

REPÚBLICA DEL CACAO®		CACAO POWDER 22-24%		FIT-SG-012		
				Version	4	
				Elaborated	28/02/2018	
				Updated	30/04/2021	
INFORMACIÓN GENERAL						
NAME	Cacao Powder 22-24%					
LEGAL DENOMINATION	Cocoa Powder 100% Cocoa Solids.					
COUNTRY OF ORIGIN	Ecuador					
INGREDIENTS	Cocoa powder.					
DESCRIPTION & USE						
Commercial description	Created from various origins, this cacao powder contains the highest natural cacao butter content available on the market today. It has a wonderful tropical wood color, with rich hues of mahogany. This powder will boost the colors of your pastries. A clean and round cacao taste for all uses, baked sponges are softer and moister, makes the color of glazes and sauces warmer and more attractive, delicious flavors in drinks, as well as in sorbets and ice creams.					
Flavor notes	Strong flavor cacao and spices.					
Target consumers	Chocolatiers, confectioners, bakers and pastries, general public, etc.					
Unintentional use	It cannot be used to prepare food for vulnerable consumers such as: babies, people suffering from diabetes or insulin resistance syndrome, high cholesterol and triglycerides, ingredients for food supplements and people that present reactions to declared allergens.					
NUTRITIONAL INFORMATION				PHYSICAL CHARACTERISTICS		
Serving size:	40 g		100 g		pH	7.8 – 8.2
Energy (Calories):	754 kJ (180 kcal)		1927 kJ (460 kcal)		Ashes	10.48%
Energy from Fat (Calories from Fat):	335 kJ (80 kcal)		880 kJ (210 kcal)		Humidity	<5%
Total Fat	9 g	12%	23 g	29%		
Saturated Fat:	6 g	30%	15 g	75%		
Trans Fat Acids:	0 g		0 g			
Monounsaturated fat acids:	3 g		7 g		COMPOSITION	
Polyunsaturated fat acids:	0 g		0.5 g		Fat content	23%
Cholesterol:	0 mg	0%	0 mg	0%	NFCS (Non fat cocoa solids)	Min. 76%
Sodium:	5 mg	0%	20 mg	1%		
Total Carbohydrate:	16 g	6%	41 g	15%		
Dietary fiber:	11 g	39%	26 g	93%		
Total sugars:	0 g		0 g			
Added sugars:	0 g	0%	0 g	0%		
Protein:	8 g	16%	21 g	42%		
Vitamine D	0 mcg	0%	0 mcg	0%		
Calcium:	54 mg	4%	134 mg	10%		
Iron:	10 mg	55%	25 mg	137%		
Potassium	1450mg	31%	3630 mg	77%		
The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for a general nutrition advice.						
MICROBIOLOGICAL, POLLUTANT CHARACTERISTICS & ALLERGENS						
Microbiological characteristics				Heavy metals specifications		
Microorganisms	Maximum values	Method	Frequency of analysis	Heavy metals	Maximum limit	Frequency of analysis
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	*(As) Arsenic (more than 40 % of cocoa)	< 0.4 mg/kg	1 time per year
Yeasts and Moulds	<100/g	NF V 08-036		(Cd) Cadmium (greater than 95% total cacao content) (REGULATION PProp 65)	0.960 mg/kg	
Bacillus cereus	<100/g	NF EN ISO 7932		*(Pb) Lead (more than 40 % of cocoa)	< 0.4 mg/kg	
Staphylococcus coagulase +	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2		(Cu) Copper (INEN Norm)	< 15 mg/kg	
Listeria monocytogenes	Abscense in 25 g	AES 10/03-09/00		* Established limits according to MERCOSUR TECHNICAL REGULATION ABOUT INORGANIC CONTAMINANTS FOOD MAXIMUM LIMITS		
Escherichia coli	Abscense in 25 g	NF EN ISO 16649-3				
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05				
Allergens	This product is made in an installation that uses milk.					
CERTIFICATION						
Kosher certification by Orthodox Union. Halal certification by Ecuadorhalal Guarantee without GMO /Our products do not contain ingredients from genetically modified raw materials. Guarantee that we do not use the ionization process for the manufacture of all our products						
PACKAGING						
Labelling interpretation (E): MM-YYYY = Best before end of (M=Month; Year) (P): DD-MM-YYYY = Manufacturing date (D=Day; M=Month; Y=Year) LDDDDYYYY: Lot number (L=lot; D= Day number; Y=Year)				Conditions of preservation/shelf life Shelf life: 18 months Conditions of preservation: Close hermetically the product and keep in a dry cool place between 59-68°F (15-20°C)		
Product picture						
SAP Code	18842					
Packaging	Primary			Secondary		
Quantity	Bags of 2.25 kg net			Box of 4 bags		
Dimensions (mm)	125*115*440			500*250*135		
Materials	BOPP Met/PET Trans/CPP/CPP			Cardboard		
Packaging weight	1 oz/ 30g +/- 10%			15 oz/ 422g +/- 10%		
UPC CODE	7862124830191			17862124830198		
No contractual information / Date: 30/04/2021 Elaborated by: Quality manager Reviewed Approved by: R&D/Quality manager.						