

## 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, such as Porcelana, Chuncho, can be used as per customer specifications.



### GENERAL CHARACTERISTICS

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

### PHYSICAL CHARACTERISTICS

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

### PRODUCT TYPES

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

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	–
<b>ASHES:</b>	Max. 2.5 %
<b>FAT:</b>	Min. 50% (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>	5-6.5
<b>SAPONIFICATION:</b>	–
<b>SOLUBILITY:</b>	–

### 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

<b>AEROBIC MESOPHILIC:</b>	–
<b>YEAST:</b>	Max. 10 <sup>4</sup> cfu/g
<b>MOLD:</b>	Max. 10 <sup>3</sup> cfu/g
<b>E. COLI:</b>	Absent
<b>SALMONELLA:</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 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

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

## ORDER SPECIFICATIONS

<b>PACKAGING/PRES.:</b>	<ul style="list-style-type: none"><li>▪ <b>Blocks:</b> 6 polyethylene bags (1 block per bag) of 5 kg each, total 30 kg per box</li><li>▪ <b>Wafers:</b> 4 polyethylene bags of 5 kg each, total 20 kg per box</li><li>▪ <b>Chips:</b> 3 polyethylene bags of 5 kg each, total 15 kg per box</li></ul>
<b>EXPORT LABEL</b>	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></ul> Receiver company name and address information
<b>SHIPPING:</b>	FOB Callao
<b>MINIMUM ORDER:</b>	1000 kg
<b>DELIVERY DETAIL:</b>	FIFO

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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.

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## INQUIRIES

Please direct all inquiries and other communication to:

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

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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:** 1.2  
**DATE:** 18-11-2025  
**PAGE:** 1 of 1 pages

