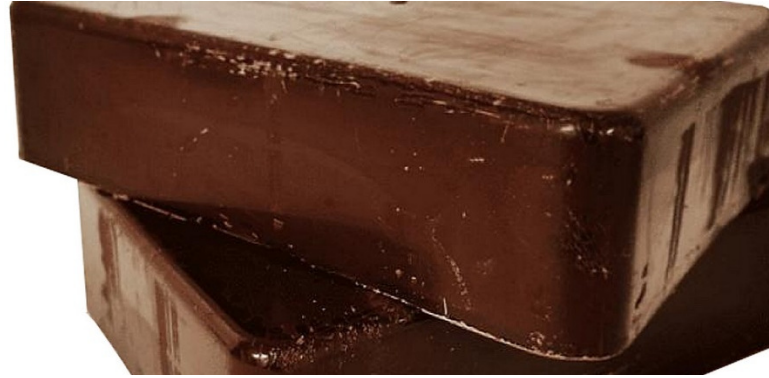


## PRODUCT SPECIFICATION CACAO LIQUOR/PASTE

Classification: *Theobroma cacao L*

In North America and Europe often referred as 100% unsweetened chocolate or baking chocolate. To produce cacao liquor, cacao beans are fermented to perfection, then toasted, husked, cleaned, 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

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

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Dark brown
<b>TASTE:</b>	Characteristic
<b>ODOR:</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	Max. 0.5%
<b>DEFECTS:</b>	Max. 3%
<b>AVERAGE SIZE:</b>	–
<b>CALIBER:</b>	99% (ASTM 200 75 µ)
<b>MICRONS:</b>	40

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

### PRODUCT TYPES

<b>TYPES:</b>	Cacao Liquor/Paste/Mass	
<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>	TCLI1803	
<b>HS CODE(S):</b>	1803.10.00.00	

### CHEMICAL CHARACTERISTICS

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

### CACAO LIQUOR

#### Conformation

- This product does not contain genetically modified material.
- This product is free of pesticides.
- 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>	< 5000 cfu/g
<b>YEAST:</b>	< 50 cfu/g
<b>MOLD:</b>	< 50 cfu/g
<b>E. COLI:</b>	Absent
<b>SALMONELLA (25G):</b>	Absent
<b>STAPHYLOC. AUREUS:</b>	< 10 cfu/g
<b>AFLATOXINS:</b>	< 4 µg/kg
<b>P. AERUGINOSA:</b>	–
<b>N. ENTEROBACT.:</b>	–
<b>BACILLUS CEREUS:</b>	–

## 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 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:	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):	< 0.2 ppm/mg
ASH:	3.4 g
CADMIUM (CD):	< 1.2 ppm/mg
CAFFEINE:	230 ppm/mg
LEAD (PB):	< 0.5 ppm/mg
MERCURY (HG):	< 0.03 ppm/mg

## 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 often 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.:	<b>Bulk Block 4 x 5 kg</b> <b>Primary packaging:</b> 5 kg polyethylene bag <b>Secondary packaging:</b> Corrugated cardboard box, total 20 kg net, 21kg gross <b>Bulk Block 5 x 5 kg</b> <b>Primary packaging:</b> 5 kg polyethylene bag <b>Secondary packaging:</b> Corrugated cardboard box, total 25 kg net, 26kg gross
EXPORT LABEL	The following information is stated on the export label: <ul style="list-style-type: none"><li>- Producer/Exporter company name and address information, tax (RUC) number</li><li>- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)</li><li>- Receiver company name and address information</li></ul>
PACKAGING/PRES.:	PE bags in a corrugated cardboard, total 20 or 25 kg net
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	21-30 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: **0.14 / February 2026 / SN**

## INQUIRIES

Please direct all inquiries and other communication to:

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

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**RUC#:** 20600134109

**TELEPHONE:** +51 989247319  
**EMAIL:** [operations@organiccrops.net](mailto:operations@organiccrops.net)  
**INTERNET:** <https://organiccrops.net>

## 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:** 1.21  
**DATE:** 11-9-2025  
**PAGE:** 1 of 1 pages

