



Cacao Mass Organic - Product Specification Sheet

Product:	Organic Cacao Mass/Paste	Organic:	Yes
Product Code:	Mass 30 kg	Kosher:	Yes
Country of Origin:	Dominican Republic	Halal:	Yes
		Gluten Free	Yes
		Non-GMO Project	Yes
		Vegan	Yes

Botanical Name:	Theobroma cacao, Malvaceae family Linnaeus
Description:	Sub-product of Cacao. Cacao Mass is the product resulting from roasting, grinding and refining the cacao beans after drying, cleaning, and winnowing.
Packaging:	Product is packaged in food grade PE liners inside corrugated boxes (net weight: 30 kg).
Storage Conditions:	Product should be stored in a clean, dry, ventilated area which is free of any foreign odors. Ideal storage conditions are below 77 F (25 degrees C) with less than 50% relative humidity. Bulk transport between 115 F to 140F.
Best by Date:	24 months in original packaging.
Labeling	Organic Natural Cacao Mass/Paste

Organoleptic	Parameter	Method	Specification
	Color	Sensory	Dark Brown
	Odor	Sensory	Characteristic
	Taste	Sensory	Characteristic
Physical & Chemical	Parameter	Method	Specification
	Moisture	Ohaus MB45	Max 1.8 %
	Fineness	IOCCC 38(1990)	98.5% through #200 Min
	Fats	AOAC 963.15	49%-53%
	PH	AOAC 970.21	5.0-5.9
	Shell Content	AOAC 940.21	1.75 %
	Ash	AOAC 955.49C	5.0%
	Lead	AOAC 993.14 (modified)	0.3 ppm Max
	Cadmium	AOAC 993.14 (modified)	0.52 ppm Max
Microbiological	Parameter	Method	Specification
	Aerobic Plate Count	AOAC 966.23	5,000 cfu/g Max
	Molds	FDA-BAM, 7th ed.	Max 50 cfu/g
	Yeasts	FDA-BAM, 7th ed.	Max 50 cfu/g
	Coliforms	AOAC 966.24	<3 MPN/ g
	Salmonella	AOAC 2004.3	Absence/ 375g
	E. Coli	AOAC 966.24	<3 MPN/ g

Additional Statements: Cocoa Family processing facilities process CACAO PRODUCTS EXCLUSIVELY.

The Cacao products we supply are 100% CACAO. It does not include any additives, preservatives, deodorizer, carriers, and/or processing aids. Our facilities are free of gluten, sulphites, and the 8 major allergens: milk, eggs, peanuts, tree nuts (almonds, cashews, etc.), fish, shellfish, soy, and wheat. All our Cacao products are also GLUTEN FREE, and SULPHITES FREE, and are produced and packaged in gluten/sulphites free facilities, no other products are produced or package in our facility which would cause the 8 major allergens, gluten or sulphites cross contamination.

Approved by: CDG/GM	Issue No. 6	Page No. 1/1, Date: 1 st December 2018
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