# Sacha Inchi Seeds

### **Best Nutritionally Dense Healthy Snack**



## Complete Protein with High Omega 3 Fatty acids

#### **HEALTH BENEFITS\***

Promotes heart health, Combats inflammation, supporting better joint health, Supports healthy brain function, Improves calcium absorption, for stronger bones, Helps to control blood-glucose levels, Tryptophan supports serotonin production; Improved serotonin levels also regulate the appetite, Promotes healthy skin & hair from the inside out.



OPTIMEAL Sacha Inchi seeds are gently roasted for perfect taste and nutrition. It is a healthy snack and the best for taste buds and hunger.

- Sacha inchi (Plukenetia volubilis L.), also named "Inca Peanut, wild peanut, Inca inchi, mountain peanut" which grows in the Amazonian forest.
- The 50g of sacha inchi seeds provides 15g protein,
  25g- Healthy fats, 10g fiber & trace minerals
- It has Lower non esterified fatty acid & triglycerides.
- It develops, repairs, and maintains lean muscle mass.
- Extremely dense in nutrition that satisfies your hunger cravings. Promotes healthy weight.
- Sacha Inchi to build brain cell membrane, nourishes our brain cells, and fight inflammation.
- Helps in Candida yeast infections.
- Sacha Inchi is full of tryptophan, a precursor for serotonin, which stabilize mood swings and contribute to a sense of happiness and wellbeing.
- It is rich in Omega 3 and Improves heart health.
- It also regulates biological processes & Immunity.



#### **KEY INGREDIENT(S)**

Organic Sacha Inchi Seeds.

#### SUGGESTED USE

Consuming as satisfying level or fistful hand (50 g)

#### LIKELY USERS

- Vegan People.
- Keto & Paleo friendly.

#### OTHER IMPORTANT ISSUES

- Organic Certified seeds
- Good taste with mild nutty flavor
- No preservatives or additives
- Gluten free

<sup>\*</sup> These Statements have not been evaluated by the Food and Drug Administration. This Product is not intended to diagnose, Treat, Cure or prevent any disease.