



PRODUCT SPECIFICATION

PRODUCT NAME: Organic Cacao Butter Wafers

ORIGIN: Peru

| GENERAL PRODUCT INFORMATION | |
|-----------------------------|--|
| PARAMETER | DETAIL/ DESCRIPTION |
| Botanical Name | <i>Theobroma Cacao</i> |
| Shelf Life | 18 months from manufacture date. |
| Storage Requirement | To be stored in cool and dry place, free from plagues and strong disagreeable odors, and far from direct sunlight. |
| Description | <p>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.</p> <p>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.</p> <p>Harvested by hand as pods, the raw beans are selected for the finest quality and fermented to reduce their initial bitterness. Cacao butter is made by pressing ground, milled Cacao nibs to make a caca paste. This process separates the butter from the powder.</p> <p>The butter is solidified and moulded into wafers. Cacao butter contains a high proportion of saturated fats, derived from healthy acids - stearic and palmitic.</p> |
| Intended Use | Ready to eat and as a food ingredient |
| Suggested Use | 5-10g per day. Please consult your doctor before taking any nutrient-dense products. |
| Dietary Suitability | Suitable for Vegans, Vegetarians, Kosher and Halal diets |

| PHYSICAL CHEMICAL PARAMETER | |
|-----------------------------|--------------------------|
| PARAMETER | SPECIFICATION |
| Appearance/Texture | Solid Wafer Shape Pieces |
| Flavour | Characteristic |
| Aroma | Characteristic |
| Colour | Pale Yellow |



| | |
|-------------------|-----------|
| Foreign Materials | Absent |
| Moisture | Max. 0.5% |

| PROCESSING PARAMETER | |
|----------------------|---|
| PARAMETER | DESCRIPTION |
| Ingredient | 100% Organic Cacao Butter |
| Part Used | Beans |
| Production Process | Raw Material Reception(Cacao Paste) → Pressing(70°C)→Filtered(Liquefied cacao Butter)→Packing and Cooling →Bagging and Sealing → CCP1 Metal Detection (Fe : 0.7mm; NFe: 1.0mm; S/S: 1.5mm) → Packaging→Storage/Delivery |

| CONTAMINANT PARAMETER | |
|---|---|
| PARAMETER | SPECIFICATION |
| Heavy Metals (lead, cadmium, mercury, tin, arsenic) | According to Regulation (EC) No 1881/2006 and 629/2008. |
| Mycotoxins (aflatoxins, ochratoxin A, patulin) | According to Regulation (EC) No 1881/2006. |
| Nitrates | According to Regulation (EC) No 1881/2006. |
| Polycyclic Aromatic Hydrocarbons (PAH) | According to Regulation (EU) No 2015/1933 |

| MICROBIOLOGICAL PARAMETER | |
|---------------------------|-------------------------------|
| PARAMETER | SPECIFICATION (MAXIMUM LIMIT) |
| Aerobic Plate Count | ≤1,000,000 cfu/g |
| Yeast | ≤10,000 cfu/g |
| Mold | ≤10,000 cfu/g |
| E. Coli | ≤20 cfu/g |
| Salmonella | Not Detected /25g |
| Bacillus Cereus | ≤10,000 cfu/g |
| Listeria Monocytogenes | Not Detected /25g |
| Clostridium Perfringens | ≤10,000 cfu/g |
| Staphylococcus Aureus | ≤10,000 cfu/g |
| Enterobacteriaceae | ≤10,000 cfu/g |



NUTRITIONAL ANALYSIS (per 100g)

| NUTRITION | VALUES |
|----------------------------------|--------------------|
| Energy | 3,696 kJ /899 kcal |
| Fat | 100 g |
| <i>of which saturates</i> | 61 g |
| <i>of which mono-unsaturates</i> | 31 g |
| <i>of which polyunsaturates</i> | 3.1 g |
| Carbohydrate | 0 g |
| Protein | 0 g |
| Salt | 0 g |

We periodically review our nutrition information based on a risk assessment to account for seasonal variability, growing condition and other factors that cause nutrition result to vary.

DECLARATIONS:

On Genetically Modified Organisms [GMO]

All products supplied by our supplier are GMO FREE [does not contain any Genetically Modified Organisms (GMO)] and conforms with EU Regulation EC No. 1829/2003 and EC No. 1830/2003.

On Allergens

We hereby certify that this product does 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 II of Regulation (EU) No 1169/2011.

Please note that this statement is based on the information provided by the manufacturer of the product.

On Pesticides

This product complies with the requirements outlined in Regulation (EU) 2018/848 of the European Parliament and of The Council (and consecutive amendments). It also complies 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.

On Irradiation and Ethylene Oxide

We declare that the product listed above is not treated with ionizing radiation (r2) or ethylene oxide (EtO) for any purposes and as such are free of gamma ray and ethylene oxide residue and complies with the EU regulation 1999/3/EC

On BSE

This product is manufactured 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.

On Residual Solvents

No residual solvents are used in the manufacturing process.

On Level of Undesirable Substances



The strictly controlled production process of this product 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.

On Animal Testing

We confirm that we do not conduct or commission animal testing of any products.

Other Details

The specification is based on the information of our suppliers. We recommend to proof the suitability of our product by own tests.

Alerts:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

| Component | Manufacturer | | | Nuts in Bulk (Applies when bought in small quantities that need re-packaging) | | |
|--|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| | In Product | Processed in Same Equipment | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof | NO | NO | NO | NO | YES | YES |
| EGGS or its derivatives | NO | NO | NO | NO | NO | NO |
| FISH or its derivatives | NO | NO | NO | NO | NO | NO |
| CRUSTACEANS / SHELLFISH | NO | NO | NO | NO | NO | NO |
| MOLLUSCS | NO | NO | NO | NO | NO | NO |
| PEANUTS or derivatives | NO | NO | NO | NO | YES | YES |
| SOYA BEANS or derivatives | NO | NO | NO | NO | YES | YES |
| MILK (LACTOSE) or its derivatives | NO | NO | NO | NO | YES | YES |
| NUTS , tree nuts: | NO | NO | NO | NO | YES | YES |
| CELERY, including celeriac and its derivatives | NO | NO | NO | NO | YES | YES |
| MUSTARD, referring to all parts of the plant and derivatives thereof | NO | NO | NO | NO | YES | YES |
| SESAME SEEDS or derivatives | NO | NO | NO | NO | YES | YES |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm | NO | NO | NO | NO | YES | YES |
| LUPIN seeds or derivatives | NO | NO | NO | NO | NO | NO |