

Product Specification CACAO LIQUOR PASTE

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 crunched beans are milled to make liquor or paste. It can also be molded to specified formats or blocks.

Description:

Cacao Liquor Paste is basically the milled cacao nibs. It is a dark brown powder or dark brown block that can be used as conventional baking chocolate with all the benefits of natural cacao. 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		
Taste:	Characteristic	
Appearance:	Dark Brown Blocks or Powder	
Smell:	Characteristic	
Color:	Characteristic Dark Brown	

PHYSICAL AND CHEMICAL PROPERTIES		
Moisture	<5.00	%
Sieve	<1.00	%
Blocks	500 *	gr

*Size could vary according to client request

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

NUTRITION (in 100 gr) **		
Energy	646	Kg
Proteins	14.5	g
Fat	53.0	g
Dietary Fiber	10.5	g
Ashes	4.0	g
Carbohydrates	52.0	g
Calcium	2	%
Iron	4	%

(**)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

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

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

Uses

Cacao Liquor/Paste is used in the production of cacao value added products. With the addition of a sweetener it can be used just like normal baking chocolate to create desserts and confections.

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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