



INTERBELKA S.A.

COCOA PASTE - IBK.

COCOA PASTE - IBK.

Product Name: Natural Cocoa Paste.

Composition: Cocoa Paste.

Description: It is a product from the pressing of cocoa liquor, which results in a compact mass of cocoa solids. The product is made from the cocoa seeds (Theobroma cacao, family malvaceae linnaeus)

Physical and Chemical properties

Parameter	Method	Range	Frequency
Humidity	(AOAC 19 th 931.04)	Max. 5 %	Each Lot
Fats	(AOAC 19 th 963.015)	10 - 12	Each Lot
PH	(AOAC 19 th 970.21)	5,0-6,7	Each Lot

Organoleptic Characteristics

Parameter	Method	Range	Frequency
Color	Sensory	Brown	Each Lot
Smell	Sensory	Characteristic, free from foreign odors	Each Lot
Taste	Sensory	Characteristic, free from foreign odors	Each Lot

Natural Cocoa Paste	
Informacion Nutricional / Nutrition Facts	
Tamaño por porcion/ serving size 100g	
Porciones por envase / serving per container 250g	
Cantidad por porcion / amount per serving	
Calorias / calories: 410 kcal/ 1718kj ca. Grasa / Cal Fat: 100 kcal/ 419 kj	
% valor diario / % Daily Value.	
Grasa Total / Total Fat 11g	17%
Grasa saturada / Saturated fat 7g	35%
Acidos Grasos Trans 0g	
Acidos grasos monoinsaturados 4g	
Acidos Grasos Poliinsaturados 0g	
Colesterol /Cholesterol 0 mg	0%
Sodio / Sodium 5mg	0%
Carbohidrato total / total Carbohydrate 53g	18%
Proteinas / Protein 26g	52%

Address: Samanes IV Mz 405 Building. 14 Office # 1.

Phones. +593-4-5028106 / +593-994571990

Email. aelaje@interbelka.com.ec

Website: www.interbelka.com.ec

Skype: albert.elaje

Guayaquil-Ecuador.

Product Name: Alkalized Cocoa Paste.

Composition: Cocoa Paste Nonfat cocoa paste that is, pressed and powdered potassium carbonate.

Description: This is a product from the pressing of the alkaline cocoa Liquor, with result a Compact mass of solids. (Theobroma cacao, family malvaceae linnaeus)

Physical and Chemical properties

Parameter	Method	Range	Frequency
Humidity	(AOAC 19 th 931.04)	Max. 5 %	Each Lot
Fats	(AOAC 19 th 963.15)	10 -12	Each Lot
PH	(AOAC 19 th 970.21)	6,8 -7,2	Each Lot

Organoleptic Characteristics

Parameter	Method	Range	Frequency
Color	Sensory	Dark Brown	Each Lot
Smell	Sensory	Characteristic, free from foreign odors	Each Lot
Taste	Sensory	Characteristic, free from foreign odors	Each Lot

Alkalized Cocoa Paste	
Informacion Nutricional / Nutrition Facts	
Tamaño por porcion/ serving size 100g	
Porciones por envase / serving per container 250g	
Cantidad por porcion / amount per serving	
Calorias / calories: 410 kcal/ 1718kj ca.	
Grasa / Cal Fat: 100 kcal/ 419 kj	
% valor diario / % Daily Value.	
Grasa Total / Total Fat 11g	17%
Grasa saturada / Saturated fat 7g	35%
Acidos Grasos Trans 0g	
Acidos grasos monoinsaturados 4g	
Acidos Grasos Poliinsaturados 0g	
Colesterol / Cholesterol 0 mg	0%
Sodio / Sodium 15mg	1%
Carbohidrato total / total Carbohydrates 53g	18%
Proteinas / Protein 24g	48%

Address: Samanes IV Mz 405 Building. 14 Office # 1.

Phones. +593-4-5028106 / +593-994571990

Email. aelaje@interbelka.com.ec

Website: www.interbelka.com.ec

Skype: albert.elaje

Guayaquil-Ecuador.

GENERAL INFORMATION.

- **Characteristics:** Sub-product of cocoa.
- **Container state:** Sealed with capacity of 25 kg, 20kg, 15kg, or the measurements or weight required by the customer.
- **Storage conditions:** Storage in cool, dry place. Place the product in an area that has constant and appropriate air circulation, free from humidity and free from direct exposure to the sun.
- **Shelflife:** 2 years from the date in which it was manufactured, when conserved in proper storage conditions, free from moisture and away from heat sources.

Microbiological analysis

Parameter	Method	Range	Frequency
Aerobic mesophilic	(AOAC 990.12)	Max. 5000 ufc/g	Each Lot
Molds	(AOAC 997.02)	Max. 50 ufc/g	Each Lot
Yeast	(AOAC 997.02)	Max. 50 ufc/g	Each Lot
Coliforms	(AOAC 991.14)	<10 ufc/g	Each Lot
Escherichia coli	(AOAC 977.55)	Absence	Each Lot
Staphilococcus Aureus:	(AOAC 2003.07)	Absence	Client order
Salmonella	(AOAC-RI # 960801)	Absence/ 25 g	Each Lot
Listeria monocytogenes	(AOAC-RI 0401101)	Absence/ 25 g	Biweekly

Chemical Contaminants:

Parameter	Method	Range	Frequency
Cooper	(AOAC 19 th 999.10)	Max. 50 ppm	One time per years
Arcenic	(AOAC 19 th 999.10)	Max. 1 ppm	One time per years
Iron	(AOAC 19 th 999.10)	Max. 2 ppm	One time per years
Lead	(AOAC 19 th 999.10)	Max. 2 ppm	One time per years
Cadimium	(AOAC 19 th 999.10)	Max. 0,5 ppm	One time per years
Mercury	(AOAC 19 th 999.10)	Max. 1,0 ppm	One time per years

Pesticides Residues:

Screening:

GC-MS-Based on the accredited method OC-009; ISO/EC 170025:2005,

HPLC-MS/MS-Based on the accredited method IC-003; ISO/EC 170025:2005,

Frequency once a year

Responsible: External Laboratory.

Address: Samanes IV Mz 405 Building. 14 Office # 1.

Phones. +593-4-5028106 / +593-994571990

Email. aelaje@interbelka.com.ec

Website: www.interbelka.com.ec

Skype: albert.elaje

Guayaquil-Ecuador.