

## PRODUCT SPECIFICATION CACAO POWDER 10/12

Classification: *Theobroma cacao L*

OrganicCrops cacao powder is made from hand selected Criollo and Trinitario cacao beans harvested on small family farms in the Huánuco region of Peru. Raw cacao powder is made from roasted (max 43 Celsius) beans which are then husked. The raw nibs are milled and pressed to produce a fine powder.



### GENERAL CHARACTERISTICS

<b>PRODUCT CLASS.:</b>	Cacao powder, Theobroma cacao L, Criollo and Trinitario
<b>STYLE:</b>	Fine powder, 100% cacao
<b>ORIGIN:</b>	Peruvian Amazon
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	Light brown

### PRODUCT TYPES

<b>TYPES:</b>	Unsweetened Cacao Powder 10/12
<b>CERTIFICATION:</b>	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher
<b>PRODUCT ID:</b>	TCPD1815
<b>HS CODE(S):</b>	1805.00.00.00

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Light brown
<b>TASTE:</b>	Characteristic
<b>ODOR:</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	Max. 0.5%*
<b>DEFECTS:</b>	–
<b>AVERAGE SIZE:</b>	–
<b>CALIBER:</b>	–
<b>PARTICLE SIZE:</b>	99% (ASTM 200)

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

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	–
<b>ASHES:</b>	Max. 8%
<b>FAT:</b>	10-12% (cacao butter)
<b>FERMENTATION:</b>	–
<b>HUMIDITY LEVEL:</b>	Max. 5%
<b>IODINE:</b>	–
<b>MELTING POINT:</b>	–
<b>PEROXIDE:</b>	–
<b>PH-LEVEL:</b>	5.2 – 6.5
<b>SAPONIFICATION:</b>	–
<b>SOLUBILITY:</b>	–

## CACAO POWDER

### 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

<b>AEROBIC MESOPHILIC:</b>	Max. 5000 cfu/g
<b>YEAST:</b>	Max. 50 cfu/g
<b>MOLD:</b>	Max. 50 cfu/g
<b>E. COLI (10G):</b>	Absent
<b>SALMONELLA (25G):</b>	Absent
<b>STAPHYLOC. AUREUS:</b>	Max. 10 cfu/g
<b>AFLATOXINS:</b>	–
<b>P. AERUGINOSA:</b>	–
<b>N. ENTEROBACT.:</b>	–
<b>BACILLUS CEREUS:</b>	–

## NUTRITION FACTS (100 g POR)

ENERGY:	431 kcal. / KJ 1803
PROTEIN:	18 g
TOTAL FAT:	10.4 g
SATURATED FAT:	5.3 g
MONOUNSAT. FAT:	—
POLYUNSAT. FAT:	—
CARBOHYDRATES:	65 g, of which: — Sugars: 0.9 g — Dietary fibers: 25 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 TRIDECONOIC:	—
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 EISOSENOIC:	—
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:	Max. 5.0 mg
FLUORIDE:	—
IRON:	13.9 mg
MAGNESIUM:	499 mg
MANGANESE:	3.9 mg
PHOSPHOROS:	734 mg
POTASSIUM:	750 mg
SELENIUM:	14.5 mcg
SODIUM:	71 mg
ZINC:	6.8 mg

### OTHER

ARSENIC (AS):	Max. 0.1 mg
ASH:	3.4 g
CADMIUM (CD):	< 1.2 mg/ppm
CAFFEINE:	230 mg
LEAD (PB):	Max. 0.2 mg
MERCURY (HG):	—

## CACAO POWDER

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

Criollo natural 10/12 cacao powder does not go through an alkalization process and therefore has a higher acidic pH level and lighter color. Our cacao powder is used throughout the food industry in a wide variety of consumer and wholesale products. Peru's Criollo natural 10/12 cacao powder is also used to create the world's finest chocolate products.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	24 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-25 degrees Celsius
HUMIDITY:	50-65% H.R.

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	3-Layer Kraft paper bags: 25 kg net, 25.3 kg gross
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	15 days

## DISCLAIMER

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These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.

Version: **0.10 / August 2021 / SN**

## INQUIRIES

Please direct all inquiries and other communication to:

### **OrganicCrops E.I.R.L.**

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Tarapoto, 22202  
San Martin, Perú  
**RUC#:** 20600134109

## CACAO POWDER

### **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 Powder  
**PREPARED BY:** F. Zuniga  
**REVISED BY:** H. Romero  
**APPROVED BY:** M. Zuniga Cueva

**PROCESS CODE:** C-PRD-cp01  
**VERSION:** 1.4  
**DATE:** 1-2-2017  
**PAGE:** 1 of 1 pages

