

PRODUCT SPECIFICATION CACAO LIQUOR/PASTE

Classification: *Theobroma cacao L*

In North America and Europe often referred as 100% unsweetened chocolate, baking chocolate or bitter chocolate. Other names include Cocoa (Cacao) Mass and Cocoa Liquor. The beans are fermented to perfection, toasted, husked, cleaned and finally ground and cold-pressed to create a fine cacao liquor. The liquor is cooled and molded into blocks. The cacao mixture, and fermentation can be tailored to the specifications of the client to create a perfect balanced flavor profile.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Cacao paste Theobroma cacao L, Criollo and Trinitario
STYLE:	Homogeneous paste, 100% cacao
ORIGIN:	Amazon, Huánuco/San Martin, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Dark brown

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Dark brown
TASTE:	Characteristic
ODOR	Characteristic
FOREIGN MATERIAL:	Max. 0.5%
DEFECTS:	Max. 3%
AVERAGE SIZE:	–
CALIBER:	99% (ASTM 200 75 µ)
PARTICLE SIZE:	–

* The product may contain traces of pits/stalks/shell.

PRODUCT TYPES

TYPES:	Cacao Liquor/Paste/Mass
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input checked="" type="checkbox"/> JAS <input checked="" type="checkbox"/> Fairtrade FLO <input checked="" type="checkbox"/> Kosher <input type="checkbox"/> UTZ
HS CODE(S):	1803.20.00.00

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	Max. 4%
FAT:	53±2% (cacao butter)
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 2%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL (10%):	5.2 – 6.2
SAPONIFICATION:	–
SOLUBILITY:	–

CACAO LIQUOR

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC:	Max. 5000 cfu/g
YEAST:	Max. 50 cfu/g
MOLD:	Max. 50 cfu/g
E. COLI:	< 3 cfu/g
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	–
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g POR)

ENERGY:	662 kcal. / KJ 2768
PROTEIN:	14 g
TOTAL FAT:	57 g
SATURATED FAT:	21 g
MONOUNSAT. FAT:	26 g
POLYUNSAT. FAT:	10 g
CARBOHYDRATES:	28.6 g, of which: – Sugars: 0.6 g – Dietary fibers: 20.7 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	12.2 mg
FOLATE (B9):	32.4 mcg
NIACIN:	2.1 mg
PANTOTHENIC ACID:	0.4 mg
RIBOFLAVIN (B2):	0.22 mg
THIAMIN (B1):	0.1 mg
VITAMIN A:	0 IU
VITAMIN B12:	0.2 mcg
VITAMIN B6:	0.1 mg
VITAMIN C:	0 mg
VITAMIN D:	0 IU
VITAMIN E:	0 mg
VITAMIN K:	2.6 mcg

FATTY ACIDS:

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECAONOIC:	–
C14-0 MYRSTIC:	–
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	–
C16-0 PALMITIC:	–
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	–
C18-1-9 OLEIC:	–
C18-0 STERIC:	–
C19-1-11 NONADEC:	–
C19-0 NONADECANOIC	–
C20-1-15 EISOENOIC:	–
C22-0 BEHANIC:	–
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	–
GLUTAMIC ACID:	–
SERINE:	–
HISTIDINE:	–
GLYCINE:	–
THREONINE:	–
ALANINE:	–
TYROSINE:	–
PHENYLALANINE:	–
VALINE:	–
METHIONINE:	–
ISOLEUCINE:	–
LEUCINE:	–
LYSINE:	–
HO- PROLINE:	–
PROLINE:	–
SARCOSINE:	–

MINERALS

CALCIUM:	128 mg
COPPER:	3.8 mg
FLUORIDE:	–
IRON:	13.9 mg
MAGNESIUM:	499 mg
MANGANESE:	3.9 mg
PHOSPHOROS:	734 mg
POTASSIUM:	1,525 mg
SELENIUM:	14.5 mcg
SODIUM:	18 mg
ZINC:	6.8 mg

OTHER

ARSENIC (AS):	–
ASH:	3.4 g
CADMIUM (CD):	–
CAFFEINE:	230 mg
LEAD (PB):	–
MERCURY (HG):	–

CACAO LIQUOR

The product is produced from Non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP food safety control. It is edible grade and fit for human consumption.

Typical Usage

Cacao paste is 100% dark chocolate. Cacao paste or cacao mass is most oft used by professionals who wants to create fine chocolate products, starting from absolute purity with cacao from Peruvian Criollo trees.

SHELF-LIFE & STORAGE

SHELF-LIFE:	24 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	5-15 degrees Celsius
HUMIDITY:	50-65% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	PE bags in a corrugated cardboard, total 10 or 30 kg net
SHIPPING:	FOB Callao
MINIMUM ORDER:	5000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	21-30 days

DISCLAIMER

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INQUIRIES

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CACAO LIQUOR

Precautions

Anyone with a sensitivity to chocolate should avoid eating cacao beans or nibs. The active polyphenols and other substances in cacao can trigger migraines and cause other allergic reactions in sensitive people.

PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Cacao Liquor
PREPARED BY: F. Zuniga
REVISED BY: H. Romero
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: C-PRD-cl02
VERSION: 1.1
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