



PRODUCT SPECIFICATION



1300 811 472



www.glutenfreewholesalers.com



3/6 John Duncan Court,
Varsity Lakes QLD 4227



info@glutenfreewholesalers.com

PRODUCT

CACAO MASS ORGANIC / PASTE/ LIQUOR

CACMLO221

| | |
|----------------------------------|--|
| Product Description | Cacao Mass Organic / Paste / Liquor |
| Primary Country of Origin | Peru |
| Ingredients | Cacao beans 100% |
| Allergens Present | None |
| GMO | <input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes |
| Certifications | Kosher, Organic |
| Production Statement | Solid mass in form of rectangular block of dark brown colour |

| | | | | |
|-------------|---|---|--|--|
| Suitability | <input checked="" type="checkbox"/> Halal | <input checked="" type="checkbox"/> Kosher | <input checked="" type="checkbox"/> Vegan | <input checked="" type="checkbox"/> Organic |
| | <input type="checkbox"/> Biodynamic | <input checked="" type="checkbox"/> Gluten Free | <input checked="" type="checkbox"/> Lacto-vegetarian | <input checked="" type="checkbox"/> Ovo-lacto-vegetarian |

NUTRITIONAL DATA

Typical Analysis Per 100g

| | |
|------------------------|----------|
| Energy | 2703 kJ |
| Protein | 14.5 g |
| Fat Total | 53 g |
| - Saturated | 32.3 g |
| - Transfat | |
| - Polyunsaturated | |
| - Monounsaturated | |
| Cholesterol | |
| Carbohydrates | 27.75 g |
| - Sugars | 3 g |
| - Dietary fibre, total | 10.5 g |
| Sodium | 44.15 mg |
| Potassium | mg |
| Gluten | #ND |

ANALYTICAL SPECIFICATIONS

| | | |
|---------------------|---------|--------------------------|
| Organoleptic | Colour | Dark brown |
| | Flavour | Characteristics of cocoa |
| | | |

| | | | | | |
|-----------------|--------------------------|-----------|-----------------|-------------|-------|
| Physical | Fineness (200 Mesh:75pm) | Min. 98.5 | Chemical | Moisture | Max 2 |
| | pH | 5.0-6.0 | | Fat content | 54±3% |
| | | | | Ash | Max 4 |
| | | | | | |
| | | | | | |
| | | | | | |

| | | |
|------------------------|-------------------------|---------------|
| Microbiological | Plate Count (cfu/g) | <5000 |
| | E coli (cfu/g) | <10 |
| | Enterobacteriae (cfu/g) | Absent |
| | Yeast & Moulds (cfu//g) | <50 |
| | S.aureus (cfu/g) | <10 |
| | Salmonella | Absent in 25g |

| | | | |
|------------------------------|------|--|--|
| Sulphates | None | | |
| Quarantine Treatments | None | | |

STORAGE / SHIPPING

| | |
|-------------------------|---|
| Shelf Life | 24 months from time of manufacture |
| Storage | Store under suitable health condition in cool and dry place, 18 – 20 degree C. Warehouse should be free from plagues. |
| Packaging | 22 kg bag |
| Units Per Pallet | 40 |
| Pallet Weight | 1000 kg |

Approved by

Y. Ryan – Version 2. 01/2023

