



Sacha Inchi Protein Specification

Material Number:

2406203 & 2406506

Description:

Conventional Incatein™ (2406203) and **Organic Incatein™ (2406506)** sacha inchi protein is highly digestive, with all the essential amino acids your body needs. This natural protein has a delicious nutty flavor, making it a great stand-alone protein powder for smoothies or the perfect ingredient for bars, desserts, or baking. It can be included wherever protein or Omega-3s are called for.

Conventional Incatein™ and **Organic Incatein™** powder is composed of the de-fatted Sacha Inchi nut once it has been cold-pressed to produce **Sacha Inchi** oil. The dried powder amazingly contains one of the most highly digestible, low-irritant proteins, which sets it apart.

Physical:

Appearance	Beige to light brown powder
Flavor	Mild nutty flavor
Odor	Slight nutty odor
Texture	Free flowing and free of foreign material
Particle Size	Approx. 60 mesh

Manufacturer Information:

Manufactured in Peru in a BRC certified facility.
Sacha Inchi Protein is made from rigorously selecting the finest seeds using a solvent free, chemical free process of cold pressing, removing the oils and eliminating the need for refining.

Specifications

ID Testing
Protein (dried basis)
Fat
Moisture
Arsenic (ppm)
Cadmium (ppm)
Lead (ppm)
Mercury (ppm)

Technical Standard

Conforms to Standard
≥ 55%
≤ 15 %
≤ 10%
≤ 1.0
≤ 1.0
≤ 1.0
≤ 0.1

Testing Method

Organoleptics
AOAC 984.13
AOAC method Ba 3-38
NTP 205.037
ICP-MS
ICP-MS
ICP-MS
ICP-MS

Microbiology

TPC (cfu/g)
Yeast and Mold (cfu/g)
Coliform (cfu/g)
E. coli (/25g)
Salmonella (/375g)
Staph aureus (cfu/g)

Technical Standard

≤ 10,000
≤ 500
≤ 100
Absent
Absent
<10

Testing Method

Petrifilm AOAC 990.12
Petrifilm AOAC 997.02
Petrifilm AOAC 991.14
ISO 7251:2005
FDA/BAM Chapter 5
Petrifilm AOAC 975.55

Contaminants

Aflatoxin (B1, B2, G1, G2) (µg/kg)*

Technical Standard

≤ 20

Testing Method

LC-MS/MS

Packing and Storage:

- Poly-lined cardboard boxes
- Net weight 2 x 10 kg bags (44 lb)
- Store in a clean, dry place

Shelf Life:

30 months in unopened bags, stored at temperatures below 77°F (25°C)

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