

PRODUCT INFORMATION ESCHOCOLAT 75% DARK



1.- DESCRIPTION

Dark chocolate of Ecuadorian origin with at least 75% cacao and 38,5% cocoa butter. Only Ecuadorian specialty cacao is being used of the type Arriba Summer Select (ASS) and Arriba Summer Select Special (ASSS).

2.- PHYSICAL-CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Humidity	< 1.5%	Total Coliforms	<10 Ufc/g
Fat percentage	38.5%	Fecal Coliforms	<10 Ufc/g
Finess	<18 micron	Escherichia Coli	-
Total Aeroben	5000 Ufc/g	Salmonella	-
Fungi and yeasts	50 Ufc/g		

3.- INGREDIENTS

Cacao (75%); Unrefined sugarcane (24,5%)
Lecithine (0,5). No vanilla. No dairy. No artificial flavours. No transfat. No GMO's. Could contain traces of peanuts, dried nuts, gluten, and lactose.

4.- ORIGIN

The cacao is exclusively being delivered through an organically-certified Ecuadorian cacao-association. The cacao is locally processed through a reputable processor in Guayaquil, Ecuador.

5.- CERTIFICATION

Eschocolat is organic (Ecocert) certified and 100% PICO (Produced In Country of Origin), thus stimulating local industry in developing economies.

6.- NUTRITIONAL VALUE



Eschocolat Dark Chocolate 75%		
Serving size	50 gr.	
Servings per container	2	
Energy	255 Kcal	
	% Daily value*	
Total Fats	19 g	29 %
Cholesterol	0 mg	0 %
Sodium	0 mg	0 %
Total Carbohydrate	25g	8 %
Dietary fiber	<1 g	3 %
Sugars (unrefined sugarcane; panela)	12 g	
Protein	5 g	
Calcium		2 %
Iron		8 %
Vitamin A		0 %
Vitamin C		0 %
* Percentage Daily Values are based on a 2000 calories diet.		

7.- SHELF LIFE

If transported and stored appropriately, shelf life is 24 months. Transport and storage should occur under 30°C. The recommended temperature to guarantee Eschocolat's quality is 16 – 18°C.

8.- PACKAGING

Bars of 100 gram (75%) and tablets of 1, 2, 5 or 12,5 kg (75% and 100%), with silvercoloured BOPP sleeve and carton box. Possibility of co-branding.