

	TECHNICAL INFORMATION KIBBLED CACAO LIQUOR	Code: FT-CCA-01.05 Date: 06-Feb-17 Versión: 00 Page: 1 de 3
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1.- DESCRIPCIÓN E INGREDIENTES DEL PRODUCTO

Cocoa liqueur, seasoned and chopped, dark brown.	
Ingredients'	100% Cocoa bean selection.

2.- CARACTERÍSTICAS FÍSICO-QUÍMICAS

Parametric	Method	Value	Unity
Grease	Nuclear magnetic resonance	48 - 54	%
pH	AOAC 970.21	5,2 – 6,1	PH units
Humidity	AOAC 931.04	Max. 2	%
Ashes	Formerly 13/1970	99,0 _± 1	%
Fineness (75 µm)	-	Max. 1,75	%

3.- MICROBIOLOGICAL CHARACTERISTICS

Parametric	Method	Maximum Value	Unity
Total count of aerobic plates	AOAC 990.12	5000	u.f.c./g.
Yeasts	AOAC 997.02	100	u.f.c./g.
Mold	AOAC 997.02	100	u.f.c./g.
Total coliforms	AOAC 991.14	<10	u.f.c./g.
E-Coli	AOAC 991.14	Absence	u.f.c./g.
Enterobacterias (*)	-	Absence	u.f.c./g.
Salmonella (*)	-	Absence	u.f.c./g.

Prepared by: Management System Coordinator	Reviewed by: Quality Control Coordinator	Approved by: General Manager
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4.- ORGANOLEPTIC CHARACTERISTICS

Color	Sensory	Light brown
Flavor	Sensory	Characteristic, free of strange flavors.
Odor	Sensory	Characteristic, free of strange flavors.

5.- HEAVY METALS (*)

Parametric	Maximum Value	Unity
Lead	1,00	mg/kg
Arsenic	1,00	mg/kg
Cadmium	0,02	mg/kg
Mercuric	0,10	mg/kg
Copper	50,00	ppm

6.- PESTICIDES (*)

Parametric	Maximum Value	Unity
Hexachlorocyclohexane (α - β - γ isómeros)	0,01	mg/kg
Dichloro diphenyl trichloroethane (DDT) and its	0,01	mg/kg

7.- MYCOTOXINS (*)

Parametric	Maximum Value	Unity
Aflatoxins B1	0,001	mg/kg
Ochratoxins	0,001	mg/kg

(*) These parameters are analyzed annually in a certified external laboratory, or by prior agreement with the client.

8.- NUTRITIONAL INFORMATION (Average values for 100g of product)

Total Fat (g)	53,5
Saturated (g)	32,6
Trans (g)	0
Cholesterol (mg)	0
Sodium (mg)	44
Total Carbohydrates (g)	27,5
Diet Fiber (g)	10,5
Sugar (g)	1,5
Protein (g)	14,2
Calories (Kcal)	648,3

9.- USE AND APPLICATIONS

For industrial purposes, intended for human consumption. In the production of chocolate, confectionery and chocolate flavored products.

10.- PACKAGING, STORAGE AND PRODUCT LIFE

	Description
Packing: Bag x 30 Kg. (Net weight)	External: Multi-layer kraft paper bag. Internal: High density polyethylene sheath.
Storage	Store on pallets, in a fresh and dry environment, free of pests, away from direct light.
Useful life	24 months from the date of manufacture, under appropriate storage conditions.

11.- CONDITIONS OF TRANSPORT

It must be transported under appropriate sanitary conditions, in a fresh and dry environment, free from pests and strong or unpleasant odors.

12.- DECLARATION

Allergens	They are not used in the manufacture of the product.
GMO	They are not used in the manufacture of the product.