

COMPARATIVE TABLE WITH OMEGA AND VITAMINE E CONTENT OF COSMETIC VEGETAL OILS

Fatty acids (%)	Structure	INCHOL®	Olive	Avocado	Argan	Sesame
Oméga-3: α- Linolenic	C18:3	48,6	0,6	0,95	≤0.3	0,3
Oméga-6: Linoleic/Linolelaïdic	C18:2	36,8	7,9	12,53	36	41,3
Oméga-9: Oléic	C18:1	8,28	72,5	67,9	43	39,2
Total Omegas		93,7	81	81.38	79.3	80.8
Palmitic	C16:00	3,85	11,0	10,9	12	8,9
Stearic	C18:00	2,54	2,2	0,66	6	4,8
Total Saturates		6,39	13,2	11,56	18	13,7
Vitamine E (Tocopherol):		176	5,1	16,85	75	35

ANALYSE: INCHOL®

Relative density	0,913-0,930 g/cm³
Acid value	< 4,0 mg KOH/g
Peroxide value	< 10,0 meq O₂/ kg
Iodine value	189 g I₂/ 100 g
Saponification value	189,0- 199,0 mg KOH/g

A brilliant yellow oil.
A strong sweet smell of freshly cut grass.
A dry feel, with quick and easy complete penetration.
INCHOL® is guaranteed non -GMO
INCHOL® contains no toxic or mutagenic contaminant



DIOVEVA SAS
Goupe AIGLON SAS
BP107
Route de Boran
60460 Précy sur Oise
Tél.: 03 44 27 66 93
contact@aiglou.eu



**Extra virgin
Sacha Inchi oil**

ECOCERT certified*



Latin / botanical name:
Pluketenia Volubilis

Botanical family:
Euphorbiaceae

Common names:
Sacha Inchi, Inca
Inca-peanut
Sacha peanut
Sacha Mani

HIGH OMEGA CONTENT

*raw material certified by Ecocert Greenlife according to
Ecocert Natural and Organic Cosmetics standards
available at <http://cosmetiques.ecocert.com>



INCI: PLUKENETIA VOLUBILIS SEED OIL

Inchol® Sacha Inchi



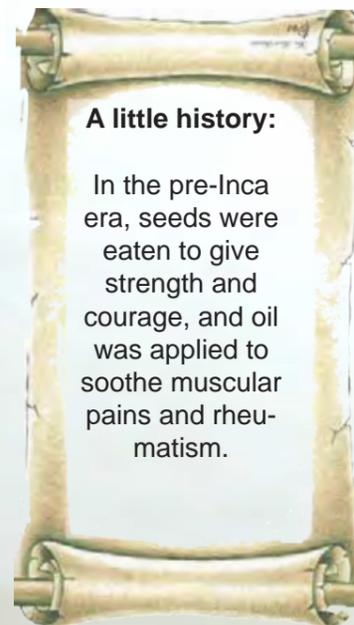
The oil of the Incas : a rare oil

INCHOL®, Sacha Inchi oil is obtained from the Plukenetia Volubilis Linneo grain.

This perennial climbing plant from the Euphorbiaceae family grows in the Amazonian forest. Its fruit is star-shaped, containing 4 to 6 grains rich in proteins and oil.

The global production of Sacha Inchi oil is relatively low because for a long time it was considered to be a wild plant. Its organised cultivation is quite recent. About 6kgs of grains are needed to produce 1kg of oil.

DIOVEVA has a strong partnership with a Peruvian agricultural production unit of about one hundred hectares in the Saint Martin region. The extraction unit is situated near Lima. The organic cultivation of the grain and the extraction of the oil are totally natural (organic process), making the Sacha Inchi oil a product of absolute purity.



A little history:

In the pre-Inca era, seeds were eaten to give strength and courage, and oil was applied to soothe muscular pains and rheumatism.



An oil with multiple benefits

INCHOL® is used in cosmetic.

It's the ideal product for **SKIN** and **HAIR** care.

INCHOL® contains Omega 3, 6 and 9, and vitamin E (see chart over page).

- Omega 3 repairs irritated skin and fights against aging by stimulating the production of collagen.
- Omega 6 reinforces the natural protection of the skin and improves hydration and elasticity.
- Vitamin E, a natural anti-oxidant, also delays aging.

Omega 3

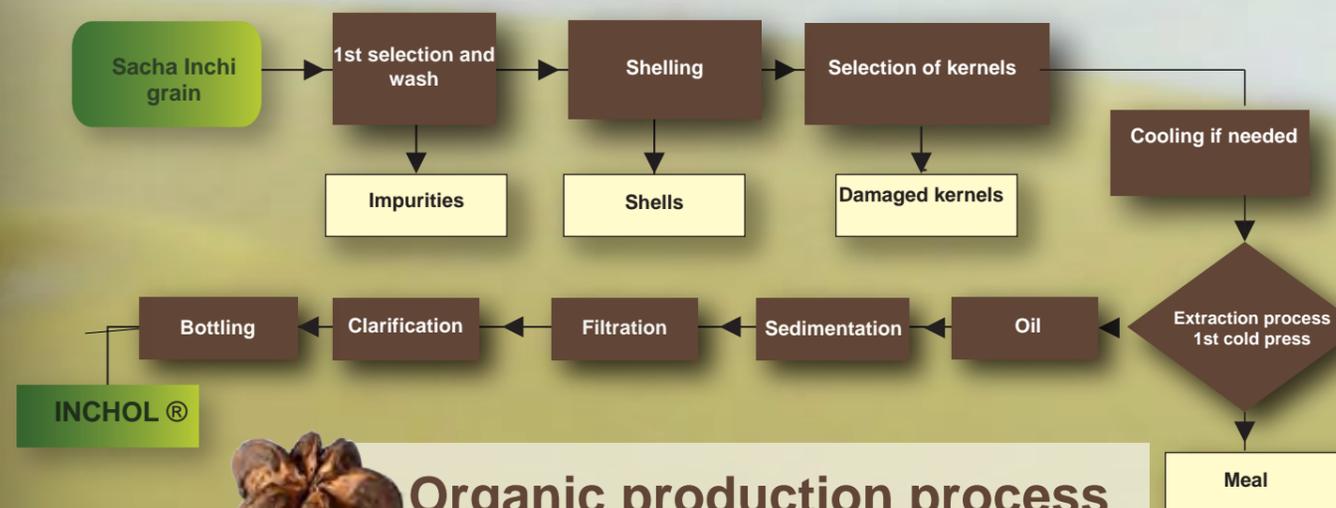
Vitamine E

Physiologic reminder:
In order to function, our body needs fatty acids, but is incapable of producing them. The essential fatty acids play an important role in numerous functions which tend to decline with age; amongst these are the development and integrity of the cell membranes.



Sustainable development

After visual selection, the Sacha Inchi nuts are washed with water and dried by centrifuge. Air jets project the nuts against metal hoops to break the shells and free the kernels. The kernels are sorted, then, if necessary placed in a cooling chamber to bring the temperature back to 20°C. The oil from Sacha Inchi is obtained by 1st cold pressure. The kernels are pressed in a hydraulic cylindrical piston press. The oil is filtered, clarified and bottled.



Organic production process



DIOVEVA participates with its Peruvian partner in the sustainable development program. This is to ensure the farmers and producers receive a fair income and protect the environment from deforestation by planting Sacha Inchi (the ancestral tree of the Peruvians).

