

## VIRGIN CACAO POWDER DATA SHEET

Product Information				
<b>Name</b>	Natural cocoa powder / Virgin			
<b>Characteristic</b>	Semi-finished product of organic cocoa			
<b>Tariff subheading</b>	1805000000			
<b>Description</b>	Product obtained after the grinding of the cacao cake, which in turn was obtained by a process of pressing the cocoa paste. Contains no additives. Its production methodology ensures a product with a high content of polyphenols and antioxidants.			
				
	<b>Parameter</b>	<b>Range</b>	<b>Unit</b>	<b>Method</b>
<b>Physical and chemical characteristics</b>	Humidity	<5	%	AOAC 19 925.09
	Fat	22 - 24	%	AOAC 19 922.06
	Fineness	>98,0	%	IOCCC 11:1970
	PH	5,0 – 6,7	-	M. Interno
	CadmIUM	<0,5	mg/kg	A. Atómica
<b>Microbiological characteristics</b>	A. mesophiles	<5000	UFC/g	INEN 1529-5
	Molds	<50	UFC/g	INEN 1529-10
	Yeasts	<50	UFC/g	INEN 1529-10
	Coliforms	<10	UFC/g	AOAC 991.14
	E. coli	<10	UFC/g	AOAC 991.14
	Salmonella	Absence	-	AOAC 967.25.26.27
<b>Organoleptic characteristics</b>	Color	Brown	-	Sensory
	Odor	Characteristic	-	Sensory
	Flavor	Characteristic	-	Sensory
<b>Certifications: CACAO BEANS</b>	 			
<b>Packing</b>	Inner packing: The product is packed in low density polyethylene sheaths. Outer packing: corrugated boxes. Bags of Kraft paper 3 layers.			
<b>Storage conditions</b>	Store in a cool, dry environment. Place the product in an area that allows an adequate air circulation, avoiding direct exposure to the sun.			
<b>Shelf Life</b>	1 year from the date of manufacture of the product.			
<b>Presentations</b>	Covers: 5 lb, 16 oz, 8 oz or 2 oz. Bags: 10 kg, 15 kg or 25 kg.			

## VIRGIN CACAO POWDER

Virgin or RAW chocolate is anything that comes from cocoa and will be minimally processed in order to avoid losing its nutritional value. This is processed at a low temperature of not more than 42 degrees centigrade. Our process integrates temperatures from 42 to 60 degrees.

Instead of classic roasting, where cocoa beans are heated to 130 ° C, processing takes place at low temperatures, allowing all existing cocoa nutrients to be conserved and the taste to be more vegetable and subtle, which normally it would disappear with cooking.

Beneficial substances present in Virgin cocoa:

Recent studies have identified more than 300 phytoelements beneficial to humans, among which we can mention the following:

- \* Minerals such as copper, magnesium, manganese, zinc and sulfur "the mineral of beauty".
- \* B-complex vitamins such as niacin and Vitamin C.
- \* Psychoactive chemicals such as tryptophan (precursor serotonin and anandamide "love molecule" (which are natural cannabinoids that our brain produces when we feel happy)).
- \* Source rich in carbohydrates, polyphenols and flavonoids.

### Benefits of Raw Cocoa

There are several current scientific articles that expose us about the benefits of consuming raw cocoa.

Among those of greater relevance are those that indicate that Raw Cocoa stimulates the release of endorphins in the human body; So it has an antidepressant effect.

Other studies suggest that antioxidants help reduce high blood pressure and improve circulation, which is beneficial for cardiovascular health.

### Process of obtaining Raw Cocoa

In order to obtain a good raw material it is necessary to choose or investigate the provenance of good cocoa that meets the client's requirements and organic and organic raw cocoa production standards. The process is summarized in the following steps:

## ECUADOR

QUITO – ECUADOR

1. Select mature, healthy ears to harvest.
2. Separate the Monilia, placentas, maguey.
3. Place the grains in fermentation trays by removing them every 24 hours for a uniform fermentation. (Temperature control)
4. Dry the beans until the humidity drops to 3%
5. Take a sample and take to an accredited laboratory to analyze microbiological parameters: Aerobes, Fungi, Yeasts, E. Coli, Coliforms, Salmonella.

The national cocoa raw material must meet the following requirements:

Selected dry grains.

Impurities <2%

Humidity: <3%

Fermentation > 80%

Controlled Microbiological Parameters.

### Goals:

General:

Implementation of an international regulation for certification or verification of RAW cocoa production.

Specific:

Promote highly nutritious and natural products, which have not been subjected to high processes during their elaboration.

Obtain 100% organic, ecological and safe products that benefit the health of those who.

Promotion and dissemination of the benefits of raw, organic and organic chocolate.