

PRODUCT SPECIFICATION SHEET

PRODUCT NAME:

ORGANIC CACAO BUTTER WAFERS (Natural)

BOTANICAL NAME:

Theobroma Cacao

COUNTRY OF ORIGIN:

PERU

INGREDIENTS:

100% Cacao Beans

PRODUCT DESCRIPTION:

Cacao butter is a type of fat that comes from cacao beans (seeds of the Theobroma cacao tree). To harness cacao butter, the beans are harvested from the cacao pods and then cleaned and roasted. Next, the beans are stripped from their shells and crushed into nibs, which are then ground into cacao paste. This paste is pressed to separate the fat.

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 CHARACTERS:

Format: Blocks, Bars, Kibbles, Wafers
 Color: white to yellow
 Flavor: mild and fatty, slightly bitter

ANALYTICAL PROPERTIES:

Moisture <2,0%
 Melting Point 32 – 35°C

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
Enterococci	≤1.000 cfu/g
Mold	≤5000 cfu/g
Salmonella	Absent/25g

NUTRITIONAL VALUES (per 100 grams):

Energy	884 kcal
Fat	98,00 g
Saturated fatty acids	56,00 g
Carbohydrates	0,0 g
of which sugar	0,0 g
Dietary Fibre	0,0 g
Protein	0,0 g

these are estimated values which can vary from lot to lot

PACKAGING:

Weight: varies with the format of the product
 Primary packaging: carton
 Inner liner: LDPE or HDPE bags

STORAGE:

Temperature 18°C
 Humidity 55 % - 65 %
 Keep in closed packaging and avoid direct sunlight or any other source of heat.

SHELF LIFE:

May exceed 24 months from production date given proper storage.

OPTIONAL: Fair Trade