



**ECO-KAKAO S.A.**  
**NATURAL COCOA LIQUOR / MASS**  
**QUALITY SPECIFICATIONS**  
**100% ECUADORIAN COCOA**

**DESCRIPTION:** COCOA LIQUOR – COCOA MASS – PURE NATURAL.  
OBTAINED FROM VARIETY OF ECUADOR – FINE AROMA.

**ORGANOLEPTIC CHARACTERISTICS**

**FLAVOUR AND AROMA:** WELL DEFINED. CHARACTERISTICS OF THE ECUADORIAN VARIETY. – FINE AROMA, WITHOUT STRANGE TASTE OR SMELL.

**COLOUR:** DARK BROWN.

**PHYSICOCHEMICAL CHARACTERISTICS**

**MOISTURE:** 2% MAX  
**PARTICLE SIZE:** 98% MINIMUM (GRIDDED 200)  
**FAT:** 51% +/- 1%  
**pH:** 5.5 +/- 0.5  
**ASH:** 5 % MAX  
**MEKTING POINT:** 34.5° C. – 94.1° F

**MICROBIOLOGICAL CHARACTERISTICS**

**TOTAL AMOUNT OF BACTERIA:** 5000/g. MAXIMO  
**YEAST & MOULDS:** 50/g.  
**COLIFORMS:** NEGATIVE  
**ESCHERICHIA COLI:** NEGATIVE  
**SALMONELLAE:** ABSENT

**PACKAGING AND WEIGHT**

KRAFT PAPER BAGS WITH INNER POLYETHYLENE LINER OF 25.00 Kg. NET Y 25.35 Kg. GROSS (KIBBLED).

**MARKS**

BAGS ARE BRANDED IN ENGLISH WITH THE ANME OF COUNTRY OF ORIGIN.

**LOADING**

CONTAINER 20 '- CARRY 720 BAGS (18MT) KIBBLED / 800 CARDBOARDS (20MT) TABLETS O BLOCKS.



**ECO-KAKAO S.A.**  
**NATURAL COCOA LIQUOR / MASS**  
**QUALITY SPECIFICATIONS**  
**100% ECUADORIAN COCOA**

**SHELF LIFE**

MAXIMUM IN 2 YEARS FROM THE DATE OF PRODUCTION.

**METHOD OF TRANSPORT / STORAGE**

IN DRY CONTAINERS, TEMPERATURE STORAGE: 22 ° C AND 60% RELATIVE HUMIDITY.

**SALES:**

**ECO-KAKAO S.A.**  
**GUAYAQUIL – ECUADOR**  
593-4-2250782  
593-4-2250783  
info@eco-kakao.com.ec