

Natural Cocoa Butter (Pure Prime Pressed)



CAFIESA Cocoa is made from our own selection of Ecuadorian Arriba cocoa beans. Our process and quality control starts from the origin, where we monitor the suppliers of our raw materials while taking special care in the roasting and grinding of pure cocoa. This is how CAFIESA Cocoa can provide you with an excellent cocoa products to meet your most demanding expectations.

CHEMICAL AND PHYSICAL PROPERTIES

<u>Description</u>	<u>Range</u>
Color:	Light Yellow
Odor:	Full Cocoa Taste and Aroma
Melting Point:	31-33.5°C (slip point) 31-35°C (clear melting point)
Free Fatty Acids:	<1.75% (oleic acids)
Saponification Value:	192-197
Unsaponifiable Matter:	<0.35%
Iodine Value:	33 to 38
Refractive Index (D40°C):	1.453 – 1.459
Peroxide Value:	<2
Moisture:	<0.1%

MICROBIOLOGICAL

Standard Plate Count	5.000 col/g max.
Yeast	50 col/g max.
Mold	50 col/g max.
Coliforms	10 col/g max.
E. Coli	Negative
Salmonella	Negative
Staphylococcus:	Negative
Enterobacteriaceae:	Negative

NUTRITIONAL FACTS

VALUES - per 100 grams

Total Calories	894
Calories form Fat	99.11
Saturated Fat (g)	60.14
Cholesterol (mg)	0
Sodium (mg)	5.6
Total Carbohydrate (g)	0.6
Dietary Fiber (g)	0.43
Sugars (g)	<0.10
Proteins (g)	<0.10
Vitamins A (IU)	276
Vitamins C (mg)	<1.0
Calcium (mg)	41.4
Iron (mg)	<0.1
Beta Carotene (IU)	276
Retinol (IU)	<5
Ash (g)	0.12
Moisture (g)	0.18

INGREDIENTS:

Theobroma cacao fat
(Cocoa Butter)

PACKING:

Product is packed in 25 kg. Outer: Corrugated Carton Box Inner Lining: Polypropylene.

STORAGE:

Storage at room temperature, over pallets, away from strong odors.

SHELF LIFE:

2 YEARS

These specifications apply to an average sample covering the goods when leaving the plant. The product does not contain GMO materials are not sterilized by means of gas treatment or radiation.. It is processed in accordance to Good Manufacturing Practice (GMP) & HACCP Food Safety Control.

Kosher DE, ISO 22000 : 2005