



TECHNICAL DATA SHEET

COCOA POWDER FROM COCOA BEANS (*THEOBROMA CACAO L.*)

Origin: Venezuela

Botanical Family: Malvaceae

Method of Culture: Harvested controlled for sustainability.

Part Harvested: Fruit.

Harvest Periods: June to August and November to January.

CAS NUMBER: 84649-99-0

Cocoa is harvested almost all over the planet, yet many experts agree that the first Cocoa Tree has its origins in Venezuela. Is in this South American country where "criollo" cocoa has its origins (80%+ of world's productions). The quantity of highly volatile organic material that are present in Venezuelan cocoa are not found elsewhere, that's why it's for many known as world's best cocoa.

Many varieties from the already mentioned crop are harvested in Venezuela, our team chose to focus on three high quality and world renowned: Sur del Lago, Carenero, and Río Caribe. Working exclusively with top quality raw materials.

Specific Description

Odour: characteristic.

Appearance: homogeneous poder at room temperature.

Colour: brown exterior.

Fineness (sieve 75 um): 99.0%

Foreign matter: absent.

Physical, chemical and microbiological properties

Moisture máx: 3.1%

Fat: 10.5%

Crude fiber: 3.5%

Total ash: 2.2%

Sedimentation (mL/25g sample): 1.0



pH: 7.5

Heavy metals:

Copper: <0.1ppm

Iron: <0.1ppm

Lead: <0.1ppm

Arsenic: <0.1ppm

Other contents

Microbial contents: <10CFU/g*

Yeast & molds: <10 CFU/g*

Coliforms: absent

Salmonella: absent

Whole insects: absent

Rodent or human hairs: absent

Insect fragments: absent

Larvae: absent

*Estimated

Specifications

Product obtained from cocoa nib, from cocoa beans cleaned and freed from shells as thoroughly as is technically possible with roasting. Free of additives.

Handling and storage

Store in cool and ventilated place. Keep sacs closed.

Shelf life: 18-24 months from shipment date, under normal storage conditions

Protect from sunlight and high temperature

Presentation: 20kg. p.p sacs