

Figure Oxidative Stability Index (OSI) at 110°C for different vegetable oils

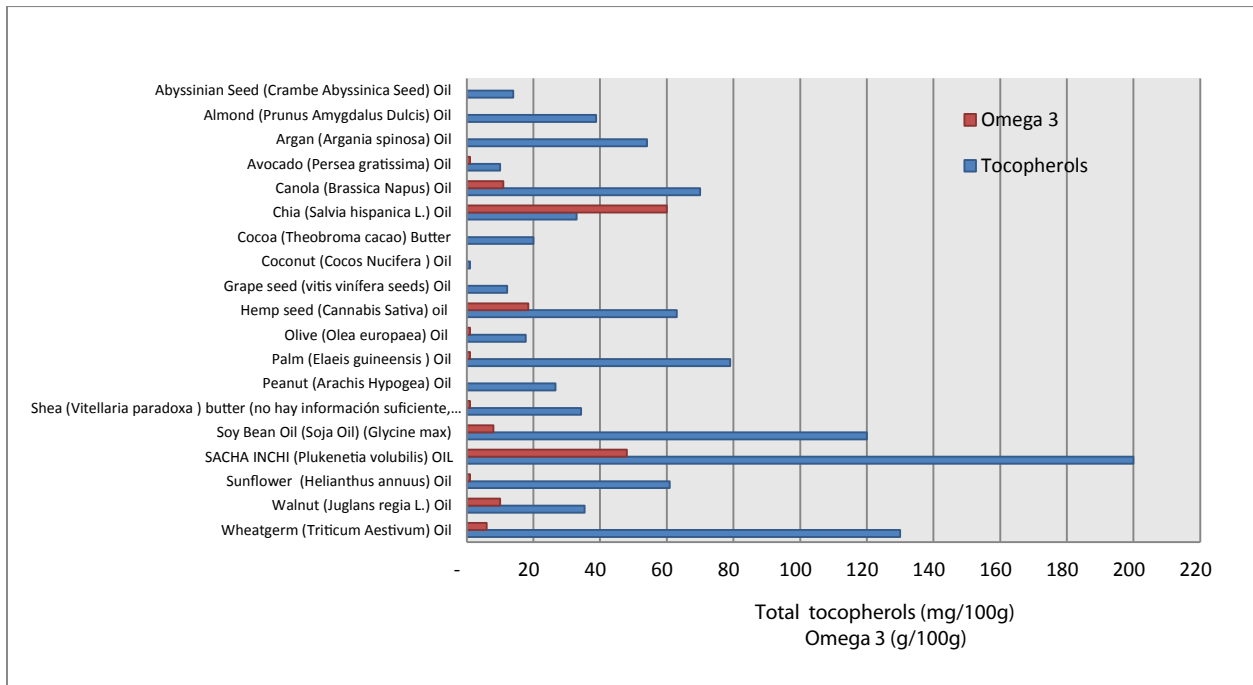


Figure Antioxidant (tocopherols) and omega 3 content comparison between different vegetable oils

CONCLUSIONS

Sacha inchi oil is one of the highest sources of plant based omega 3 (48%) and tocopherols (> 200 mg/100g). This oil can withstand heat for 15 minutes at a temperature of 190°C without altering significantly its quality and properties. Furthermore, it has an OSI higher than other high omega 3 rich oils like hemp, chia and flaxseed oils. Its smoke point value (437°F) is also an indication that this oil is a suitable choice for cooking. Finally, we believe that its high content of antioxidants contributes to its capacity to sustain thermal stress while maintaining its quality.