



AMAZON SPECIALTIES

cacaolife.pe

TECHNICAL DATASHEET

CACAO POWDER

(10-12% FAT)

Product Name

Common name: Cacao powder

Scientific name: Theobroma cacao

Product Description

Composition: 100% cacao

Presentation: Kraft Paper bag – 25 Kg

Shelf life: 24 months

Source country: Peru

Storage: Under 77° F // 25°C
65% humidity

Product Process

The cacao nibs are milled and hydraulically pressed to separate the fat content. The resulting 'cacao cake' is ground into powder.

Physical - Chemical

Parameter	Unit	Specification
Fat content	%	10 - 12
Colour	--	Light brown
Moisture	%	≤ 4
Flavour	--	Characteristic

Microbiological:

Parameter	Unit	Specification
E. Coli	CFU/g	≤ 10
Salmonella	/ 25 g	Absent
Molds	CFU/g	≤ 100
Coliforms	CFU/g	≤ 10

Certifications



Contact:

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North America: +1 604 551 2283 // marco@cacaolife.pe



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Nutritional Information (per 100grams)

Calories: 380

Total Fat: 11g

Saturated fat: 7g

Trans fat: 0g

Cholesterol: 0mg

Sodium: <50mg

Total Carbohydrate: 58g

Dietary Fiber: 39g

Total sugars: 2g

Added sugars: 0g

Protein: 23g

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