

Product Specification CACAO POWDER

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. The cacao liquor is then conditioned to extract the butter and cooled with a hydraulic press. The result is a cacao cake, which is then milled (pulverized) to create Cacao Powder at a lower fat content.

Description:

Cacao Powder is similar to light brown flour. Cacao has an excellent source of antioxidants, vitamins and minerals, which include Iron, Magnesium and Dietary Fiber. Moreover they contain flavonoids and alkaloid chemicals. No fillers or sugars are added. Its balanced nutrition will be able to boost your energy levels.

Scientific Name	Family	Variety	Origin
Theobroma Cacao L	Malvaceae	Criollo	Peru



Characteristics:

ORGANOLEPTIC PROPERTIES		
Taste:	Characteristic	
Appearance:	Light Brown Powder	
Smell:	Characteristic	
Color:	Characteristic Light Brown	

PHYSICAL AND CHEMICAL PROPERTIES		
Moisture	<5.00	%
Sieve	<0.75%	mm

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	420.0	Kg
Proteins	27.8	g
Fat	11.0	g
Dietary Fiber	32.5	g
Ashes	7.5	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

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

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

Uses

Cacao Powder is used for human consumption in a variety of ways. Mix it with your favorite juices and smoothies to add a delicious high protein low fat supplement. It is a healthy alternative to the industrial/conventional cocoa used for hot chocolate and other baked desserts.

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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