



HEALTH CLAIMS

(based on a 18g serving size)

- ✓ A source of protein (5g) which is necessary for tissue building and repair, as well as for the maintenance of muscle mass
- ✓ A good source of dietary fibre (4g) to help regularity
- ✓ Low in sodium
- ✓ Low in sugar
- ✓ Contains iron (15% RDI) & magnesium (27% RDI), which contribute to the reduction of tiredness and fatigue and are necessary for normal cell division
- ✓ Contains a source of phosphorus (14%), necessary for normal teeth & bone structure
- ✓ Contains a source of zinc (10% RDI), which contributes to normal skin structure and wound healing

FEATURES

- ✓ Buttery and creamy texture, richer aroma
- ✓ Sustainably and organically grown cocoa beans used
- ✓ Fairly traded with farmers cooperatives in the Dominican Republic and Peru to support small farmers in the regions
- ✓ Batch tested from cocoa beans to end product ensure quality and sensory characteristics
- ✓ Low cadmium (<0.5ppm) guaranteed
- ✓ 100% traceable back to the growers

PRODUCT CATEGORIES

- ✓ Raw treats
- ✓ Chocolate based drinks
- ✓ Dry beverage blends
- ✓ Protein/Energy bars
- ✓ Spreads
- ✓ Ice creams

Organic Natural Cocoa Powder, 20-22% Fat, is an ACO certified ingredient produced in the state-of-the-art facility in Switzerland using beans predominately from the Dominican Republic. The organic cocoa beans used are sustainably grown, ethically sourced and fairly traded. Natural cocoa powder is slightly acidic and lighter in colour than alkalized cocoa powder, containing more characteristics to that of raw cacao powder. This Organic Natural Cocoa Powder contains 20-22% cocoa butter content, which provides a richer flavour profile and a creamier mouthfeel making it a perfect option to use in various applications, including desserts and beverages.

SPECIFICATIONS

Physical & Chemical Characteristics

Colour	Brown to Dark Brown
Ash	≤ 7%
Moisture	≤ 4.5%
pH	5.2 – 6.2
Total Fat Content	20-22%
Cadmium	≤ 0.5ppm

Microbiological

Total viable aerobic count	≤ 10,000cfu/g
Yeast & Moulds	≤ 100 cfu/g
Coliforms	≤ 10 cfu/g
E.coli	Absent/g
Salmonella spp	Absent/750g

OTHER CHARACTERISTICS

Taste	Typical of cocoa powder, tart, bitter
Certification	Certified Organic (NOP, EU, ACO); Kosher; Halal
Special Certification	Fairtrade and/or Rainforest Alliance grades are available upon request
Allergens	Free from input of GMO, dairy, soy, gluten, additives & carriers
Shelf Life	Best Before 36 months stored in original sealed bag
Storage Condition	Keep in cool, dry places; Avoid exposure to direct sunlight
Packaging	25kg PE lined paper bag; 750kg/pallet (120*80*H162cm)

TYPICAL DATA (All Figures Based on Independent Analysis)

Labelling

Organic Cocoa Powder; Organic Cacao Powder; Organic Natural Cocoa Powder

Nutritional Labelling per 100g (Typical Composition)

Energy	1,749kJ
	418kcal
Protein	28.1g
Carbohydrates	14.5g
	sugars – 0.3g
Dietary fibre	31.0g
Fats	total – 21g
	saturated – 13.2g
	monounsaturated – 7.1g
	polyunsaturated – 0.6g
Sodium	20mg
Potassium	1,530mg
Calcium	158mg
Iron	9.8mg
Magnesium	476mg
Phosphorus	802mg
Zinc	6.8mg

Australian and New Zealand Distribution:

PHYTO THERAPY

Manufacturer:

PRONATEC

Carbon certified by:

ecosphere+
CARBON CREDITS



Organic certified by:

