

TECHNICAL DATA SHEET



Product name	:Organic certified criollo cacao powder
Organic status	:USDA-NOP, EU, JAS
HS Tariff code	:1805.00
Part used	:Cacao beans
Scientific name	:Theobroma cacao L, criollo variety
Composition	:100% cacao powder
Origin	:Satipo and Ene, Apurimac and Mantaro Rivers Valley - Peru
Process	:Selection and classification, washed, dried, crushed, bare, conditioning, cooling, ground, sieving, pulverization, sealed, packing and labeled
Shelf life	:24 months in original package



PHYSICAL AND CHEMICAL PROPERTIES

Color	:Dark Brown
Odor	:Characteristic of the product
Taste	:Characteristic of the product
Humidity	:< 5%

PACKAGING

Type: Bulk	Type: Retail
Weight: 5 / 25 kg	Weight: 250 / 500 g
Material: Polythene bags in carton boxes	Material: Aluminum paper brick

MICROBIOLOGIC ANALYSIS (LIMIT PER G / ML *)

Aerobics (UFC/g) 10 ₅	Total Mold (UFC/g) 10 ₃	Total Yeast (UFC/g) 10 ₃	Det. E .coli Absence
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* Peruvian Standards, DIGESA, Ministry of Health

NUTRITIONAL FACTS (GM / 100 GM OF EDIBLE PART)

Calories	Fiber	Protein	Fat	Ash	Carbohydrates	Humidity
427,24Kcal	29,99	26,95	15,36	7,75	45,30	4,64

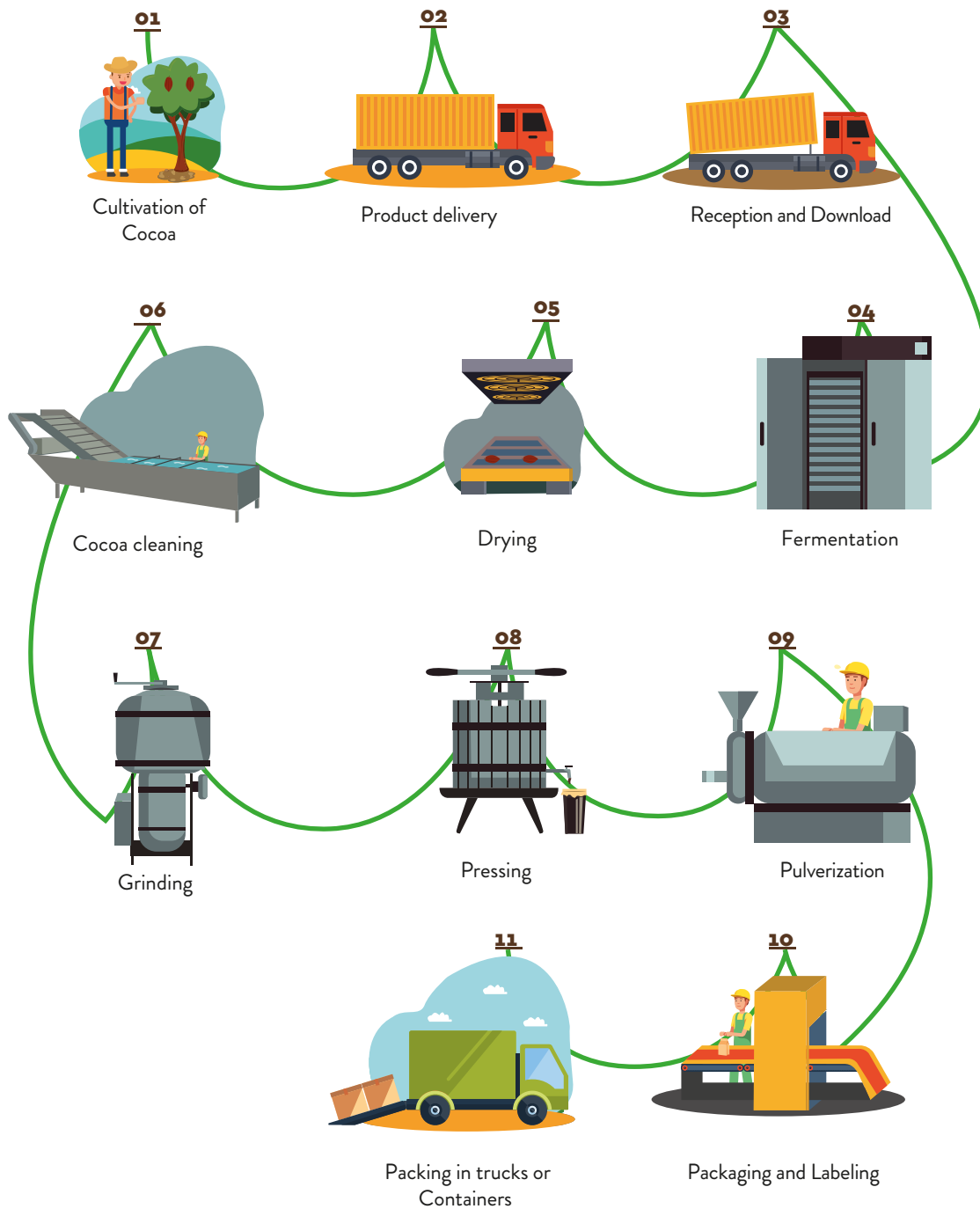
STORAGE RECOMMENDATIONS

- Store in fresh and dry places
- Keep it in the original pack, very well closed
- Keep it in the original pack closed once opened

ADDITIONAL INFORMATION

- Gluten free product
- GMO free product
- Additive free product

PROCESS



CALENDARING

