



TECHNICAL DATA SHEET

Product: Pasteurized CACAU (*Teobroma cacao*) PULP

Pack	Plastic pails (PP) with inner plastic bag liner (LDPE) containing 20 kg of product; 1 kg plastic sachets in 10kg cartons; 100g plastic sachets in 400kg packs, in 10kg cartons.
Serving size	100g
Shelf Life	18 months @ -18°C 4 days thawed (refrigerated) 1 day thawed (ambient)
Potential Uses	Foods & beverages; natural juices, yogurts, ice-creams, sorbets and others.
Storage	less than -18°C frozen, refrigerated when thawed
Handling	NEVER OPEN the pail cover for contents verification purposes.
Recommendation	NEVER OPEN INTERNAL LINER. (under the risk of damaging the contents due to contamination) until time of use
Serve Size	100g

Nutritional Info

	Per 100g Unit
Calories	365 KCal
Total Carbohydrates	18 g
Sugars	11 g
Proteins	21 g
Total Fat	23 g
Saturated Fat	- g
Cholesterol	0 g
Dietary Fiber	17 g
Calcium	92 mg
Iron	2.7 mg
Phosphorous	455 mg
Sodium	0 mg
Vitamin A	29 mg
Vitamin B1	75 mg
Vitamin B2	1100 mg

Allergens

Cereals	No
Crustacea	No
Egg or Egg Products	No
Fish or Fish Products	No
Milk or Milk Products	No
Peanuts or Peanut Oil	No
Soybean / Soybean Oil	No
Nuts & Sesamee Seeds	No
Sulphites of 10mg/Kg	No
Royal Jelly Bee Pollen	No
GMO Status	GMO Free

Ingredients

pasteurised cacau pulp

Physical

a creamy pulp consistency with a white / yellow colour

Kosher

Not submitted for approval

Halal

Not submitted for approval

HACCP

HACCP Certification expected for November 2007

Packed

20 kg pails or 10kg cartons

Net Weight

20.5 kg; or 10.5kg

Inner Packaging

Plastic lining; plastic sachets

Outer Packaging

Plastic pails; cardboard cartons

Our Brazilian factory complies with all the rules and recommendations from the Brazilian Agriculture Department as well as those of the US FDA.