

ORGANIC CACAO LIQUOR / PASTE WAFERS (PERU)

PRODUCT INFORMATION

BOTANICAL NAME	Theobroma Cacao
COUNTRY OF ORIGIN	Peru
HARMONIZATION CODE	3529 Kakao nibs eko
BRIEF DESCRIPTION	<p>Containing over 300 active substances, including phenyl, ethylamine and serotine, Cacao beans are the raw base for chocolate manufacture. Originating from the tropical climates in South America, the Theobroma Cacao tree is sacred amongst the Mayans and Aztecs. On its own, the Cacao beans are a fine “superfood” as they foster a variety of antioxidants and other nutrients. Produced by organic growers in Peru, Cacao beans contain more antioxidants than red wine and 3 more than green tea, Cacao beans embody a rich source of minerals. Harvested by hand as pods, the raw beans are selected for the finest quality and fermented to reduce their initial bitterness. Cacao Liquor is made by pressing ground, milled Cacao nibs to make a Cacao paste, the paste is then melted to become the liquor. The liquor is cooled and molded into wafers.</p> <p>Organic Cacao Paste is certified organic by the Soil Association under the code GB-ORG-05.</p>
INGREDIENTS	100% Organic Cacao Beans (No Shell)
SUGGESTED USE	5-10g per day. Please consult your doctor before taking any nutrient-dense products.
PRODUCTION PROCESS	Raw material drying → cleaning & sorting → roasting → winnowing → milling → refining → sterilizing → shaking → cooling → tempering → cutting → packaging
PACKAGING	Polyethylene high density bags in a master corrugated carton box: 18.14kg
SHELF LIFE & STORAGE	24 months from manufacture date under suitable storage conditions away from direct sunlight.

NUTRITIONAL INFORMATION

	Per 100g	Unit
Energy	2764 / 667	kJ/kcal
Protein	14.5	g
Carbohydrate	27.8	g
of which sugars	3	g
Fat	53	g
of which saturates	32.3	g
Fibre	10.5	g
Salt	0.1	g

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NUTRITIONAL INFORMATION

	Per 100g	Unit
Phosphorus	443	mg
Magnesium	294	mg
Iron	5.2	mg
Copper	2.2	mg
Manganese	2.5	mg

ALLERGEN STATEMENT

We hereby certify that Organic Cacao Paste / Liquor Wafers sold by NKK do not contain any substances causing allergies or intolerances as ingredients or by possibility of cross contamination. The list of allergens which are likely to cause adverse reactions in susceptible individuals is provided in Annex IIIa of Directive 2007/68/EC. Please note that this statement is based on the information provided by the manufacturer of the product.

AUTHENTICITY

Organic Cacao Paste / Liquor Wafers are 100% natural and do not contain any additives such as sugars, acids, colorants, preservatives, etc.

GMO FREE

Organic Cacao Paste / Liquor Wafers are not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that Organic Cacao Paste / Liquor Wafers are not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

PESTICIDES

Organic Cacao Paste / Liquor Wafers comply with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). They also comply with Soil Association strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

IRRADIATION

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

BSE STATEMENT

Organic Cacao Paste / Liquor Wafers are produced exclusively from plant source, and does not contain any components from animal origin. It has not been derived from any animal source, and has not come into contact with any components of animal origin.

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RESIDUAL SOLVENTS

No residual solvents are used in the manufacturing process.

LEVEL OF UNDESIRABLE SUBSTANCES

The strictly controlled production process of Organic Cacao Paste / Liquor Wafers ensures that the undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

ANIMAL TESTING STATEMENT

NKK confirms that we do not conduct or commission animal testing of any products.



Product Specification



GENERAL PRODUCT INFORMATION

<i>Product Name</i>	Organic Cacao Paste/Liquor Block (Raw)
<i>Scientific Name</i>	Theobroma Cacao
<i>Ingredients</i>	100% Cacao Beans (No Shell)
<i>Intended Use</i>	Ready to Eat or as an Ingredient

ORGANOLEPTIC PROPERTIES

<i>Appearance/Texture</i>	Solid Paste Block
<i>Flavour</i>	Characteristic
<i>Aroma</i>	Characteristic
<i>Colour</i>	Dark Brown

PHYSICAL CHARACTERISTICS

<i>Mesh</i>	N/A
<i>Foreign Materials</i>	Absent
<i>Solubility</i>	N/A
<i>Density</i>	N/A

CHEMICAL CHARACTERISTICS

<i>Moisture</i>	Max. 3.5%
<i>Ash</i>	Max. 4%
<i>Water Activity</i>	N/A
<i>pH</i>	N/A

UNDESIRABLE SUBSTANCES

<i>Pesticides</i>	According to Regulation (EC) No 834/2007, 889/2008, BNN Guidelines, and EU Pesticide Database
<i>Heavy Metals (lead, cadmium, mercury, tin, arsenic)</i>	According to Regulation (EC) No 1881/2006 and 629/2008
<i>Mycotoxins (aflatoxins, ochratoxin A, patulin)</i>	According to Regulation (EC) No 1881/2006
<i>Nitrates</i>	According to Regulation (EC) No 1881/2006
<i>Polycyclic Aromatic Hydrocarbons (PAH)</i>	According to Regulation (EU) No 2015/1933

MICROBIOLOGICAL CHARACTERISTICS

Name	Limit	UoM
<i>Plate Count</i>	≤1000000	cfu/g
<i>Yeast</i>	≤10000	cfu/g
<i>Mold</i>	≤10000	cfu/g
<i>E. Coli</i>	≤100	cfu/g
<i>Salmonella</i>	Not Detected	/25g
<i>Bacillus Cereus</i>	≤10000	cfu/g
<i>Listeria</i>	Not Detected	/25g
<i>Clostridium Perfringens</i>	≤10000	cfu/g
<i>Staphylococcus Aureus</i>	≤10000	cfu/g
<i>Enterobacteriaceae</i>	≤10000	cfu/g



PACKAGING

Direct Contact Packaging

Food Grade Plastic Bag

Indirect Contact Packaging

Cardboard Box

The packaging is in accordance with the EU Legislation:

- Council Directive on Packaging and Packaging Waste 94/62/EC and its consecutive amendments.
- Commission Regulation (EC) No 1935/2004 on Materials and Articles Intended to Come into Contact with Food and its consecutive amendments.
- Commission Regulation (EU) No 10/2011 on Plastic Materials and Articles Intended to Come into Contact with Food and its consecutive amendments.

The information provided in this document is compliant with relevant EU legislation, and is accurate to the best of our knowledge.

