



**ECO-KAKAO S.A.**  
**55% DARK CHOCOLATE**  
**QUALITY SPECIFICATIONS**  
**100% ECUADORIAN COCOA**

**SANITARY REGISTRY AUTHORIZATION:** 2091-INHG-AN-12-03  
**TECNICA STANDAR INEN:** 0621  
**CODEX STAN:** 87

**DESCRIPTION:**

Single origin dark chocolate. Minimum 55% total Cocoa content, with 36% cocoa butter. 100% natural flavor with out neither additives nor preservative added.

**Single Origin Denomination.**

Elaborated using Ecuadorian cacao exclusively. This cocoa is commonly named as "Arriba" or "Nacional". It is known as the world's first supplier or fine and floral flavor cocoa.

**TEHCNICAL CHARACTERISTICS:**

**PHISICAL - CHEMICAL**

Moisture	< 1.5%
Fat Content	42.0% + -
Fineness	<18 microns

**Microbiological**

Total Plate Count	5000 Ufc/g
Yeast and Mold	50 Ufc/g
Total Coli form	<10 Ufc/g
Fecal Coli form	<10 Ufc/g
E. coli	Negative
Salmonella	Negative

**INGREDIENTS:**

Cocoa Liquor, Sugar, Cocoa Butter, Soy Lecithin (emulsifier).

Does not contain vanillin or any other artificial flavoring.

Km. 7.5 Vía Daule Avda. Segunda y Calle Tercera

Teléfonos: 593-4-2250782 / 593-4-2250783

[www.eco-kakao.com.ec](http://www.eco-kakao.com.ec)

Guavaquil - Ecuador



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**NUTRITION FACTS AND LABELING:**

<b>Dark 55% Chocolate</b>		
Tamaño por porción /container Size 200 gr.		
Porciones por envase / Servings Per Container 5		
<b>Cantidad por porción</b>		
Calories 1090		
		<b>%Daily Value*</b>
Grasa Total / Total Fats	72	110 %
g		
Grasa Saturada / Saturated Fat		210%
42 g		
Colesterol / Cholesterol	0	0 %
mg		
Sodio / Sodium	13	1 %
mg		
Carbohidratos Totales /		
93 g		31%
Total Carbohydrate		
Fibra Dietética / Dietary fiber	3 g	12 %
Azúcares / Sugars		
88 g		
Proteína / Protein	15	
g		
Vitamina A 0 %	• Vitamina C 0 %	
Calcio 4 %	• Hierro 10 %	
*Los porcentaje de los valores diarios están basados en una dieta de 2 000 calorías. / Percent Daily Values are based on a 2 000 calories diet.		

**ALERGY INFORMATION:**

Manufactured on same facility that handles ingredients considered as an allergenic warning, such as milk, soy, nuts and peanuts



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**SHELF LIFE:**

Product shelf life is 24 month if handling and storage recommendations are properly followed.

**MANUFACTURING LOT AND EXPIRATION DATE:**

Individually on inner and outer packaging both lot and expiration dates are printed as following:

Expiration date:	EXP / MONTH / YEAR
Manufacturing Lot:	DAY/ MONTH / YEAR

**STORAGE:**

Keep in cool and dry places at temperatures within 60 °F-64 °F range.

**PACKAGING:**

1 kilo blocks wrapped with laminated BOPP bag, inserted in outer master carton.

Displays content; 1 box, 10 kilo blocks.

Net weight 10 kilos, gross weight 10.50 kilos.

**TRACEABILITY:**

Production lot numbers are listed on invoices for traceable control.

The lot number register all the raw materials purchases as well of the complete manufacturing process

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