

# PRODUCT SPECIFICATION SHEET

**PRODUCT NAME:**

ORGANIC CACAO POWDER 10-12% (Natural)

**BOTANICAL NAME:**

Theobroma cacao

**COUNTRY OF ORIGIN:**

Dominican Republic, West Africa, Ghana, Ivory Coast, Peru, Uganda, Congo, Ecuador, Haiti

**INGREDIENTS:**

100 % organic cacao beans

**PROCESS DESCRIPTION:**

Cacao powder is obtained from roasted, de-shelled and crushed cacao beans (seeds of the Theobroma cacao tree) which are ground into liquor and pressed hydraulically. The resulting press cake is then pulverized to cocoa powder.

**QUALITY PARAMETERS:**

Product is not irradiated. The product is not processed with and does not contain animal products or by-products and is suitable for a vegan diet. No use of pesticides according to EU Regulations 2018/848 and 396/2005 and BNN recommendations.

**ORGANOLEPTIC:**

Color light to dark brown  
 Flavor bitter, nutty, earthy flavor  
 Odor characteristic, no foreign odors

**ANALYTICAL PROPERTIES:**

Moisture max. 6%  
 Ashes < 10,0%  
 Fat 10% – 12%

**CONTAMINANTS:**

In accordance with EU Regulation 2023/915  
 Cadmium max. 0.6 mg/kg

**GMO:**

Product is not produced with bioengineered or genetically modified material.



**ALLERGENS:**

According to EU Regulation 1169/2011 Annex II – no allergens are processed or stored on site.

**GLUTEN FREE:**

Yes

**MICROBIOLOGICAL PROPERTIES:**

Total Plate Count	≤ 300.000 cfu/g
Enterococci	≤1.000 cfu/g
E. Coli	≤ 100 cfu/g
Mold	≤5.000 cfu/g
Salmonella	Absent/25g

**NUTRITIONAL VALUES (per 100 grams):**

Energy	1379 kJ / 330,00 kcal
Fat	11,00 g
Saturated fatty acids	6,90 g
Carbohydrates	14,50 g
of which sugar	0,30 g
Fiber	31,00 g
Protein	28,10 g
Salt	0,10 g

these are estimated values which can vary from lot to lot

**PACKAGING:**

Paper bag with inner liner

**STORAGE:**

Temperature: 15°C – 20°C  
 Relative humidity: <50%

**SHELF LIFE:**

May exceed 24 months from production date given proper storage.

**OPTIONAL:**

Fair Trade