

HACCP PLAN
6.5 ORGANIC CACAO POWDER
1.-PRODUCT DESCRIPTION
1.1 SPECIFIC NAME

Organic Cacao Powder.

1.2 GENERAL DESCRIPTION OF THE PRODUCT

It is the product Obtained from the organic cacao cake, reduced to fine powder by mechanical processes without removing or adding any of its components, organic 100% Cocoa; Of brown color, with smell and characteristic flavor of its composition, of light touch, very fine.

2.-MICROBIOLOGICAL CHARACTERISTICS

	n	c	m	M
• Counting of aerobic microorganisms (a) Viable mesophiles, cfu / g.	5	2	50x10 ²	10x10 ³
• Total Coliform Detection / g. (a)	5	0	Absence	---
• E. Coli, Detection / g. (a)	5	0	Absence	---
• Staphylococcus aureus cfu / g (a)	5	0	<1	---
• Salmonella Research (in 25 g) (b)	5	0	Absence	----
• Molds cfu / grs (a)	5	2	50	100
• Yeast cfu / gr (a)	5	2	50	100

Reference:

(a) .- Internal export standard Romex S.A.

(b) RM 591-2008 / MINSA.Norma Sanitaria Microbiological Criteria And safety for food and beverage consumption Human.

3.-CHEMICAL PHYSICAL CHARACTERISTICS

	Minimum	Maximum
• Moisture% (b)	----	7.0
• Cocoa butter% (b)	10.0	12.0
• Total Ash% (a)	----	7.0
• Fineness (75%) (a)	98.0	----
• PH (10% Sol. 40 ° C) (a)	5.0	6.5
• Shell content% (a)	----	1.75
• Total Aflatoxins (B1, B2, G1, G2) (a) ppb	----	5.0
• Arsenic mg / kg (a)	----	1.0
• Mercury mg / kg (a)	----	0.3
• Lead mg / kg (a)	----	2.0
• Copper ppm (a)	----	50.0

Reference:

(a) .- Internal norma Exportadora Romex S.A.

(b) .- Codex Stan 105-1981 rev. 1-2001.

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4.-ORGANOLEPTIC PROPERTIES (a)

- Appearance : Fine powder to the touch, without agglomerations, free of foreign particle.
- Flavor : Pleasant to Cocoa, free from strange flavors.
- Odor : Characteristic. Absence of strange odors.
- Colour : Light brown.

Reference:

(a) .- Internal norma Exportadora Romex S.A.

5.- RESIDUE LIMITS FOR PESTICIDES
MAXIMUM

- Organochlorine pesticides * Not detectable / Absent
- Phosphorus organ pesticides * Not detectable / Absent

* Quantitative tests will be issued according to the program of the company Exportadora Romex S.A.

6.-PRESERVATION TREATMENT: Heat treatment: Sterilized.

7.PACKAGING AND PACKING: Air – tight sealed, multiwall kraft paper bag with an internal polyethylene layer (25 kg net weight).

8.-NUTRITION FACTS

NUTRITION FACTS (Serving Size 100 gr)			
ITEM	CANTIDAD	UNIDAD	VDR (%)*
Total Fast	11.0	Gr	3.0%
Saturated Fast	7.0	Gr	5.0%
Trans Fast	0	Gr	-----
Cholesterol	0	Mg	0%
Sodium	36	Mg	
Total carbohydrates	56.64	Gr	3.0%
Dietary Fiber	30.20	Gr	
Sugars	2,5	Gr	-----
Protein	26.86	Gr	-----
Calorie	417	Kcal	
Percent Daily Values are based on a 2,000 calorie diet.			

9.-STORAGE CONDITIONS: Store in a dry and cool place free of strong odors and pests or other substance that can damage the quality of the product. Avoid direct exposure to the sun or any other source of heat.

10.-SHELF LIFE: 02 years. Under the stated storage conditions.

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11.-INTENDED USE: the product is destined to Industrial use, as raw material in the elaboration of confectionery and related chocolates.

12.-INSTRUCTIONS FOR USE: It will be subjected to heat treatment and / or grinding according to use and customer standards.

13.-LABELING AND CONTENT: Product Name, Product Description, Ingredients, Health Record, Net Weight, Production Date, Expiration Date, Lot Number:: number of times of product, year, month, day, Storage conditions, Name or Manufacturer's Name, RUC Number, Manufacturer's Address, Country of origin.

.NTP 209.038 General Standard for Labeling of Packaged Foods.
 . 007-1998 / MINSA. Reglamento sobre Vigilancia y Control Sanitario de Alimentos y Bebidas

14.-DISTRIBUTION CONDITIONS: Closed unit: To prevent the entrance of water or foreign materials, cleaning is supervised, we have an exclusive means of transportation to transport food and / or food additives; We verify that they are free of foreign material that can generate some kind of cross contamination or physical damage to the product and free of signs of infestation.

15.-INTENDED USE OF THE PRODUCT: It is not a health risk even if destined for another purpose.

16.-GENETICALLY MODIFIED ORGANISMS

The product does not contain genetically modified organisms

17.-ALLERGEN INFORMATION

TYPE ALLERGENT	BY COMPOSITION
Gluten- cantaning grains and derivatives	Absent
Eggs and derivates	Absent
Milk and derivates	Absent
Peanuts and derivates	Absent
Nuts and derivates	Absent
Fisch, sea foods and derivates	Absent
Sesame seeds	Absent
Soybeand and derivates	Absent
Hydrogen sulphite and sulphites in concentrations greater than 10 mg/kg or 10 mg / l (expres	Absent

18.-TRACEABILITY SYSTEM

The lot number registered in the product is taken into account.

19.-IMPORTANT CONSIDERATIONS

The products of Exporter Romex S.A are rigorously inspected by Quality Assurance throughout the entire production chain guaranteeing the quality and safety of the same through the application of the HACCP and BPM System. Any failure, quality defect, difference or deviation present in the product compared to the specification must be notified immediately to Exporter Romex S.A. Or your representative.