

# Sacha Inchi Oil



*Count on Scoular People*



# What is “Sacha Inchi”?

- Perennial plant, native to South America
- Hand harvested in primarily Peru, specific altitude
- Nutty Flavor
- Allergen Free
- ~50% Oil
  - Omega 3 (<53%)
  - Omega 6 (<39%)
  - Omega 9 (<10%)
- Conventional / Organic



# Sacha Inchi Oil

- Seeds are expeller pressed
  - ½ is protein
  - ½ is oil – our oil is Virgin
- Natural Source of Mixed Tocopherols
  - 2000 ppm
  - 36 month shelf life
- Natural Source of Vitamins
  - Vitamin A (681 ug. per 100gr)
  - Vitamin E (17 mg per 100gr).
- Demand
  - Growing internationally, especially in Europe
  - As demand for protein grows, more supply of oil



# Sacha Inchi Oil - Fat

- Lowest saturated fatty acid content (6%) in oils from the plant kingdom: cf. olive oil (13%), hemp seed oil (9-11%), soy (14%), chia (14%).
- Less than 1.0 acidity which makes it characteristics and qualities last longer.
- Rich in Omega-3s over Omega-6s
  - Provides the ideal balance of Omega 3 and Omega 6
  - Omega 3 ALA content is 45% minimum
- Omega 3
  - Sacha Inchi Oil has a high digestibility (over 96%).
  - Health Benefits



# Sacha Inchi Oil Quality

- Vertically integrated from local farmers to finished product
- Plant is HACCP
- GRAS: Granola, energy, protein and nutrition bars, breakfast cereals, chocolates, mayonnaise, salad dressings, margarines, salad oils, gravies, seed and nut butters, snack foods, etc



# Quick Amazon Search:





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