



PRODUCT SPECIFICATION **ALKALIZED CACAO POWDER 20/22**

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 and San Martín regions in Peru. Alkalized Cacao powder is made from roasted beans which are then husked. The raw nibs are treated with potassium carbonate, pressed and pulverized to create a fine powder.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Alkalized Cacao powder, Theobroma cacao L, Criollo and Trinitario
STYLE:	Fine alkalized cacao powder
ORIGIN:	Peruvian Amazon
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Reddish brown

PHYSICAL CHARACTERISTICS

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

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

PRODUCT TYPES

TYPES:	Sweetened Alkalized Cacao Powder 20/22 percent fat percentage
CERTIFICATION:	<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
PRODUCT ID:	TCAP1815
HS CODE(S):	1805.00.00.00

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	Max. 11%
FAT:	20-22% (cacao butter)
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 5%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	6.5 – 7.2
SAPONIFICATION:	–
SOLUBILITY:	–

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC:	Max. 5000 cfu/g
YEAST:	Max. 50 cfu/g
MOLD:	Max. 50 cfu/g
E. COLI (10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Max. 10 cfu/g
AFLATOXINS:	Max. 10ppb
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
OCHRATOXIN A:	Max. 5 ppb

ALKALIZED 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.

NUTRITION FACTS (100 g POR)

ENERGY:	431 kcal. / KJ 1803
PROTEIN:	22.5 g
TOTAL FAT:	21.1 g
SATURATED FAT:	9.6 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:	7.8 mg
FOLATE (B9):	22.9 mcg
NIACIN:	0.9 mg
PANTOTHENIC ACID:	0.1 mg
RIBOFLAVIN (B2):	0.22 mg
THIAMIN (B1):	0 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:	2.3 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:	126 mg
COPPER:	Max. 5.0 mg
FLUORIDE:	–
IRON:	9.6 mg
MAGNESIUM:	391 mg
MANGANESE:	3.2 mg
PHOSPHOROS:	755 mg
POTASSIUM:	3211 mg
SELENIUM:	14.1 mcg
SODIUM:	319 mg
ZINC:	4.9 mg

OTHER

ARSENIC (AS):	Max. 0.1 mg
ASH:	Max 11 g
CADMIUM (CD):	< 1.2 mg/ppm
CAFFEINE:	230 mg
LEAD (PB):	Max. 0.1 mg
MERCURY (HG):	–

ALKALIZED 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

Alkalized cacao powder is suited for all kinds of food preparation processes.

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:	5000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	15 days

DISCLAIMER

All product, product specifications and data are subject to change without notice. OrganicCrops., its affiliates, agents, and employees, and all persons acting on its or their behalf (collectively, "OrganicCrops"), disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

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: **0.5 / April 2022 / SN**

INQUIRIES

Please direct all inquiries and other communication to:

OrganicCrops E.I.R.L.

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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: Alkalized Cacao Powder
PREPARED BY: F. Zuniga
REVISED BY: H. Romero
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: C-PRD-cp07
VERSION: 1.5
DATE: 5-4-2022
PAGE: 1 of 1 pages

