



PRODUCT SPECIFICATION



1300 811 472



www.glutenfreewholesalers.com



3/6 John Duncan Court,



info@glutenfreewholesalers.com

PRODUCT

CACAO POWDER ORGANIC

OCPR25I

Product Description	Organic Cacao Powder 10-12% Fat
Primary Country of Origin	Peru
Ingredients	Cacao Powder
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	Halal, Kosher, Organic
Production Statement	Organic Natural Cacao Powder is made from Organic Cocoa Beans

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	1748 kJ
Protein	27.8 g
Fat Total	11 g
- Saturated	6.83 g
- Transfat	0 g
- Polyunsaturated	Unavailable
- Monounsaturated	Unavailable
Cholesterol	0 g
Carbohydrates	23 g
- Sugars	2.45 g
- Dietary fibre, total	32.48 g
Sodium	38 mg
Potassium	0 mg
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic	Colour	Light Brown
	Odour	Characteristic of Cacao
	Appearance	Powder

Physical	Fineness (200 mesh/75 micron)	Min 98.5%	Chemical	Moisture	Max 4%
	Metal Detector Limits			Fat Content	10-12%
	Fe	2.0mm		pH (to 10%)	5.0-6.0
	NFe	2.5mm		Ash	Max 8%
	SS	3.0mm			

Microbiological	Plate Count (cfu/g)	Max 5000
	E.coli (cfu/g)	Max 10
	Moulds (cfu/g)	Max 50
	Yeasts (cfu/g)	Max 50
	S.aureus (cfu/g)	Max 10
	Salmonella (P-A in 25g)	Absent
	Enterobacteriaceae (g)	Absent

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	24 months from time of manufacture
Storage	Cool and dry place, out of direct sunlight
Packaging	25kgs
Units Per Pallet	40
Pallet Weight	1000kgs

Approved by

Y. Ryan – Version 2. 03/2023

