



TECHNICAL DATA SHEET

Product Name: Cocoa Powder

Brand: Cacao Ancestral

Ingredients: Cocoa beans (ONLY INGREDIENT).

Packaging and Presentation: The cocoa powder is presented in trilaminar bags of 250 g and 500 g, and in Kraft paper sacks of 5–25 kg.

Estimated Shelf Life: 24 months under appropriate conditions (15°C – 20°C, Relative Humidity < 60%).

Storage Conditions: Store in a cool, dry, and clean place, protected from direct sunlight and strong odors.

Sensory Characteristics

Color: Light to medium brown, characteristic of natural non-alkalized cocoa.

Smell: Aromatic, intense chocolate scent with notes of nuts and wood.

Taste: Intense cocoa flavor with slightly fruity notes and a pleasant acidity.

Texture: Loose, soft to the touch, not sandy, with very fine particle size and excellent dispersion capacity in liquids.

Appearance: Fine, homogeneous powder, dark brown in color, free of lumps, clumps, and foreign particles.

Physicochemical Characteristics

Moisture: < 5.0%

Fat content (on dry basis): 10% – 12% (or depending on the process).

pH (10% solution): 5.4 – 5.9

Fineness (% passing through 200 mesh / 75 µm sieve): > 99.0%

*These values comply with the standards established by Colombian Technical Standard (NTC) 518.

Microbiological Characteristics

Aerobic mesophilic counts: < 5000 CFU/g

Total coliforms: < 10 CFU/g

Molds and yeasts: < 50 CFU/g

Salmonella: Absent in 25 g

E. Coli: < 3 NMP/g

*Maximum Limit (NTC 518 / Ref.)

Distribution Method: The product is distributed in its original packaging. It is transported in food-grade vehicles at ambient temperature.

Allergens: Does not contain allergens.

Potential Consumers: General population. Its consumption is not recommended for children under 2 years of age, pregnant women, or people sensitive to caffeine or theobromine, unless medically indicated.

Intended Use: Consume directly as a functional food or as an ingredient in beverages, pastries, and culinary preparations. Once opened, seal the package properly and consume preferably in the shortest possible time to preserve freshness and properties.

Applicable Regulations: Resolution 1057 of 2010, Resolution 2674 of 2013, Resolution 810 of 2021 (nutritional labeling).



Summary of Cacao Ancestral:

Cacao Ancestral is an initiative of small producers from Santa Rosa del Sur who, through sustainable and responsible practices, cultivate and process 100% natural cocoa. The cocoa powder is obtained by mechanical grinding of the cocoa cake, made from Theobroma cacao L. beans sourced from the villages of San Isidro, Villa Flor, and Buenavista. The process does not use alkalinizing agents, thus preserving the flavor profile and natural purity of the bean. This work promotes sustainable rural development, strengthens local identity, and reinforces the commitment to quality and environmental care.