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| Product: | Cocoa liquor (cocoa paste) |
| Country of origin: | Peru. |
| Product description: | Selected and sorted cocoa seeds are ready to be processed at the factory. They are subjected to roasting temperatures between 120 °C and 150 °C, for times between 45' and 15', chilled and shelled. The nibs is subjected to a fine grinding and subjected to heat treatment to be cooled and tempered for the final packaging. |
| Expected use: | Cacao liquor is an intermediate product, raw material for factories where products derived from cocoa are obtained, such as chocolates, toppings, ice cream, cosmetology and in the food industry (caramels, chocolates, etc.). |
| Instruction for use: | The cacao liquor can be stored in cardboard boxes with polyethylene lynner of high density of capacities 30 kg and / or others that the client requires; is stored on pallets, according to standards of storage, avoiding contamination, in a cool and ventilated place. It is recommended that there is a gap between 0.60 cm and 1.00 meter. |



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Organoleptic characteristics:

- Uniform color, dark brown.
- Homogeneous paste.
- Characteristic flavour.
- Free from strange odours.

Customs classification: 1803.10.00.00

Packaging: In cardboard boxes, with lyner of high density polyethylene, with a capacity of 30 kg. Maximum relative humidity 75%. Place perfectly clean, protected from rodents and any kind of pests.

Conditions of carriage: It is transported in trucks, respecting the appropriate conditions of hygiene and sanitation, to avoid the contamination of the product.

Shelf life: The maximum useful life is 1 year, taking care of the storage condition.

Physical and chemical characteristics:

Moisture: 2% maximum.
Fat: 52% (soxhlet method)
PH: 4.5 minimum.

Contaminants:

Pesticides: According to the organic standard.