



Earth Circle Organics
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Specification Sheet

Product: Organic Cacao Powder 22-24
Product SKU: ECPD
Product Size: 1lb, 5lb, 11lb, 13kg, 25kg
Organic Certification: Yes
Kosher Certification: Yes
Country of Origin: Ecuador

Quality Parameters

This product is produced and processed under hygienic conditions. Product is not irradiated, treated with sewer sludge, or produced with genetically modified organisms.

Description

Organic Cacao Powder

Suggested Uses

Chocolate, hot cocoa, baking, etc.

Physical Parameters

Flavor: Characteristic – Dark Chocolate
 Aroma: Characteristic - Mild
 Color: Dark Brown

Average Analytical Parameters

Moisture: Max 5%
pH: 5.2-6.1
Fats: 22-24%

Average Microbiological Parameters

Standard Plate Count: <5,000 CFU/g
Yeast/Mold: <50 CFU/g
E.coli: Negative
Salmonella: Negative /25g

Nutrition Facts

Nutrition Facts	
Serving size	per (100g)
Amount per serving	
Calories	470
% Daily Value*	
Total Fat 21g	27%
Saturated Fat 13g	65%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 46g	17%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 22g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 2200mg	45%

*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.

Packaging

Food grade plastic bag

Shelf Life

24 months when stored in original packaging.

Storage Conditions

Should be stored in a clean, dry ventilated area free of any foreign odors. Ideally below 77°F with less than 50% relative humidity.

Ingredients

Organic pressed cacao beans

Revised 2017

The above information is based on information provided by our suppliers. To the best of our knowledge, the information is correct and presented in good faith. No warranty or guarantee is given or implied.