

# Natural Cocoa Liquor / Paste Unsweetened Chocolate



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

Description	Range
Color:	Brown
Fat Content:	51% ± 1%
pH:	5.8 ± 0.3
Moisture:	2.0% max.
Ash:	5-6% Total
Shell Content:	1.75% Max. (based on the weight of the natural nibs)

## FINENESS

Minimum 99.0% through 200 Mesh

## 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	648
Calories from Fat	481.9
Fat (g)	53.55
Saturated Fat (g)	32.18
Cholesterol (mg)	<1
Sodium (mg)	7.8
Total Carbohydrate (g)	27.2
Dietary Fiber (g)	14.64
Sugars (g)	1.05
Proteins (g)	14.32
Vitamins A (IU)	354
Vitamins C (mg)	<1.0
Calcium (mg)	116
Iron (mg)	7.3
Beta Carotene (IU)	50
Retinol (IU)	305
Ash (g)	3.31
Moisture (g)	1.64

## INGREDIENTS:

Theobroma Cacao  
(Cocoa Beans)

## PACKING:

Product is packed in 30 kg. Outer: Kraft Paper MultiPlyer. 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*