

SPECIFICATION

PRODUCT NAME:

ORGANIC CACAO POWDER 10-12%

BOTANICAL NAME:

Theobroma cacao

COUNTRY OF ORIGIN:

Dominican Republic, Westafrica, Ghana, Ivory Coast

INGREDIENTS:

100 % organic cacao beans

PROCESS DESCRIPTION:

Cocoa powder is obtained from roasted, broken and de-shelled cocoa beans, which are ground into liquor and pressed hydraulically, the resulting press cake has been pulverized to cocoa powder.

QUALITY PARAMETERS:

Product is not irradiated and is not produced with bioengineered or genetically modified materials. The product is not processed with and does not contain animal products or bi-products and is suitable for a vegan diet. No use of pesticides according to EU regulations and BNN recommendations

ORGANOLEPTIC:

Appearance brown fine powder

Flavor typical of cacao

Odor typical of cacao

ANALYTICAL PROPERTIES:

Moisture max. 4.5 %

Ashes < 10,0 %

Fat 10% – 12%

HEAVY METALS

Lead 0.10 mg/kg

Cadmium max. 0.6 mg/kg

ALLERGENS: Cacao / None

GLUTEN FREE: Yes

**MICROBIOLOGICAL PROPERTIES**

Total Plate Count ≤ 10.000 cfu/g

E. Coli < 100 cfu/g

Mold ≤100 cfu/g

Yeast ≤ 100 cfu/g

Salmonella Absent/25g

NUTRITIONAL VALUES (per 100 grams)

Energy 1449 kj / 346,00 kcal

Fat 11,00 g

Saturated fatty acids 6,50 g

Carbohydrates 14,10 g

of which sugar 0,00 g

Fiber 46,00 g

Protein 24,9 g

Salt 0,3 g

those values are estimated values. For each lot values can be slightly different

PACKAGING:

Multi layered paper bag

STORAGE:

Temperature: 15°C – 20°C

Relative humidity: <50%

SHELF LIFE:

May exceed 24 months from production date given proper storage.

Being a natural product, nutritional properties may carry on environmental conditions and with the passage of time