# Alkalized (Dutched) 20/22 Cacao Powder



## **Product of Ecuador**

powder made from Our is our own selection of Arriba Nacional cacao beans. Our process and auality control starts from the origin, where monitor the suppliers of our raw materials while taking special care in the fermentation, grinding and pressing of pure cacao beans. This is how we can provide you with an excellent cacao powder to meet your most demanding expectations. This product available in Certified Organic (USDA NOP and EU standards) and conventional versions. It is Kosher Pareve Certified.

#### **CHEMICAL AND PHYSICAL PROPERTIES**

Physical Brown homogeneous appearance powder

Fat Content 20 - 22%

Moisture Max. 3.8%

pH 6.2 - 7.4

Shell Content Max. 1.75%

Fineness - Mesh Min. 98.0%

No. 200

### **MICROBIOLOGICAL PARAMETERS**

Standard Plate Max. 5000 cfu/g Count Yeast and Molds

Max. 100 cfu/g

Coliforms ,

10 cfu/g

E. coli
Absence (1 g)

Salmonella Absence (25 g)

**Nutrition Facts** Values per 100 g **Calories** 479 kcal Calories from fat 193.50 kcal **Total Fat** 21.50 g Saturated Fat 12.64 a Trans Fat 0.0gCholesterol 0gSodium 20 mg Total 49.71 g Carbohydrate Dietary Fiber 33.90 g 1.53 g **Total Sugars** 0.0 g Added Sugars 16.80 g **Protein** 2509 mg Potassium, K 0.0 µg Vitamin A 0.0 µg Vitamin D

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.

<u>Allergen Declaration</u>: 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.

# Item No.

ORGANIC			CONVENTIONAL		
Weight and Packaging		SKU/Item No.	Weight and Packaging		SKU/Item No.
25 KGS (55 lbs)	Bags	OA20/22	25 KGS (55 lbs)	Bags	RM20/22
13 KGS (28.60 lbs)	Boxes	OA20/22-13KG	13 KGS (28.60 lbs)	Boxes	RM20/22-13KG
3 KGS (6.60 lbs)	Boxes	OA20/22-3KG	3 KGS (6.60 lbs)	Boxes	RM20/22-3KG
5.00 lbs	Boxes	OA20/22-5LB	5.00 lbs	Boxes	RM20/22-5LB

**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.

<u>Transportation Conditions:</u> 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.