



AMAZON SPECIALTIES

cacaolife.pe

TECHNICAL DATASHEET

CACAO POWDER (28-31% FAT)

Product Name

Common name: Cacao powder
Scientific name: Theobroma cacao

Product Description

Composition: 100% cacao
Presentation: 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	%	28 - 31
Colour	--	Brown
Moisture	%	≤ 5
Flavour	--	Characteristic

Microbiological:

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



Contact:

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Nutritional Information (per 100grams)

Calories: 510

Total Fat: 30g

Saturated fat: 18g

Trans fat: 0g

Cholesterol: 0mg

Sodium: <50mg

Total Carbohydrate: 44g

Dietary Fiber: 28g

Total sugars: 3g

Added sugars: 0g

Protein: 19g

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