

Alkalized (Dutched) 10/12 Cacao Powder



Product of Ecuador

Our Grand Guayacan is a delicious and strong tasting cacao powder with a more alkaline flavor. With a 10-12 fat percentage, this powder is ideal for almost all uses, ranging from cake mixes, ice creams, and syrups to chocolate beverages. Since its fat percentage is not high, it is easier to handle than other equivalent high fat powders. Made with Arriba Nacional Ecuadorian fine aroma and flavor cacao beans. This product is available in Certified Organic (USDA NOP and EU standards) and conventional versions. It is Kosher Pareve Certified.

CHEMICAL AND PHYSICAL PROPERTIES

Physical appearance	Brown uniform powder
Fat Content	10 - 12%
Moisture	Max. 3.8%
pH	6.8 - 7.6
Shell Content	Max. 1.75%
Fineness - Mesh No. 200	Min. 99.0%

MICROBIOLOGICAL PARAMETERS

Standard Plate Count	<5000 cfu/g
Yeast and Molds	<100 cfu/g
Coliforms	<10 cfu/g
E. coli	Absence (1 g)
Salmonella	Absence (25 g)

Nutrition Facts *Values per 100 g*

Calories	220 kcal
Calories from fat	106.92 kcal
Total Fat	11.88 g
Saturated Fat	7.8 g
Trans Fat	0.0 g
Cholesterol	0.0 g
Sodium	19 mg
Total Carbohydrate	58.0 g
Dietary Fiber	30.0 g
Total Sugars	1.80 g
Added Sugars	0.0 g
Protein	18.0 g
Iron, Fe	15.52 mg
Potassium, K	2509 mg
Vitamin A	0.0 µg
Vitamin D	0.0 µg

Ingredients: *Theobroma cacao* beans, <2% Potassium Carbonate (E501(i)).

Food Safety Requirements: This product is manufactured in a plant that counts with an ISO 22000 certification of its Food Safety Management System. Good Manufacturing Practices (GMP) and HACCP requirements are also met.

Allergen Declaration: This product is manufactured in a facility where none of the following products are present at any area: eggs, milk, mustard, sesame, peanuts, tree nuts, fish, seafood, celery, soy and its derivatives and wheat and its derivatives.

Non GMO Declaration: This product does not contain any ingredients sourced from Genetically Modified Organisms.

Gluten Free Declaration: This product is naturally Gluten Free.

Packaging: The product is available in Kraft paper bags with food-grade high-density polyethylene lining, and in corrugated cardboard boxes with food-grade high-density polyethylene lining.

Presentations:

ORGANIC			CONVENTIONAL		
<i>Weight and Packaging</i>		<i>SKU/Item No.</i>	<i>Weight and Packaging</i>		<i>SKU/Item No.</i>
25 KGS (55 lbs)	Bags	OA10/12	25 KGS (55 lbs)	Bags	GG10/12
13 KGS (28.60 lbs)	Boxes	OA10/12-13KG	13 KGS (28.60 lbs)	Boxes	GG10/12-13KG
3 KGS (6.60 lbs)	Boxes	OA10/12-3KG	3 KGS (6.60 lbs)	Boxes	GG10/12-3KG
5.00 lbs	Boxes	OA10/12-5LB	5.00 lbs	Boxes	GG10/12-5LB

Storage Conditions: Store in a cool, dry place at room temperature, away from direct sunlight and strong odors.

Shelf Life: 36 months since the manufacturing date stated on the label.

Transportation Conditions: Vehicles must meet proper sanitary conditions. Containers must be closed, dry and maintain cool temperatures. Bags and boxes may be palletized or not.

These specifications apply to an average sample covering the goods when leaving the manufacturing plant.