

## PRODUCT SPECIFICATIONS

### Natural Cocoa Liquor

<b>Product name:</b>	Natural cocoa liquor			
<b>Characteristics:</b>	Sub-product of cocoa			
<b>Composition:</b>	Natural cocoa paste (also known as mass or paste)			
<b>Description:</b>	It is a product obtained by the grinding of cocoa beans previously roasted and winnowed. No ingredients or additives added. The product is made from cocoa beans ( <i>Theobroma cacao</i> , Malvaceae family Linnaeus)			
<b>Container state:</b>	<b>Kibbled presentation:</b> Internal packaging: food grade low density polyethylene wrap, green colored and heat sealed. External packaging: kraft multiwall bag in good condition with three layers, sewed with cotton strings. <b>Block presentation:</b> Internal packaging: food grade high density polyethylene wrap, green colored and heat sealed. External packaging: corrugated cardboard box in good condition, packing tape sealed.			
<b>Weight:</b>	<b>Kibbled presentation:</b> Gross weight: 25,30 Kg. Net weight: 25,00 Kg. <b>Block presentation:</b> Gross weight: 25,60 Kg. Net weight: 25,00 Kg.			
<b>Labelling:</b>	<b>Konsonet label:</b> label printed with the company logo, descriptions and certifications of the product.			
<b>Storage conditions:</b>	Store in a cool and dry place. Place the product in an area that has constant and appropriate air circulation, free from humidity and free from direct exposure from the sun.			
<b>Shelf life:</b>	Two years from production date, keeping in proper storage and conditions, free from moisture and far from heat sources.			
<b>Physical and chemical properties:</b>	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Frequency</b>
	Moisture:	(AOAC 19th 931.04)	Max 2 %	Each Lot
	Fats:	(AOAC 19th 963.15)	Max. 52 % +/- 2	Each Lot
	Fineness:	(IOCCC 11:1970)	Min. 99.5%	Each Lot
	Ash:	(AOACC 18th 972.15)	5-9 %	Client Order
	pH:	(AOAC 19th 970.21)	5.2 – 6.1	Each Lot
<b>Microbiological analysis:</b>	<b>Parameter</b>	<b>Range</b>	<b>Method</b>	<b>Frequency</b>
	Aerobic	(AOAC 990.12)	Max. 5000 ufc/g	Each Lot
	Mesophilic:	(AOAC 997.02)	Max 50 ufc/g	Each Lot
	Molds:	(AOAC 997.02)	Max 50 ufc/g	Each Lot
	Yeasts:	(AOAC 991.14)	Absence	Each Lot
	Escherichia coli:	(AOAC 975.55)	Absence	Client Order
	Staphilococcus aureus:	AFNOR-NF validation	Absence/25g	Each Lot
Salmonella:	certification N°UNI 03/06-12/07			

<b>Organoleptic characteristics:</b>	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Frequency</b>
	Color:	Sensory	Dark Brown	Each Lot
	Smell:	Sensory	Characteristic, free from foreign odors	Each Lot
	Taste:	Sensory	Characteristic, free from foreign flavors	Each Lot
<b>Chemical Contaminants:</b>	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Frequency</b>
	Copper	(AOAC 19TH 999.10)	Max. 30 ppm	According to verification plan
	Arsenic	(AOAC 19TH 999.10)	Max. 2.0 ppm	According to verification plan
	Lead	(AOAC 19TH 999.10)	Max. 2.0 ppm	According to verification plan
	Mercury	(AOAC 19TH 999.10)	Max. 1.0 ppm	According to verification plan
<b>Pesticides Residues:</b>	Screening: <ul style="list-style-type: none"> <li>GC-MS – Based on the accredited method IC-009; ISO/IEC 17025:2005.</li> <li>HPLC-MS/MS – Based on the accredited method IC-003; ISO/IEC 17025:2005.</li> </ul>			
<b>Mycotoxins:</b>	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Frequency</b>
	Aflatoxines B1	Veratox 8030	<5 ppb	According to verification plan
	Ocratoxines	Veratox	<3 ppb	According to verification plan
	Total Aflatoxines (B1+B2+G1+G2)	Veratox	<10 ppb	According to verification plan
<b>Applications, uses and target group:</b>	Product destined for industrial production, suitable for ice cream, milk, cookies, toppings, chocolate drink powder, baking, beverages and as a mixture for tobacco.			
<b>Distribution Methods:</b>	This product is exported in containers and locally suitable for bulk food transport vehicles.			
<b>Un-recommended usage:</b>	Product not suitable for direct consumption and outside the lifespan.			