




ORGANIC CRIOLLO CACAO PASTE

COMMERCIAL NAME:	Organic Criollo Cacao Paste
SCIENTIFIC NAME	<i>Theobroma cacao L, criollo variety.</i>
COMPOSITION	100 % Organic Cacao Beans
ORIGIN	Central Selva Region Pangoa – River Ene
DESCRIPTION OF PRODUCT	Cacao Paste obtained from cacao beans shelled, grinded and refined, cooled and packed.
CERTIFICATIONS ORGANIC	 
CERTIFICATIONS SOCIAL	

ORGANOLEPTIC PROPERTIES	Colour	Dark Brown
	Odor	Characteristic, without foreign odors
	Flavor	Characteristic, without foreign flavor

PHYSICAL & CHEMICAL CHARACTERISTICS	Moisture %	< 2%
	pH	5-6
	Organic Products	Pesticide residues conforms with current European legislation.

NUTRITION FACTS	COMPONENTS	VALUE	UNITS
	Calories	641.86	Kcal/ 100g
	Total Fat	53.54	g/100g
	Saturated Fat	34.15	g/100g
	Trans Fat	0.00	g/100g
	Cholesterol	0.00	g/100g
	Total Carbohydrate	26.21	g/100g
	Dietary Fiber	13.80	g/100g
	Total sugars	0.00	g/100g
	Protein	13.80	g/100g
	Sodium	0.00	g/100g

	PARAMETER	UND.	ALLOWABLE LIMIT
MICROBIOLOGICAL CHARACTERISTICS	Aerobic mesophiles	Ufc/g	2.5 x 10 ⁴ estimado
	Yeast	Ufc/g	300 estimado
	Mould	Ufc/g	300 estimado
	E. coli	Deteccion	Absence
	Salmonella / 25g.	Deteccion	Absence

GUARANTEES	Gluten Free	This product is gluten free.
	Non Gmo	This product has not been genetically modified in any way
	Non Irradiated	This product has not been irradiated
	Allergen	We do not use inputs or products that may contain allergens in the production process.

INTENDED USE BY THE CONSUMER	Industrial use. Human consumption. In the chocolate industry, for human consumption.
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PACKAGING	Packing	Material	Weight
	Primary packaging	High density polyethylene bags	30 Kg.
	Secondary packaging	corrugated cardboard box	

STORAGE AND SHIPPING CONDITION	<p>Store in sanitary conditions and keep in a cool and dry place over pallets.</p> <p>Stay away from sources of heat and sunlight.</p> <p>Optimum temperature 18°C - 20 °C and 65% maximum of R.H.</p> <p>The warehouse should be free of plagues and strong or disagreeably odours.</p>
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EXPECTED SHELF LIFE	24 months hermetically sealed
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REFERENTIAL IMAGE	
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