

PRODUCT SPECIFICATION SHEET

PRODUCT NAME:

ORGANIC CACAO POWDER 10-12% (Natural)

BOTANICAL NAME:

Theobroma cacao

COUNTRY OF ORIGIN:

Dominican Republic, West Africa, Ghana, Ivory Coast, Peru

INGREDIENTS:

100 % organic cacao beans

PROCESS DESCRIPTION:

Cacao powder is obtained from roasted, de-shelled and crushed cacao beans (seeds of the Theobroma cacao tree) which are ground into liquor and pressed hydraulically. The resulting press cake is then pulverized to cocoa powder.

QUALITY PARAMETERS:

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

ORGANOLEPTIC:

Color	light to dark brown
Flavor	bitter, nutty, earthy flavor
Odor	characteristic, no foreign odors

ANALYTICAL PROPERTIES:

Moisture	max. 6%
Ashes	< 10,0%
Fat	10% – 12%

HEAVY METALS

Cadmium	max. 0.6 mg/kg
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GMO:

Product is not produced with bioengineered or genetically modified material.



ALLERGENS:

According to EU Regulation 1169/2011 Annex II – no allergens are processed or stored on site.

GLUTEN FREE: Yes

MICROBIOLOGICAL PROPERTIES:

Total Plate Count	≤ 300.000 cfu/g
Enterococcus	≤1.000 cfu/g
E. Coli	≤ 100 cfu/g
Mold	≤5.000 cfu/g
Salmonella	Absent/25g

NUTRITIONAL VALUES (per 100 grams):

Energy	1379 kJ / 330,00 kcal
Fat	11,00 g
Saturated fatty acids	6,90 g
Carbohydrates	14,50 g
of which sugar	0,30 g
Fiber	31,00 g
Protein	28,10 g
Salt	0,10 g

these are estimated values which can vary from lot to lot

PACKAGING:

Paper bag with inner liner

STORAGE:

Temperature:	15°C – 20°C
Relative humidity:	<50%

SHELF LIFE:

May exceed 24 months from production date given proper storage.

OPTIONAL: Fair Trade