



### Product Specification Cacao XP Powder

#### Quality Standards and Certifications

HACCP	Production done according to HACCP-Concept
GMP	Production done following GMP
USDA-NOP	Valid Certification, Certification No. CU828318
Organic Farming EU	Valid Certification according to the Regulation (EC) No 834/2007 and Implementing Rules, current version
Austrian Food Codex	Valid Certification according to the Austrian Food Codex chapter A8, current version

#### Law Related Information

LMSVG (Austria), current version	Complies
EWG/EG-Öko-VO Nr. 834/2007	Complies
Labelling according to VO (EG) 1829/2003 und VO (EG) 1830/2003 (GVO)	Not required (GMO-Free)
Fumigation	The product has not been fumigated.
Sulfurization	The product has not been sulphureted.
Ionizing radiation	No ionizing radiation applied.

#### General Product Information

Botanical name	<i>Theobroma cacao</i>
Country of origin	Peru
Processing country	Peru
Parts used	Seeds
Product name	Cacao Powder
Ratio of concentration	-
Presentation	Solid
Minimum Shelf-life	3 years
Additional Information	Unique production process that guarantees a distinctive flavor and aroma as well as a higher level of nutrients.

#### Organoleptic Characterization

Color	Brown
Odor	Characteristic
Taste	Characteristic
Appearance / Look	Fine Powder

#### Physical and Chemical Characterization

(These are average values and are subject to slight fluctuations)

Protein	g / 100 g	29.19
Humidity	g / 100 g	3.3
Fat	g / 100 g	11.7
Dietary Fiber	g / 100 g	31.0
Ashes	g / 100 g	7.0
Energy	Kcal / 100g	417
Carbohydrates (incl. dietary fiber)	g / 100 g	48.8



### Product Specification Cacao XP Powder

Page 2 of 3

		Microbiological Characterization	
Aerobic Mesophyles	UFC/g		<3x1000
Mould	UFC/g		<100
Yeast	UFC/g		<100
E. Coli	NMP/g		<3
Salmonella	per 25g		Negative
		Particle size	
200 Mesh (min)	%		98.5
		Pesticides	
Mercury	mg/kg		<0.1
Cadmium	mg/kg		<1.5
Lead	mg/kg		<0.1
Arsenic	mg/kg		<0.1
		1 Pesticides	
Organochlorine Pesticides	g / 100 g		Negative
Organophosphorus Pesticides	g / 100 g		Negative
		Additives	
Additives			None
		Storage and transport conditions	
Storage conditions			Max. Temperature: 25°C Max. Humidity: 65% Protect from direct sun light.
Transport conditions			Max. Temperature: 25°C Max. Humidity: 65%
<b>Information for traceability</b>			
Traceability of the sold products back to the fields is possible through our lot numbers. Different lot numbers may be used for a single production and due to logistic reasons by UHTCO Corporation.			
<b>Packing and Labeling</b>			
Pack 1	250g 500g 1000g In a certified organic food plastic packaging		
Pack 2	Each box is typically labeled with the following information:		
	<ul style="list-style-type: none"> <li>- Product Name (reference for organic products)</li> <li>- Quantity</li> <li>- Lot Number</li> <li>- Best Before Date</li> <li>- Organic Control Body</li> </ul>		
Bulk Labeling			
<b>Purposes</b>			
Food industry	Food / Food supplements		



### Product Specification Cacao XP Powder

#### Allergen Information

Main allergens	Yes	No
Grains or products from grains containing gluten (wheat, barley, rye, oat, spelt, kamut or hybrids from these)		X
Crustaceans and crustacean products		X
Eggs and egg products		X
Fish and fish products		X
Peanuts v peanut products		X
Soya and soya products		X
Milk and milk products (including lactose)		X
Edible nuts and products from these (almond, hazelnut, walnut, pecan, brazil nut, pistachio, macadamia and queensland nut)		X
Celery and celery products		X
Mustard and mustard products		X
Sesame and sesame products		X
Sulfites (E220 – 228) and sulphur dioxide [ $\geq 10$ ppm SO <sub>2</sub> ]		X
Lupins and Lupin products		X
Molluscs and mollusc products		X

#### Safety Information

This product is considered as generally safe. Inhalation, eye contact, skin contact or swallowing should not cause any health issues under normal conditions. In case of strong dust generation remove from the area seeking fresh air.

Under normal conditions no special requirements against the risk of fire and explosion are necessary.

The information contained in this document is believed to be true and correct. However, the accuracy or completeness of this information and any recommendations or suggestions are made without warranty or guarantee.

**GVO-STATUS / GMO-STATUS:**

Das Produkt entspricht den Bestimmungen der EG-Verordnungen 1829/2003 und 1830/2003 und wurde nicht aus gentechnisch verändertem Material hergestellt.  
*The product is in accordance to EEC regulations 1829/2003 and 1830/2003 and is not produced with GMO material.*

**ALLERGENE / ALLERGENS:**

Keine Allergene hinsichtlich Richtlinie 2007/68/EG.  
*No allergens regarding to Regulation 2007/68/EEC.*

Dieses Dokument wurde digital erstellt und ist ohne Unterschrift gültig.