunsaturate fatty acids, high content of Omega 3, 6 and 9, important mix of fatty acids responsible for the neurocognitive functions. Presentatios: Nuts with natural flavor, with salt, chili, caramelized with sugar cane, covered chocolate and fruit mix

Main Usages: Healthy snacks with a high source of nutrients and protein, For direct consumption as a nutritional supplement or as an ingredient in other preparations or with different aggregates.

Certifications:



CO-BJO-154
Colombia Agriculture



Certified Organic by
ECOCERT S.A.



Sanitary Permit from Colombia
PSA-001450-2018



SumaSach'a[®]
Agroindustria Inclusiva



Technical Information



SumaSach'a[®]
Agroindustria Inclusiva

Composition:

100% baked nuts from Sacha Inchi grains (*Plukenetia sp.*)

Technical Specifications:

Physicochemical Characteristics:

Moisture <6%

Sodium 7%

Dietary Fiber: 24%

Calcium: 4%

Iron: 4%

Food Additives: None

Sensory Properties:

Appearance: Wrinkled oval grain

Texture: Crunchy.

Color: Light Caramel

Odor and flavor: inherit of the species, fatty, associated to nuts, non-acid, non-moldy, no stale, non-aged or any other defect.

Fatty acids content::

C 16:0 Palmitic Fatty acids : 3 – 5 %

C 18:0 Stearic Fatty acids: 1 – 4 %

C 18:1 Oleic Fatty acids (omega 9) : 4 – 7 %

C 18:2 Linoleic Fatty acids (omega 6) : 17,61 – 29%

C 18:3 Linolenic Fatty acids (omega 3) : 20 – 31%

Total saturated fatty acids: < 6%

Total polyunsaturated: > 82%

Total unsaturated fatty acids: > 90%

Total trans fatty acids: 0 %

Shelf life of the product:

12 months. It is recommended to keep the product in a cool and dry environment, away from sunlight and heat.

More Information:

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