

PRODUCT SPECIFICATION CHOCOLATE 70%

Classification: *Theobroma cacao L*

Custom chocolate products made from Peruvian cacao. This product specification document is an example for 70% chocolate made from a blend of the following cacao bean varieties: 25% Trinitario (ICS92, ICS 95, ICS 97) 25% CCN51, 50% Criollo. Other beans and blends can be used as per customer specifications.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Theobroma cacao L, Criollo, Trinitario, CCN51
STYLE:	70% cacao chocolate
ORIGIN:	San Martin region, Peru
CULTIVATION:	Organic, Conventional
INGREDIENTS:	(Organic) cacao paste, (organic) cacao butter, (organic) panela sugar

PRODUCT TYPES

TYPES:	Bulk: block, wafers, chips
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:	C70B1806
HS CODE(S):	1806.20.90.00 (blocks / wafers / bars) 1806.31.00.00 (enrobed)

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Brown (uniform)
TASTE:	Characteristic chocolate
ODOR:	Characteristic chocolate
FOREIGN MATERIAL:	0
DEFECTS:	0
AVERAGE SIZE:	Wafers: 2.5 cm / 10-12g Blocks: 32 x 40 cm / 5 kg
CALIBER:	30 microns
PARTICLE SIZE:	–

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	Max. 2.5 %
FAT:	Min. 50% (Cacao Butter)
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 2%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL (10%):	5-6.5
SAPONIFICATION:	–
SOLUBILITY:	–

CHOCOLATE 70%

Conformation

- This product does not contain genetically modified material (GMO-free).
- This product is free of BSE/TSE.
- The product is gluten free.
- The product is vegetarian & vegan.
- The product is Kosher.
- The product is Halal.
- 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:	–
YEAST:	Max. 10 ⁴ cfu/g
MOLD:	Max. 10 ³ cfu/g
E. COLI:	Absent
SALMONELLA:	Absent
STAPHYLOC. AUREUS:	Max. 10 cfu/g
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g serving)

ENERGY:	589 kcal. / KJ 2464
PROTEIN:	9 g
TOTAL FAT:	55 g
SATURATED FAT:	17 g
MONOUNSAT. FAT:	—
POLYUNSAT. FAT:	—
CARBOHYDRATES:	43 g, of which
	— Sugars: 10 g
	— Dietary fiber: 28 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	—
CAROTENE, BETA:	18 mcg
CAROTENE, ALPHA:	6 mcg
FOLATE (B9):	0 mcg
NIACIN:	1.1 mg
PANTOTHENIC ACID:	0.4 mg
RIBOFLAVIN (B2):	0.1 mg
THIAMIN (B1):	0.3 mg
VITAMIN A:	2.0 mcg
VITAMIN B12:	0.3 mcg
VITAMIN B6:	0.4 mg
VITAMIN C:	0 mg
VITAMIN D:	0 IU
VITAMIN E:	0.6 mg
VITAMIN K:	7.3 mcg

FATTY ACIDS:

C12-0 LAURIC:	0.17 g
C13-1-7 TRIDECONOIC:	—
C13-0 TRIDECONOIC:	—
C14-0 MYRSTIC:	0.78 g
C15-1-7 PENTADEC:	0 g
C16-1-9 PALMTOLEIC:	0.104 g
C16-0 PALMITIC:	10.1 g
C17-1-9 HEPTADEC:	0 g
C17-0 HEPTADECANOIC:	0.86 g
C18-2-9-12 LINOLEIC:	1.22 g
C18-1-9 OLEIC:	0.23 g
C18-0 STERIC:	13.63 g
C19-1-11 NONADEC:	—
C19-0 NONADECANOIC	—
C20-1-15 EISOSENOIC:	0.02 g
C22-0 BEHANIC:	0.07 g
C24-1-15 NERVONIC:	0 g
C-24-0 LIGNOCENIC:	0.04 g

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:	443 mg
COPPER:	1.7 mg
FLUORIDE:	—
IRON:	9.2 mg
MAGNESIUM:	189 mg
MANGANESE:	1.92 mg
PHOSPHOROS:	308 mg
POTASSIUM:	692 mg
SELENIUM:	6.2 mcg
SODIUM:	100 mg
ZINC:	3.1 mg

OTHER

ARSENIC (AS):	Max. 0.2 mg
ASH:	2.3 g
CADMIUM (CD):	Max. 1 ppm
CAFFEINE:	80 mg
LEAD (PB):	Max 0.5 mg
MERCURY (HG):	Max 0.02 mg

CUSTOMIZED CHOCOLATE

Made to order according to customer specifications.

- Wide variety of bean selections available. Single origin or blends.
- Unsweetened or sweetened with a variety of (organic) fruits and sugars.
- Plain or with added (organic) dehydrated fruit/raisins, Andean grains, cacao nibs, etc.
- Various presentations. Custom molds upon request.

SHELF-LIFE & STORAGE

SHELF-LIFE:	18 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.:	<ul style="list-style-type: none">▪ Blocks: 6 polyethylene bags (1 block per bag) of 5 kg each, total 30 kg per box▪ Wafers: 4 polyethylene bags of 5 kg each, total 20 kg per box▪ Chips: 3 polyethylene bags of 5 kg each, total 15 kg per box
SHIPPING:	FOB Callao
MINIMUM ORDER:	1 pallet
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days

DISCLAIMER

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INQUIRIES

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CHOCOLATE 70%

Precautions

Anyone with a sensitivity to chocolate should avoid eating chocolate 70%. The active polyphenols and other substances in chocolate 70% can trigger migraines and cause other allergic reactions in sensitive people. Please consult a medical professional for more information.

PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Chocolate
PREPARED BY: M. Zuniga Cueva
REVISED BY:
APPROVED BY:

PROCESS CODE: C-PRD-CaCho
VERSION: 1.1
DATE: 11-4-2022
PAGE: 1 of 1 pages

