

	P/CH EXPORTS S.A.S	CODE: EAC-005
	QUALITY ASSURANCE	
	RAW MATERIAL SPECIFICATIONS	PAGE: 1 de 2

NATURAL COCOA LIQUOR

Name of the Product:	Natural cocoa liquor		
Characteristics:	Sub-product of cocoa		
Composition:	Natural cocoa paste (also known as mass or paste)		
Description:	It is a product obtained by the grinding of cocoa beans previously roasted and winnowed. No ingredients or additives added. The product is made from cocoa beans (<i>Theobroma cacao</i> , <i>Malvaceae family Linnaeus</i>)		
Container state:	Kibbled presentation: Internal packaging: food grade low density polyethylene wrap, natural colored and heat sealed. External packaging: kraft multiwall bag in good condition with three layers, sewed with cotton strings. Block presentation: Internal packaging: food grade high density polyethylene wrap, natural colored and heat sealed. External packaging: corrugated cardboard box in good condition, packing tape sealed.		
Weight:	Kibbled presentation: Gross weight: 25,30 Kg. Net weight: 25,00 Kg. Block presentation: Gross weight: 25,60 Kg. Net weight: 25,00 Kg.		
Labelling:	Label printed with the company logo, descriptions and certifications of the product.		
Storage Conditions:	Store in a cool and dry place. Place the product in an area that has constant and appropriate air circulation, free from humidity and free from direct exposure from the sun.		
Shelf life:	Two years from production date, keeping in proper storage and conditions, free from moisture and far from heat sources.		
Physical and chemical properties:	Parameter	Method	Range
	Moisture:	(AOAC 19th 931.04)	Max 2 %
	Fats:	(AOAC 19th 963.15)	Max 50 ± 2 %
	Fineness	(IOCCC 11:1970)	Min 99.0%
	pH:	(AOAC 19th 970.21)	5.2 – 6.1
Responsible: Internal Laboratory			
Microbiological analysis:	Parameter	Method	Frequency
	Aerobic	(AOAC 990.12)	Max. 5000 ufc/g
	Mesophilic:	(AOAC 997.02)	Max 50 ufc/g
	Molds:	(AOAC 997.02)	Max 50 ufc/g
	Yeasts:	(AOAC 997.02)	Max 50 ufc/g
	<i>Escherichia coli</i> :	(AOAC 991.14)	Absence
	<i>Staphilococcus aureus</i> :	(AOAC 975.55)	Absence
Organoleptic	Parameter	Method	Range
	Frequency characteristics:		
	Dark Brown	AFNOR-NF validation certification N° UNI 03/06-12/07	Absence/25g
			Each Lot
			Sensory

	P&CH EXPORTS S.A.S	CODE: EAC-005
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	RAW MATERIAL SPECIFICATIONS	PAGE: 2 de 2

	Smell:	Sensory	Characteristic, free from foreign odors	Each Lot
	Taste:	Sensory	Characteristic, free from foreign flavors	Each Lot
Responsible: Internal Laboratory				
Chemical Contaminants:				
Frequency: According to verification plan Responsible: External Laboratory				
Pesticides Residues:	Screening: GC-MS/MS, LC-MS/MS; ISO 17025:2017			
Frequency: According to verification plan Responsible: External Laboratory				
Mycotoxins:	Parameter	Method		Range
	Aflatoxines B1	LC-MS/MS		<5 ppb
	Ocratoxines	LC-MS/MS		<3 ppb
	Total Aflatoxines (B1+B2+G1+G2)	LC-MS/MS		<10 ppb
Frequency: According to verification plan Responsible: External Laboratory				
Applications, uses and target group:	Product destined for industrial production, suitable for ice cream, milk, cookies, toppings, chocolate drink powder, baking, beverages and as a mixture for tobacco.			
Distribution	This product is exported in containers and locally suitable for bulk food transport vehicles.			
Methods:				
Un-recommended usage:	Product not suitable for direct consumption and outside the lifespan.			
Applicable legal requirements:	✓	NTE:INEN 623: 1988-06 Pasta (Masa , Licor) de Cacao		
	✓	Norma Argentina Cap. XV “Productos Estimulantes o Fruitivos”		
	✓	NOM-186-SSA1/SCFI-2002, Productos y servicios. Cacao, productos y derivados.		
	✓	COVENIN 1480: 1998 LICOR DE CACAO (MASA, PASTA) DE CACAO Segunda Revisión		
	✓	NTP 208.012:1999 CACAO Y CHOCOLATE. Cacao sin cáscara ni germen, cacao en pasta, torta de prensado de cacao y polvillo de cacao (fino de cacao) para uso en la fabricación de productos de cacao y chocolate.2a edición		
	✓	NTC 486 MASA O PASTA DE LICOR Y TORTA DE CACAO PARA LA FABRICACIÓN DE PRODUCTOS DE CACAO Y CHOCOLATE		
	✓	CODEX STAN 141-1983, Rev. 1-2001 NORMA PARA EL CACAO EN PASTA (LICOR DE CACAO/CHOCOLATE) Y TORTA DE CACAO		
	✓	CODEX STAN 193:2005 “NORMA GENERAL DEL CODEX PARA LOS CONTAMINANTES Y TOXINAS PRESENTES EN ALIMENTOS”		
	✓	MRL PESTICIDAS CODEX ALIMENTARIUS		