

INCA INCHI VIRGIN OIL

NATURALLY RICH IN ALPHA-LINOLENIC ACID

Origin and culture

The Inca Inchi® virgin oil comes from Peru.

This oil was a staple in the diet of the Inca civilization. Forgotten thereafter, Inca Inchi® oil has been rediscovered several years ago in South America.

The Inca Inchi® virgin oil comes from nuts of *Plukenetia Volubilis*, a liana from the high amazonian forests of Peru, grown according to traditional but also organic farming methods.



Production

The Inca Inchi virgin® oil is obtained squeezing the seeds by mechanical ways only, then decanted and filtered. No additive, nor solvent is used in its process.

The virgin Inca Inchi® oil because of its high content of tocopherols has a significant oxidation stability.

Regulatory facts and health claims

We have undertaken studies and steps to get the Novel Food approval, for the Inca Inchi® virgin oil, and have obtained it in December 2012. Therefore the Inca Inchi® virgin oil is now available on the CE food market.

Commission Regulation (EU) No 432/2012

ALA contributes to the maintenance of normal blood cholesterol levels.

The claim may be used only for food which is at least a source of ALA as referred to in the claim "Source of Omega 3 fatty acids" as listed in the Annex to Regulation (EC) No 1924/2006. Information shall be given to the consumer that the beneficial effect is obtained with a daily intake of 2 g of ALA.

Commission Regulation (EU) No 376/2010 of 3 May 2010 amending Regulation (EC) No 983/2009

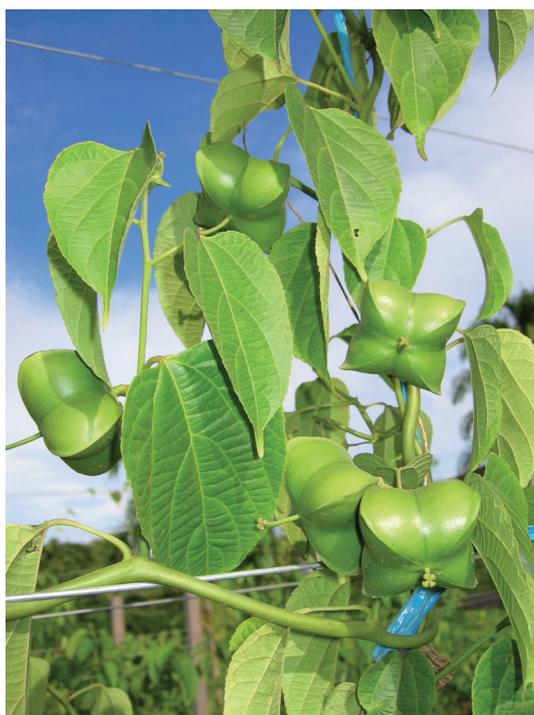
Essential fatty acids are needed for normal growth and development of children.

Information to the consumer that the beneficial effect is obtained with a daily intake of 2 g of α -linolenic acid (ALA) and a daily intake of 10 g of linoleic acid (LA).

Commission Regulation (EU) No 432/2012

Vitamin E contributes to the protection of cells from oxidative stress.

The claim may be used only for food which is at least a source of vitamin E as listed in the Annex to Regulation (EC) No 1924/2006.



Composition

With 50% alpha-linolenic acid (ALA), the Inca Inchi® virgin oil is a concentrated source of omega 3. ALA is an essential fatty acid, and 25% of it are in position 2 in the triglycerides (TG), improving its bioavailability.

The Inca Inchi® virgin oil provides 35 % omega 6 linoleic acid (LA), which is also an essential fatty acid.

The Inca Inchi® oil is rich in Vitamin E, with an average of 2500 mg / kg tocopherols, which means 19 mg of vitamin E per 100 g.

Perles de Gascogne is specialized in sourcing and production of rare and unique virgin oils like:
virgin plum oil

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