



# Sacha Inchi Powder

A superfood grown and harvested in the Amazon.

OPTI  
URE<sup>®</sup>  
BRAND  
Kenko International, Inc.

**PRODUCT:**

Sacha Inchi Powder

**INGREDIENTS:**100% Sacha Inchi  
(no additives or preservatives)**BOTANICAL NAME:***Plukenetia volubilis L.***COMMON NAMES:**

Sacha inchi, Sacha inchik, Inca inchi

**ORIGIN:** Peru's Amazon rainforest**USES:**

- As a functional food ingredient for its nutrient dense profile (complete protein, Omega-3), mild flavor and digestibility. To be used in protein blends, energy shakes, energy and snack bars, and to enrich other food and bakery formulas.
- As a stand-alone natural protein powder, ready to mix with water, juices or in bakery recipes.
- In cosmetic applications as a texturizing ingredient high in complete protein.

**PRODUCT CHARACTERISTICS:** Sacha Inchi Powder is a mild-tasting, beige powder, high in complete protein, containing all essential amino acids. It is a vegan, highly soluble and digestible powder, non-GMO and gluten-free.

**PHYSICOCHEMICAL CHARACTERISTICS (% over Sacha Inchi Powder)**

ANALYSIS	SPECIFICATION	METHOD
Protein	55% ( $\pm$ 6%)	AOAC 920.87 (2005)
Carbohydrates	23% ( $\pm$ 4%)	Calculation of total carbohydrates as the difference between 100% less % moisture, less % protein, less % ash and less % fat.
Fat (including Omega-3,-6, and-9)	8% $\pm$ (3%)	AOAC 922.06. (2005)
Fiber	7% ( $\pm$ 2%)	AOCS Ba 6-84, 6th Ed. (2009). Crude Fiber
Moisture		AOAC 925.09, Online, 18th. Ed. (2005). Solids (Total) and Moisture in Flour Vacuum Oven Method.

**ORGANOLEPTIC CHARACTERISTICS**

ANALYSIS	SPECIFICATION	METHOD
Smell	Characteristic of gelatinized Sacha Inchi Powder	ISO 4121: (1987): 1st Ed. Sensory Analysis. Methodology: Evaluation of food products by using scales
Taste	Characteristic of gelatinized Sacha Inchi Powder	
Color	Characteristic (beige to light brown)	

**MICROBIOLOGICAL CHARACTERISTICS**

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

**SHELF LIFE:** 18 months under appropriate storage conditions and unopened.**STORAGE CONDITIONS:** Keep in a dry and cool place between 15 and 20 °C (60 – 68 °F) and relative humidity (RH) between 50% and 60%, and away from sunlight and any strong or disagreeable odor.**AMINO ACID PROFILE**

AMINO ACID	VALUE
<i>Essential</i>	
His	26
Ile	50
Leu	64
Lys	43
Met	12
Cys	25
Met + Cys	37
Phe	24
Tyr	55
Phe + Tyr	79
Thr	43
Trp	29
Val	40
<i>Nonessential</i>	
Ala	36
Arg	55
Asp	111
Glu	133
Gly	118
Pro	48
Ser	64
TEAA <sup>1</sup>	411
TAA <sup>2</sup>	976
TEAA as % of TAA	42

Values shown are milligrams/gram of protein.

<sup>1</sup> TEAA=total essential amino acids.<sup>2</sup> TAA=total amino acids.

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