

ORGANIC RAINFOREST SAC

Jr. Camino Real 231 - Santiago de Surco - Peru

Telf: +51-1-492-4460 // +51-970-435-077

www.organicrainforestsac.com ventas@organicrainforest.com

Technical Data Sheet

Version: 3.7 (Updated July 9, 2021)

Product Specification: Organic Natural Cacao Powder

Code: ORB035-A25
Plant Part Used: Bean

Botanical Name: Theobroma Cacao

Ingredient: 100% Cacao Bean

Shelf Life: 24 Months

Origin: Peru *HS*: 1805.00.00.00

Application: Used to produce cacao derivatives and chocolate

Pesticide Residues: None

Solvent: None

100 servings per container			
Serving size 1 servi	ing (100 g)		
Calories	420		
	% Daily Value*		
Total Fat 11g	17%		
Saturated Fat 6g	30%		
Trans Fat 0g			
Cholesterol 0mg	0%		
Sodium 140mg	6%		
Total Carbohydrate 55g	18%		
Dietary Fiber 33g	132%		
Total Sugars 0g			
Includes 0g Added Sugars	0%		
Protein 25g			
Vitamin D 0mcg	0%		
Calcium 460mg	46%		
Iron 10mg	56%		
Potassium 1870mg	53%		
The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

Nutrition Facts

Certifications:

Organic (NOP, EU, COR) - Certified by: Kiwa BCS Oko Garantie GmbH

Kosher Certified by: Kosher Blu Peru

Description: Product obtained from pressing cocoa paste and reduced to fine powder by mechanical processes of being pulverized.

Organoleptic Characteristics

Appearance: Fine Powder

Color/ Flavor/ Odor/ Taste: Characteristic of cacao powder

Physical Characteristics

Fat Content: 10 - 12% Moisture: 6% Max

Production Process:

Cacao Paste (@ 70 microns) Pressing (High Pressure) Cacao Butter & Cacao Cake is Obtained Cacao Cake is Micro Pulverized Into Fine Powder (10/12% Bean Fat)

Bagging & Sealing CCP

Metal

Detection

Fe≥0.7mm

Non
Fe≥1.0mm

Sus304≥1.5mm

Weigh and Packaging (25 kg sacks)

Finished Product Storage



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Microbiological Characteristics

<u>TEST</u>	<u>LIMIT</u>	<u>METHOD</u>	
Total Plate Count	<10 ⁴ CFU/g	ICMSF	
Yeast & Mold	<10 ³ CFU/g	ICMSF	
E. coli	Absent	ISO 16649-3 (A-P/1 g)	
Salmonella	Absent	ICMSF (A-P/25 g)	

Heavy Metal Characteristics

<u>TEST</u>	<u>LIMIT</u>	<u>METHOD</u>
Arsenic	< 0.50 ppm	NOM-117-SSA1
Cadmium	< 2.0 ppm	NOM-117-SSA1
Lead	< 0.5 ppm	NOM-117-SSA1
Mercury	< 0.1 ppm	NCh 2667

Packaging Options

<u>Type</u>	Type of Packaging	# of Packages / Sack	KG / Sack	<u>Primary</u> <u>Packaging</u>	Secondary Packaging	# of Packages / Pallet	KG / Pallet
Bulk	25 Kg Sacks	1	25	Polyethylene low density bags.	3-ply paper bag.	40	1000

Product Claims

Organic, Kosher, Halal, Allergen Free, Dairy Free, Soy Free, Nut Free, Gluten Free, Wheat Free, GMO Free, Suitable for Vegans, Suitable for Vegetarians.

Storage & Transportation

Store in a cool and dry place and without strong odours away from heat and direct exposure to sunlight. Recommended storage temperature 18-25°C and relative humidity between 50-65%. Pallets are heat treated ISPM15 stamped (1 x 1.2 x 1.98 m)

Labelling

Labels include product name, presentation, gross weight, net weight, product code, lot number, expiration date, and Country of origin. *Customer provided labels available for printing (on request)*. We offer private labelling services to our clients to commercialize our products under a requested brand name in both bulk and retail formats in a variety of packaging options. For more information about this service please *contact us*.