Technical Data Sheet

PRODUCT SPECIFICATION:	ORGANIC RAW CACAO BUTTER	
PLANT PART USED	Bean	
BOTANICAL NAME	Theobroma Cacao	
CERTIFIED	Organic NOP, EU	
ORIGIN	Peru	
SHELF LIFE	2 years	

Description: Product obtained from pressing cocoa paste and reduced to cacao butter.

Ingredients: 100% Cocoa Bean.

Pesticides Residues: None

Solvent: None



Organoleptic Characteristics

Appearance: Solid Grease

Color: Yellow

Flavor/ Odor: Characteristic to cocoa. No off taste

Taste: Characteristic to cocoa.

Microbiological Characteristics

T <u>EST</u>	L <u>IMIT</u>	M <u>ETHOD</u>
Total Plate Count	<10 ³ CFU/g	ICMSF
Yeast & Mold	<10 ² CFU/g	ICMSF
E. coli	Absent	ISO 16649-3 (A-P/1 g)
Salmonella	Absent	ICMSF (A-P/25 g)

Heavy Metal Characteristics

T <u>EST</u>	L <u>IMIT</u>	M <u>ETHOD</u>
Arsenic	< .50 ppm	NOM-117-SSA1
Cadmium	< .1 ppm	NOM-117-SSA1
Lead	< 0.1 ppm	NOM-117-SSA1
Mercury	< 0.1 ppm	NCh 2667

Packaging:

T <u>vpe</u>	T <u>ype of</u> P <u>ackaging</u>	# of Packages / Box	K <u>G /</u> B <u>ox</u>	P <u>rimary</u> P <u>ackaging</u>	S <u>econdary</u> P <u>ackaging</u>	# <u>of</u> P <u>ackages</u> / <u>Pallet</u>	K <u>G /</u> P <u>allet</u>
Bulk	25 Kg Bags	1	25	Nylon + Polyethylene Transparent Color (25 x 27 x 26 cm)	Kraft, Flute C, Corrugated, 100% Recycle Box. (25 x 27 x 26 cm)	42	1050

Product Claims

GMO Free	Yes
Organic	Yes
Kosher	Yes
Suitable for vegetarians	Yes
Suitable for vegans	Yes
Halal	Yes

Storage & Transportation

In a cool and dry place and without strong odours, away from heat, and direct exposure to sunlight. Recommended temperature 18-25°C and relative humidity between 50-65%.