

Organic Cacao Powder

Theobroma Cacao

PRODUCT SPECIFICATION

PRODUCT CODE: CACFDRPW9833.



PRODUCT CHARACTERISTICS

Botanical Name

Plant Part

Description

Flavor

Preservatives

Origin

Shipping Classification

SPECIFICATION

Theobroma. Cacao

Whole Fruit

Organic Cacao Powder.

Typical natural Cacao.

None

Peru

60


PRODUCT DESCRIPTION.

Theobroma Cacao Tree native from Mexico with cultivation in different countries in the world after became popular in 1519 when Europe first used it in a form of Beverage Chocolate.. While chocolate may have numerous health benefits for you depending on the type you eat, it should still be eaten sparingly because it can be high in added fat and sugar. Raw cacao powder can be used in place of chocolate in drinks as well as baked goods, adding a rich taste and the nutritious benefits of chocolate with less sugar and fat.

CACAO POWDER HEALTH BENEFITS

- Rich in polyphenols providing straightening to your immune system.
- Helps to reduce blood pressure with it's high level of Nitric Oxide.
- It may reduce your risk of Heart Attach and Stroke

- Stimulates your brain Functions by improving Blood Flow in your Arteries.
- It helps to improve Mood and Symptoms of Depression.
- It may control Symptoms of Type 2 Diabetes with it's high level of Flavanols.
- It may help control Weight in different ways.
- It may have Cancer-Protective Properties.
- Theobromine and Theophylline contents may help fight against Asthma.
- Antibacterial properties may Benefit your Teeth and Skin.

NAME OF THE PRODUCT	ORGANIC CACAO POWDER				
COMPOSITION	SCIENTIFIC NAME: <i>Theobroma cacao</i> VARIETY: N/A		ADDITIVES: NONE PROCESS COADYUVANTS: NONE		
PRODUCTION METHOD	The product ORGANIC CACAO POWDER is obtained from production, through a process of reception and storage, selected to remove foreign material, followed by a washing and disinfecting, bucking, drying, grinding, sieving, packaging as primary packaging in polyethylene bags and as secondary packaging in Clupak paper bags and stored at room temperature.				
CHARACTERISTICS	PARAMETERS			LIMITS	
PHYSICAL-CHEMICAL	GRANULOMETRY			Mesh 200 (USA Standard ASTM Eg 1-61)	
	% HUMIDITY			Max. 4.0	
	% FAT CONTENT			10.0 - 12.0	
	FOREIGN MATERIAL (Metal, glass, wood, stones, hard plastic, remains of insects and rats, ground wire)			Absence	
ORGANOLEPTIC	APPEARANCE			Homogeneous powder	
	COLOR			Light Brown, yellowish	
	ODOUR			Bitter. Characteristic to cacao	
	TASTE			Characteristic to cacao	
MICROBIOLOGICAL	TOTAL PLATE COUNT			Max. 5x10 ³ cfu/g	
	YEAST			Max. 5x10 cfu/g	
	MOLD			Max. 5x10 cfu/g	
	<i>E. Coli</i>			<10 cfu/g	
	SALMONELLA			Absence/ 25g	
CHEMICAL	PESTICIDES AND ENVIRONMENTAL POLLUTANTS			USDA ORGANIC REGULATION, 7 CFR PART 205 REGULACION (EC) N° 834/2007 AND REGULATION (EC) N°889/2008 ON ORGANIC PRODUCTION OF AGRICULTURAL PRODUCTS AND INDICATIONS REFERING THERE TO ON AGRICULTURAL PRODUCTS AND FOODSTUFFS REGLAMENTO TECNICO PARA PRODUCTOS ORGÁNICOS D.S N°. 044-2006-AG.	
	ALLERGEN			The product is allergen-free.	
	GMO			The product is GMO-free.	
	IRRADIATION			The product is irradiation-free.	
NET WEIGHT	Bags (Kg)			Max 20 kg (According to customer's request)	
LABELING	Label contains information in compliance with the Supreme Decree 007-98-SA, at least the following fields are required: Product Name, Manufacturer Name, Address Manufacturer, Storage Conditions, Net Weight, Traceability Information: No. Lot , date of manufacture, expiration date and if necessary indicate the Sanitary product Registration No.				
METHOD OF PACKAGING	BAGS	Primary Packaging: BAG PEUP		METHOD OF DISTRIBUTION	In clean vehicles, in good condition and ambient temperatures.
		Secondary Packaging: Double bag paper sheet Clupak			
STORAGE CONDITIONS	Temperature: Keep at T ° 25 °C, Critical Temperature: > 35 °C. Moisture: < 80%	BAGS	Stack up to 4 levels high.	LIFETIME	24 MONTHS
USES	Product intended as an ingredient for the manufacture of foodstuffs.				
NOT INTENDED USE	Anything not described in the intended use.				
LEGAL AND REGULATORY REQUIREMENTS	GMP / HACCP IN ACCORDANCE WITH: * Supreme Decree No. 007-98-SA, 004-2014 Health Surveillance and Control Food and Beverage. * Sanitary Standard for Application of HACCP in food manufacturing and beverage Ministerial Resolution No. 449-2006 / MoH.				
	* Good Practice in Manufacturing, Packaging and Storage Food Products For Human Beings 21 CFR 110. * 21 CFR 120 Hazard Analysis and Critical Control Systems Point.				
	* General Principles of Food Hygiene CAC / RCP 1-1969, Rev 4 (2003)				
	"Microbiological Criteria for Health Quality and Safety for Food and Beverage Human Consumption" MINISTERIAL RESOLUTION No. 591-2008 / MoH.				
	Requirements FSSC 22000, ISO 22000:2005, ISO 22002-1:2009				
Produced by:			Reviewed by:		Approved by: