



PRODUCT SPECIFICATION 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 of Peru. Cacao powder is made from roasted beans which are then husked. The raw nibs are milled and pressed to produce a fine powder.



GENERAL CHARACTERISTICS

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

PRODUCT TYPES

TYPES:	Unsweetened Cacao Powder 20/22
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:	TCPV1815
HS CODE(S):	1805.00.00.00

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Light 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.

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	Max. 8%
FAT:	20-22% (cacao butter)
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 5%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	5.2 – 6.0
SAPONIFICATION:	–
SOLUBILITY:	–

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

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:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g POR)

ENERGY:	481 kcal. / KJ 2012
PROTEIN:	25.1 g
TOTAL FAT:	23.1 g
SATURATED FAT:	12.7 g
MONOUNSAT. FAT:	–
POLYUNSAT. FAT:	–
CARBOHYDRATES:	69 g, of which: – Sugars: 0.8 g – Dietary fibers: 43 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	13 mg
FOLATE (B9):	32.1 mcg
NIACIN:	2.2 mg
PANTOTHENIC ACID:	0.4 mg
RIBOFLAVIN (B2):	0.24 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:	2.4 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:	126.2 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:	6.7 g
CADMIUM (CD):	Max 0.7 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 / 1 pallet
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: **0.6 / April 2022 / SN**

INQUIRIES

Please direct all inquiries and other communication to:

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

PROCESS CODE: C-PRD-cp01
VERSION: 1.5
DATE: 4-4-2022
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