

Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 PERLES DE GASCOGNE <i>Haute vallée d'Auvergne</i>	Camille Vessiere Validation <i>/Validation</i>	Fiche de spécification huile vierge inca inchi biologique	1.001	02/05/2018	DOC	S3
02/05/2018	Christophe Merle	Organic virgin inca inchi oil specification data sheet	Code/Code	53-064/1.001		

Product Name	Organic Inca Inchi Virgin Oil
Ref	PLHBVI
INCI	Plukenetia Volubilis Seed Oil
CAS	NA
EINICS	NA
Botanic name	Plukenetia Volubilis
Common names	Inca Inchi, Sacha Inchi, Inca Peanuts
Part used	Seed
Origin	Peru
Composition	100%
Appearance	Fluid, Clear, Bright
Color	Yellow gold with green tints pronounced
Flavor and Taste	Flavor of peas, asparagus, cut hay notes



FR-BIO-10
AGRICULTURE UE/NON UE



Fatty Acids composition

Criteria	Analytical Method	PLHBVI	Unit
C16:0	Internal methodology	2-6	%
C18:0		1-5	%
C18:1 (n-7c)		6-12	%
C18:2 (n-6c)		30-40	%
C18:3 (n-3c)		42-52	%
Mono-saturated fatty acids		6-12	%
Poly-saturated fatty acids		75-85	%
Saturated fatty acids		4-10	%
Trans fatty acids		<0,1	%
Δ 5 Avastérol		4-8	%
Δ 5,23 Stigmastadiénol+clerostérol			%
Δ 5,24 Stigmastadiénol			%
Δ 7 Avastérol		<1	%
Δ 7 Campesterol			%
Δ 7 Stigmastérol			%
24 Meth. Cholesterol			%
Brassicérol			%
Campestanol		1-2	%
Campesterol		5-10	%
Cholesterol		<1	%
Non Identifié			%
Sterols total content		200-300	mg/100g
Stigmastanol		1-2	%
Stigmastérol		20-25	%
β Sitostérol		55-60	%

Tocopherols and Tocotrienols content

Criteria	Analytical Method	PLHBVI	Unit
alpha-tocophérol	EN 12822:2014	<10	mg/Kg
bêta-tocophérol			mg/Kg
gamma-tocophérol		1200-2000	mg/Kg
dêta-tocophérol	NF EN ISO 9936:2006	700-1200	mg/Kg
alpha-tocotrienol			mg/Kg
bêta-tocotrienol		<10	mg/Kg
gamma-tocotrienol			mg/Kg
dêta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content		1900-3200	mg/Kg
Vitamin E content		12-35	mg/100 g

Vit E = (Walpha + 667Wbeta + 0,50Wgamma + 0,037Wdelta)/10
Calculation according to *Food and Nutrition Board and Institute of Medicine, Washington DC, National Academy Press, 2000*

Quality criteria and indices

Criteria	Analytical Method	PLHBVI	Unit
Acid Value	Internal methodology	< 4	mgKOH/g
Insoluble impurities content	NF ISO 663	< 0,05	%
Oleic Acidity		< 2	%
Peroxyd Index	Internal methodology	<15	meq O2/Kg
Water content and volatils		<= 0,4	%

Nutritional Facts

Population	Adult	2000 kcal/j	Average Values	RDA/RDI	Unit	% RDA&RDI /20g
CLASS	FAMILY	Components	PLHBVI	Value	Unit	
Energy	Energy	Energy	177,6	2000	kcal/20g	0,09
Lipids	Saturated Fatty Acids	Non Essential Fatty Acids	1,4	26,67	g/j	< 5,25%
		C12:0+C14:0+C16:0	1	17,78	g/j	< 5,625%
	Mono Unsaturated Fatty Acids	C18:1 (n-9c)	1,8	38,89	g/j	0,05
	Poly Unsaturated Fatty Acids	ALA C18:3 (n-3c) n3	10	2,22	g/j	4,50
		LA C18:2 (n-6c) n6	7	8,89	g/j	0,79
	Total Lipids	Total Lipids	20	83,33	g/j	0,24
Vitamins	Fat-soluble vitamins	Vit E	4,6	12	mg/j	0,38
		Vit A	0	800	mg/j	0,00
		Vit D	0	5	mg/j	0,00
		Vit K	0	75	mg/j	0,00

20 g is the equivalent of a tablespoon

RDA: Recommended Dietary Allowances (Ref ANSES)
ANSES: National Agency for Food Safety, Environment and Labour (French equivalent of USDA)

RDI: Recommended Daily Intake (Ref CE/1169)

External contaminants & Undesirable constituents

Category	Criteria	Analytical Method	PLHBVI	Unit
Diverse	Dioxins		<0,75	pg OMS-PCDD/F-TEQ / g
	Phthalates		<100	µg/kg
	Mercury		<0,005	mg/Kg
	Arsenic		<0,03	mg/Kg
	Cadmium		<0,01	mg/Kg
	Tin		<0,03	mg/Kg
	Nickel		<0,15	mg/Kg
	Lead		<0,04	mg/Kg
	Antimony	Internal methodology	<0,02	mg/Kg
	Barium		<0,06	mg/Kg
	Ochratoxin A		<1	µg/kg
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg
	Aflatoxins B1		<1	µg/kg
	GC 250 Multirésidus		0	mg/Kg
	LC 250 Multirésidus			mg/Kg
	Total Polycyclic Aromatic Hydrocarbons (PAHs)		<0,5	µg/kg
	Benzo(a)pyrene			µg/kg
	Copper		<0,4	mg/Kg
	Iron		<5	mg/Kg

Microbiology

Criteria	Analytical Method	PLHBVI	Unit
Moulds	NF V08-036	<100	Unit/g
Salmonella	BRD 07/11-12/05	0	Unit/25g
Yeasts	NF V08-036	<100	Unit/g
Flore aerobique mesophile (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
HA AC175 : Candida albicans	Internal methodology	0	Unit/g
Pseudomonas spp.		<100	Unit/g
Coagulase-positive staphylococci	NF EN ISO 6888-3		Unit/g
Enterobacteria	AES 10/07-01/08	<10	Unit/g

MENTIONS AND RESTRICTIONS OF USE	
Food allergen 1169/2011/EC Annexe II	May contains traces of: Walnut, Hazelnut, Lupin, Mustard, Soy, Oat

PRODUCTION AND STORAGE
Manufacturing process : Mechanically cold pressed
Shell life : 18 month of best before date from date of production
Storage : Before opening : keep away from light, heat(T<20°C) and in a dry place. After opening : keep the product in original packaging away from light, heat (T<20°C), and in a dry place. Inert with nitrogen, close quickly after using (t opening<15mn).
Packaging : 1Kg, 5kg, 25kg, 200kg, 800 kg PEHD conditioning.

* Controlled with a frequency defined by our control plan (available on demand)

Internal Methodology : methodology based on the methodology of reference (if one) developed by the laboratory in charge