

CACAO POWDER – ORGANIC CERTIFIED

Certificate of Analysis

Product: Organic certified Cacao Powder
Lot N°: C-80502-09-060509
Date Production: 06th May 2009
Essays: Microbiological / Chemical

DESCRIPTION OF THE PRODUCT

Product: Cacao Powder
Plant used: Organic cacao beans
Scientific name: *Theobroma cacao* L, criollo variety
Origin: Satipo and Apurimac and Ene areas at the Amazonian region
Process:
Selection of the cacao bean, peeled, broken into nibs, hydraulic pressing, cacao liquor, hydraulic pressing, cake, milling, cacao powder.

ORGANOLEPTIC ANALYSIS

Color: Light Brown
Odor: Characteristic of the product
Taste: Characteristic of the product

CHEMICAL ANALYSIS

Humidity % 3.8%

MICROBIOLOGIC ANALYSIS

Aerobics (UFC/g): 38×10^2
Total Yeast (UFC/g): <10
Total Mold (UFC/g): <10
D.E. coli / 10 g: Absence
Salmonella PP / 10 g: Absence

SHELF LIFE

18 months in its original bag.

STORAGE

Keep it in dry places.