

Création /Creator	Rédacteur /Redactor	Nom du Document/Document title	Version /Version	Mise à jour /Update	Type /Category	Processus /Process
 PERLES DE GASCOGNE Rare oils designer	Camille Vessiere Validation /Validation	Fiche de specification 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	S3-064/1.002		

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
C12:0	Internal methodology	<0,5	%
C14:0			%
C16:0		2-6	%
C16:1 (n-7c)			%
C17:0		<0,5	%
C18:0		1-5	%
C18:1 (n-9c)		6-12	%
C18:2 (n-6c)		30-40	%
C18:3 (3t)		<0,1	%
C18:3 (n-3c)		42-52	%
C20:0			%
C20:1 (n-9c)		<0,5	%
C22:1 (n-9c)		<0,2	%
Mono-saturated fatty acids		6-12	%
Poly-saturated fatty acids		75-85	%
Saturated fatty acids		4-10	%
Trans fatty acids		<0,1	%

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
delta-tocophérol		700-1200	mg/Kg
alpha-tocotrienol	NF EN ISO 9936:2006		mg/Kg
bêta-tocotrienol		<10	mg/Kg
gamma-tocotrienol			mg/Kg
delta-tocotrienol			mg/Kg
Tocopherols et tocotrienols total content		1900-3200	mg/Kg
Vitamin E content	Calcul	12-35	mg/100 g

Vit E = (Walpha + 0,67Wacétate + 0,50Wbeta + 0,10Wgamma + 0,03Wdelta)/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
Oleic Acidity		< 2	%
Insoluble impurities content	NF ISO 663	< 0,05	%
Peroxyd Index	Internal methodology	<15	meq O2/Kg
Water content and volatils		<0,2	%

Nutritional Facts

Langue Population		EN Adult	2000 kcal/j	Average Values	RDA&DRV			
CLASS	FAMILY	Components	PLHBVI	Unit	Critère	Value	Unit	% per 20g
Energy			177,6		DEI	2000,00	kcal/j	8,88%
Carbohydrates		Totals			RDA			
Proteins			20		DRV	70,00	g/j	28,57%
Lipids	Saturated Fatty Acids	C12:0+C14:0+C16:0	1	g/20g	RDA	17,78	g/j	< 6%
		Totals	1,4		DRV	20,00	g/j	< 7%
		Oleic Acid C 18:1 n-9	1,8			38,89	g/j	4,63%
	Mono Unsaturated Fatty Acids	Totals					g/j	
		Linoleic Acid C 18:2 n-6	7		RDA	8,89	g/j	78,75%
		α-Linolenic acid C 18:3 n-3	10			2,22	g/j	450,00%
		Totals	16					
	Poly Unsaturated Fatty Acids							
Vitamins	Fat-soluble vitamins	Tocopherols, Tocotrienols	4,6	mg/20g	DRV	12,00	mg/j	38,33%

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)

DRV: Dietary Reference Values (Ref CE/1169)

External contaminants & Undesirable constituents *

(Plusieurs éléments)

PLHBVI2

Microbiology
(Plusieurs éléments)
Microbiology

Category	Criteria	Analytical Method	PLHBVI	Unit	Criteria	Analytical Method	PLHBVI	Unit
Diverse	Polychlorinated biphenyls (PCBs)	(vide)	(vide)	(vide)	Moulds	NF V08-036	<100	Unit/g
Metal/Heavy metal	Mercury	Internal methodology	<0,005	mg/Kg	Salmonella	BRD 07/11-12/05	0	Unit/25g
	Arsenic		<0,03	mg/Kg	Yeasts	NF V08-036	<100	Unit/g
	Cadmium		<0,01	mg/Kg	Flore aerobic mesophilic (30 ° C)	NF EN ISO 4833-1	<200	Unit/g
	Tin		<0,03	mg/Kg	HA AC175 : Candida albicans	Internal methodology	0	Unit/g
	Nickel		<0,15	mg/Kg	Pseudomonas spp.		<100	Unit/g
	Lead		<0,04	mg/Kg	Coagulase-positive staphylococci	NF EN ISO 6888-3		Unit/g
Mycotoxins	Ochratoxin A	Internal methodology	<1	µg/kg	Enterobacteria	AES 10/07-01/08	<10	Unit/g
	Aflatoxins B1,B2,G1,G2 (Total)		<4	µg/kg				
	Aflatoxins B1		<1	µg/kg				
Pesticides	GC-MS-MS 250 Multirésidus		0	mg/Kg				
	LC-MS-MS 350 Multirésidus			mg/Kg				
Polycyclic Aromatic Hydrocarbons	Benzo(a)pyrene		<0,5	µg/kg				
	4 PAHs			µg/kg				
Undesirable constituents	Copper		<0,4	mg/Kg				
	Iron		<5	mg/Kg				

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 conditionning.

* 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