



Cacao Powder Organic - Product Specification Sheet

Product:	Organic Cacao Powder 10/12%	Organic:	Yes
Product Code:	OCP 22.6 kg	Kosher:	Yes
Country of Origin:	Dominican Republic	Halal:	Yes
Manufacture	Cocoa Family	Gluten Free	Yes
		Non-GMO Project	Yes
		Vegan	Yes

Botanical Name:	Theobroma cacao, Malvaceae family Linnaeus
Description:	Sub-product of Cacao. Cacao powder is the product obtained from grinding the cacao cake, which is the cacao mass after hydraulic cold pressing to reduce the fat content. The product is made from cacao beans.
Packaging:	Product is packaged in food grade multi-ply kraft paper bags 50 lb. (net).
Storage Conditions:	Product should be stored in a clean, dry, ventilated area which is free of any foreign odors. Ideal storage conditions are below 77 F (25 degrees C) with less than 50% relative humidity.
Best by Date:	24 months in original packaging.
Labeling	Organic Natural Cacao Powder

Organoleptic	Parameter	Method	Specification
	Color	Sensory	Light Brown
	Odor	Sensory	Characteristic
	Taste	Sensory	Characteristic
Physical & Chemical	Parameter	Method	Specification
	Moisture	Ohaus MB45	Max 5%
	Particle Size	IOCCC 38(1990)	99.0
	Fats	AOAC 963.15	10-12%
	PH	AOAC 970.21	5.0-5.9
	Shell Content	AOAC 940.21	1.75 %
	Ash	AOAC 955.49C	1.90 %
	Lead	AOAC 993.14 (modified)	0.3 ppm
	Cadmium	AOAC 993.14 (modified)	0.52 ppm
Microbiological	Parameter	Method	Specification
	Aerobic Plate Count	AOAC 966.23	5,000 cfu/g Max
	Molds	AOAC 997.02	Max 100 cfu/g
	Yeasts	AOAC 997.02	Max 100 cfu/g
	Coliforms	AOAC 966.24	<10 cfu/ g
	Salmonella	AOAC 2004.3	Absence/ 375g
	E. Coli	AOAC 966.24	Absence
	Staphylococcus aureus	AOAC 975.55	Absence/ 25g
Mycotoxins:	Parameter	Method	Specification
	Aflatoxin Total	Veratox	<10 ppb

Additional Statements: Cocoa Family processing facilities process CACAO PRODUCTS EXCLUSIVELY.

The Cacao products we supply are 100% CACAO. It does not include any additives, preservatives, deodorizer, carriers, and/or processing aids. Our facilities are free of gluten, sulphites, and the 8 major allergens: milk, eggs, peanuts, tree nuts (almonds, cashews, etc.), fish, shellfish, soy, and wheat. All our Cacao products are also GLUTEN FREE, and SULPHITES FREE, and are produced and packaged in gluten/sulphites free facilities, no other products are produced or package in our facility which would cause the 8 major allergens, gluten or sulphites cross contamination.

Approved by: CDG/GM	Issue No. 6	Page No. 1/1, Date: 1 st December 2018
---------------------	-------------	---