



Sacha Inchi Oil

A superfood grown and harvested in the Amazon.

OPTI  **URE**[®]
BRAND
Kenko International, Inc.

PRODUCT: Sacha Inchi Oil

PROCESS: Cold pressed

INGREDIENTS: 100% Sacha Inchi
(no additives or preservatives)

BOTANICAL NAME: *Plukenetia volubilis* L.

COMMON NAMES: Sacha inchi, Sacha inchik,
Inca inchi

OIL DENSITY: 0.926 – 0.932 @ 20° C

Sacha Inchi Oil is 100% extra virgin seed oil, cold pressed from Sacha Inchi seeds. Sacha Inchi Oil provides an ideal balance between Omega-3, -6 and -9 essential fatty acids (EFAs).

Given its natural content of antioxidants, it is naturally more stable than other vegetable oils rich in Omega-3.

Drizzle it over salads, soups, sandwiches, pasta, juices and any other cold or warm dish. Through many generations, Amazonian communities have used Sacha Inchi oil in their foods and applied it on their skin.

MICROBIOLOGICAL CHARACTERISTICS

ANALYSIS	SPECIFICATION	METHOD
Total Coliforms	< 10 ³ NMP/g	Commercial Sterility test
N. Molds	<10 ³ UFC/g	
Salmonella	Absence	
Aerobic Plate Count	<10 ⁵ UFC/g	

ORGANOLEPTIC CHARACTERISTICS

ANALYSIS	SPECIFICATION	METHOD
Smell	Characteristic	ISO 4121:1987: 1st Ed. Sensory Analysis. Methodology: Evaluation of food products by using scales
Taste	Pleasant	
Color	Clean, clear yellow	

FREE FATTY ACIDS

ANALYSIS	SPECIFICATION
Acid value (expressed as oleic acid)	< 1.00%
Peroxide value	< 10 meq O ₂ /kg

FATTY ACID COMPOSITION (% of Sacha Inchi Oil)

ANALYSIS	SPECIFICATION
Polyunsaturated	78% (± 9%)
Monounsaturated	9% (± 3%)
Saturated	8% (± 3%)

PHENOLIC COMPOSITION

ANALYSIS	SPECIFICATION
Tocopherols	1900 ppm (± 500 ppm)

UNSATURATED (% of Sacha Inchi Oil)

ANALYSIS	SPECIFICATION
C18: Alpha Linolenic (Omega-3)	48% (± 8%)
C18: Linoleic (Omega-6)	33% (± 4%)
C18: Oleic (Omega-9)	9% (± 3%)

SHELF LIFE: 24 months under appropriate storage conditions and unopened.

STORAGE CONDITIONS: Keep in a dry and cool place under 25°C and away from sunlight and strong or disagreeable odors.

PRODUCT CHARACTERISTICS:

With a pleasant, mild and nutty taste, our Sacha Inchi Oil is high in polyunsaturated fatty acids, primarily Omega-3 (ALA). Its natural tocopherol content contributes to its antioxidant capability, making it one of the most shelf-stable Omega-3 vegetable oils. Its polyphenol content ensures the oxidative stability of polyunsaturated fatty acids in the oil and suggests its potential use as a dietary source of natural antioxidants. Our Sacha Inchi Oil is cold pressed, vegan, raw, non-GMO and gluten-free.

USES:

- In cosmetic applications as native women in the Peruvian Amazon rainforest have for centuries. Used as a skin humectant, protectant, emollient and in anti-aging applications as it restores the lipid layer in human skin. Also applied to treat hair breakage and to enhance hair integrity, growth and shine. INCI names: Plukenetia Volubilis Seed Oil and Plukenetia Volubilis Seed Extract.
- As a functional food ingredient and supplement for its nutrient dense profile (highest in polyunsaturated fatty acids and tocopherol antioxidants), mild flavor and digestibility.
- As a food oil for its pleasant flavor, drizzled over salads, soups and any other warm dish or sandwich and as an ingredient for dressings. Also mixed with other food oils (i.e., extra virgin olive oil) for Omega-3 and antioxidant enrichment.

