



Product:	Cocoa powder.
Country of origin:	Peru.
Product description:	Selected and sorted cocoa seeds are ready to be processed at the factory. They are subjected to temperatures between 120 °C and 150 °C, for times between 45' and 15', chilled and shelled. The grains are subjected to a fine grinding, to obtain the cocoa liquor and to be pressed, to obtain the cacao cake, to be pulverised and to obtain the cocoa powder.
Expected use:	Cacao powder is a raw material for factories where cocoa products are obtained, such as chocolates, cocoa and other products used in the food industry.
Instruction for use:	Cacao powder can be stored in paper bags with internal bags of low density, on pallets, according to norms of storage, avoiding the 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:

- Of uniform color, of light brown (natural).
- Fineness minimum 99 (200 mesh, 75 microns).
- Free of insects.
- Free from strange odours, characteristic.
- Characteristic flavour.

Customs classification: 1805.00.00.00

Packaging: In paper bags and an inner polyethylene bag, weighing approximately 25 kg. Maximum relative humidity 75%. Place perfectly clean, protected from rodents and any type 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 2 years, taking care of the storage condition.

Physical and chemical characteristics:

Moisture: 2% maximum.
Fat: 52% (soxhlet method).
PH: 4.5 minimum.
Total ash: 7.5% maximum.
Raw Fiber: Maximun of 6.5.

Contaminants:

Pesticides: According to the organic standard.



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Nutritional Features (average values for 100g of product):

<i>Calories:</i>	418.2 Kcal.
<i>Protein:</i>	27.8 g.
<i>Total carbohydrate:</i>	52 g.
<i>Total fat:</i>	11 g.
<i>Saturated fat:</i>	6.83 g.
<i>Trans fat:</i>	0 g.
<i>Cholesterol:</i>	0 mg.
<i>Dietary fiber:</i>	32.48 g.
<i>Sodium:</i>	38 mg.
<i>Sugar:</i>	2.45 g.