

1. DEFINITION:

Cocoa liquor is a product obtained from roasted cocoa beans without shells, ground and refined.



2. MAIN INGREDIENTS:

100% Cocoa Nibs (Origin: Atalaya, Cusco).

3. SENSORY FEATURES:

Requirement	Specification
Color	Dark brown
Smell	Intense, characteristic of cocoa
Taste	Characteristic to cocoa.
Appearance	Homogeneous and compact paste.

4. PHYSICOCHEMICAL CHARACTERISTICS:

Requirement	Specification
Humidity (%)	Max. 2
Granulometry (µm)	20
Cadmium (mg/kg)	Max. 0.7
Fat (g/100g)	40 - 45

It is within the requirements of the NTP.ISO-2451:2011. Cocoa beans.
Regulation 488/2014 EU.

5. MICROBIOLOGICAL CHARACTERISTICS:

It is below the minimum limits stipulated in RM 591 – 2008 / MINSA “Microbiological Criteria for Sanitary Quality and Safety for Food and Beverages for Human Consumption”. Criterion VII.1.

Requirement	Specification
Molds (cfu/g)	<10 ²
Yeasts (cfu/g)	<10 ²
Escherichia coli (cfu/g)	<10
Salmonella sp./ 25g	Absence

6. NUTRITIONAL INFORMATION:

Portion: 100 g

Requirement	Specification
Energy (kcal)	584.76
Protein (g)	16.01
Total Fat (g)	43.24
Saturated Fat (g)	27.19
Trans Fat (g)	0.00
Polyunsaturated Fat (g)	1.92
Monounsaturated Fat (g)	14.23
Cholesterol (mg)	1.88
Total carbohydrates (g)	32.89
Fiber (g)	1.45
Sugars (g)	0.00
Sodium (mg)	0.00

7. PACKAGING AND LABELING:

PACKING:

PRIMARY PACKAGING

The product is packaged in trilaminate bags (nylon/ adherent/ low-density polyethylene), inner polyethylene bags.

SECONDARY PACKAGE

Corrugated cardboard.

LABELED:

Each product is labeled with the following information: product name, net weight, expiration date, lot number.

8. PRESENTATIONS:

The product is packaged in presentations of 25 Kg.

Note: Depending on customer request.

9. EXPECTED USE:

Product intended for the general public. Industrial or final consumption, such as inclusion for chocolates.

10. STORAGE:

It must be stored under appropriate sanitary conditions, under shade, on pallets in a cool and dry environment. The storage area must be free of pests and strong or unpleasant odours, in a cool and dry environment away from direct light.

11. USEFUL LIFE:

24 months after its elaboration, under the recommended storage conditions at a temperature of max. 20°C and a relative humidity of 60%.

12. DISTRIBUTION AND COMMERCIALIZATION CONTROLS:

Keep the bags in order and properly sealed, stacked at room temperature.



DATA SHEET

COCOA LIQUOR

NB-FT-PT05

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13. HEALTH REGISTER:

G8900717N/NANTBD