

## Product Specification CACAO BUTTER

Cacao has been used for centuries throughout Mexican, Central and South American cultures due to its highly nutritional value and great taste. Aztecs and Mayas devoted festivals to honor Cacao and it was even used as currency. This ancient super food is considered today as one with the highest antioxidants in the world.

### Process:

Once the cacao is harvested, it is naturally fermented in the fruit like pod and then extracted. Once extracted it is washed, sanitized, and low temperature dried to maintain its raw status. The beans are then selected, gently peeled and crunched to form Nibs. Once in the Nibs form, the crumbled beans are milled to make liquor or paste. The cacao liquor is then conditioned to extract the butter and cooled with a hydraulic press. This process separates the thick and creamy butter from the fibrous powder. The extracted butter is then milled or molded into blocks to create Cacao Butter.

### Description:

Cacao Butter is a yellowish crumbled cacao or a yellowish block that can be used as conventional baking chocolate with higher fatty acids and fat content. Cacao has an excellent source of antioxidants, vitamins and minerals, which include Iron, Magnesium and Dietary Fiber. Moreover they contain flavonoids and alkaloid chemicals. Its balanced nutrition will be able to boost your energy levels.

**Scientific Name**  
Theobroma Cacao L

**Family**  
Malvaceae

**Variety**  
Criollo

**Origin**  
Peru



### Characteristics:

ORGANOLEPTIC PROPERTIES		
<b>Taste:</b>	Characteristic	
<b>Appearance:</b>	Light Brown Powder	
<b>Smell:</b>	Characteristic	
<b>Color:</b>	Characteristic Light Brown	

PHYSICAL AND CHEMICAL PROPERTIES		
<b>Moisture</b>	<0.50	%
<b>Blocks</b>	500% *	gr

\*Size could vary according to clients request

MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	<1x10 <sup>4</sup>	cfu/g
E.Coli	Absent	cfu/g
Yeasts	<10 <sup>2</sup>	cfu/g
Molds	<10 <sup>2</sup>	cfu/g
Salmonella	Absent	In 25g

NUTRITION (in 100 gr) **		
Energy	900.0	Kg
Proteins	0.0	g
Fat	100	g
Saturated Fat	64	g
Dietary Fiber	0.0	g
Ashes	0.0	g
Carbohydrates	0.0	g
Calcium	0.0	%
Iron	0.0	%

(\*\*)Values may vary

**Packaging:**

Polyethylene covered with paper kraft bags of 10kg or 25kg net or as per clients request. We can do retail packaging.

**Life-time and storage conditions**

12 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment:

Temperature: < 30°C  
 Relative Humidity: 45% - 75%

**Uses**

Cacao Butter is essential for making chocolate and as an addition to any dessert due to its aroma and taste. It can also be applied topically as a moisturizer, or even mixed with soap and lotion.

**Gluten Free:**

We certify that our product is naturally gluten free and will only be handled in 100% pure quinoa production lines.

**Non-GMO:**

We certify that our product has NOT been genetically modified.

**Additive Free:**

We certify that our product is 100% additive free

**Product Certifications:**

Organic: National Organic Program (USDA/NOP)  
 European Union (EU)  
 Peru (RTPO: Reglamento Técnico Peruano Organico)  
 Quality by SGS or Control Union

**HS Code:**

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