

Summary of the dossier: Roasted sacha inchi seeds

Applicants: PROMPERU, Calle Uno Oeste Nro. 50, Urb. Corpac, San Isidro, PE-15036 Peru; Agroindustrias Osho SAC, Calle Manuel Arispe 210, Callao 07001, Peru; Amazon Health Products SAC, Calle Uno, Manzana 0, Lote 5. Villa El Salvador, PE-15842, Perú; Comercio Alternativo de Productos No Tradicionales y Desarrollo para Latino América Perú – Candela Perú, Parque Industrial Villa El Salvador, Mz. F Lote 9, Villa El Salvador, PE-15842, Perú; Shanantina SAC, Jirón Tobias Noriega 603, Lamas, San Martín, PE- 22151, Perú.

This is a notification for the authorisation to place on the EU market the following traditional food from a third country: Roasted sacha inchi seeds.

The notification has been compiled in line with the administrative and scientific requirements of Commission Implementing Regulation (EU) 2017/2468 for notifications concerning traditional foods from third countries in accordance with Regulation (EU) 2015/2283 of the European Parliament and of the Council. It is also in line with the European Food Safety Authority (EFSA) guidance on the preparation and presentation of the notification and application for authorisation of traditional foods from third countries in the context of Regulation (EU) 2015/2283.

Roasted sacha inchi snacks are a traditional food from Peru that have been consumed since the time of the Incas 5,000 years ago. The ethnic groups in Peru continue to use sacha inchi today either as a snack after roasting or in their regular and customary diets after roasting or after boiling. They also store the seeds in case of food shortages.

Working with CBI and four Peruvian companies, PROMPERU hereby notifies the European Union of this traditional food, with the intention of making it available to consumers in the European market, and to create more export opportunities for Peruvian exporters. Traditionally sacha inchi seeds are processed in a similar way to other roasted nuts and seeds by heating in a pan. After removing the seed from the seed case, the seeds are washed and roasted.

Traditionally roasted sacha inchi seeds are also used in preparing a range of dishes for the customary diets of people in the Amazon region. More recently, companies use industrial processes to roast the seeds under the conditions of HACCP and other standards. They are then packed in bulk or in retail packs ready for local sale, or export. Furthermore, the standards required for cultivation of sacha inchi seeds through to processing of roasted sacha inchi seeds, based on Good Agricultural Practices and Good Manufacturing Processes, have been established in a set of Peruvian Technical Standards published by the Standards Division of the National Institute of Quality.

In the last 40 years, significant efforts have been made to commercialise the production of sacha inchi as a newly discovered crop with good economic and nutritional potential. This has led to a significant growth in exports. The demand for roasted sacha inchi seeds from countries such as South Korea, Japan, New Zealand, USA and Canada continues to grow. Sacha inchi is now also being cultivated for human consumption in Thailand and China. Furthermore, roasted sacha inchi seeds and sacha inchi oil are increasingly available in other parts of Peru.

Analysis of the composition of the roasted sacha inchi seeds, reference to numerous published studies, combined with animal studies, and evidence of ongoing regular human consumption of roasted sacha inchi seeds support the claim that Roasted Sacha Inchi seeds are a traditional food with a history of safe food use in Peru.

Based on the scientific evidence available, roasted sacha inchi seeds do not pose a safety risk to human health. Roasted sacha inchi seeds are not intended to replace another food. They are intended to provide an alternative, tasty snack that is high in protein, and to be used in other foods such as breakfast cereals and chocolate, and also processed into seed butter, among other possible uses.