

FULL POWER CACAO

CEREMONIAL GRADE

Liam Browne



TECHNICAL SPECIFICATIONS



VE-BIO-149
Venezuela Agriculture



Control Union
Certifications
CU 884899



22000



HACCP Certification
Compliant



PRODUCT NAME	Cocoa Liquor (Cocoa Mass)		
COMPOSITION	Fermented or not Cocoa beans, roasted, stripped of their integuments, embryos and impurities; shelled and ground.		
NUTRITIONAL INFORMATION (PER 100G)			% DAILY VALUE
	Total Calories	670 cal	35%
	Calories From Fat	510 cal	25%
	Fat	57g	90%
	Total Carbohydrates	26g	8%
	Protein	14g	30%

SENSORY	Characteristic odour, flavour and colour of the product.
APPLICATION	To be used as an ingredient in the food industry for the production of chocolates, ice cream, cookies, chocolate drinks, powder, baked products.
CONSUMERS / USERS	Industrial use and bakery.
ALLERGENS	No risk of allergens.
SHELF LIFE	24 months from the date of manufacture, in original packaging and in appropriate storage conditions, free of humidity and away from heat sources.

STORAGE	In a cool, dry environment, where there is proper air circulation, free of strong odours and avoiding exposure to direct sunlight or heat sources. Temperature: 20oC - 25oC (68 to 77°F) // Relative Humidity: <60%
PACKAGING	Primary Packing: High Density Polyethylene Natural Bag Secondary packing : Kibbles: 20 kg, kraft paper bags // Block: 20 kg, carton box
DISTRIBUTION & DELIVERY	It must be transported under appropriate sanitary conditions, in a cool and dry environment, free of pests and strong or unpleasant odours.
CERTIFICATIONS	HACCP / Kosher / HALAL / ORGANIC
GENETICALLY MODIFIED (GMO) FOOD DECLARATION	Product free of Genetically Modified Organisms.

PHYSICAL CHARACTERISTICS	CHARACTERISTICS	SPECIFICATION	FREQUENCY
	Fat %	Min. 50	Per Batch
	pH	Min. 5,5	Per Batch
	Humidity (%)	Max. 2	Per Batch
	Ashes, %	Max. 6,5	Per Batch
	Fineness, % pass mesh 200 sieve	99%	Per Batch

MICROBIOLOGICAL CHARACTERISTICS	CHARACTERISTICS	SPECIFICATION	FREQUENCY
	Aerobios Mesófilos (UFC/g)	Max. 5.000	Per Batch
	Coliformes (UFC/g)	<10	Per Batch
	Enterobacterias (UFC/g)	<10	Per Batch
	Salmonella (en 25g)	ABSENT	Per Batch
	Mohos (UFC/g)	<100	Per Batch
	Levaduras (UFC/g)	<100	Per Batch

CHEMICAL CHARACTERISTICS	CHARACTERISTICS	SPECIFICATION	FREQUENCY
	Cadmium mg/kg	Max. 0,5	Randomly every 12 month
	Copper mg/kg	Max. 5	Randomly every 12 month
	Iron, mg/kg	Max. 2	Randomly every 12 monthh
	Lead, mg/kg	Max. 0,5	Randomly every 12 month
	Arsenic, mg/kg	Max. 1	Randomly every 12 month

ALL INFORMATION
PROVIDED BY OUR
SUPPLIER

SUR DEL LAGO, VENEZUELA

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