



AYNIPERU GROUP  
EIRL  
RUC: 20612174319

## PRODUCT TECHNICAL DATA SHEET

### COCOA PASTE

DATE 03/01/25

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#### I. IDENTIFICATION

<b>PRODUCT NAME</b>	COCOA PASTE
<b>PRODUCT DESCRIPTION</b>	<p>This product is made from fermented and dried cocoa beans (<i>Theobroma cacao</i> L.), which undergo a roasting process and a shelling operation to obtain shell-free beans (nibs). Finally, without the addition of any ingredients, they undergo a grinding process.</p> <p>This produces cocoa paste. Industrial use to obtain derivatives (cocoa butter and cocoa powder, chocolate manufacturing)</p>
<b>VARIETY</b>	CHUNCHO
<b>PLACE OF PRODUCTION</b>	Quillabamba, Santa Ana- Cusco
<b>PRESENTATION</b> 20 kg boxes and tablets of 100, 200, and 1000 grams	
<b>USEFUL LIFE</b> Maintaining storage conditions. 12 months, date indicated on the product label	<b>STORAGE AND HANDLING CONDITIONS</b> Store in a cool, dry place Avoid exposure to sunlight or other sources of heat, contaminants, etc. Recommended storage temperature: 18°C and 50-65% RH

#### II. PRODUCT CHARACTERISTICS

CHARACTERISTICS	PARAMETER	UNIT	SPECIFICATION
SENSORY	Appearance		Homogeneous compact paste
	Color		Dark brown
	Smell		Characteristics – Typical

	Flavor		Characteristic
PHYSICAL-CHEMICAL	Moisture	%	1
	Fat (cocoa butter)	%	50
	Ash	%	2.69
	Ph (10% solution)	---	5.5
	Micron size (fineness)	microns	18-20
MICROBIOLOGICAL	Detection of Escherichia coli	In 10 g	Negative
NUTRITIONAL INFORMATION	Calories	cal	110
Serving size: 25 g Number of servings: 02	Carbohydrates	g	3.3
Percentage of daily values based on a 2000 calorie diet	Fiber	g	8.1
	Protein	g	2.7
	Calcium	Mg	35
	Potassium	Mg	154
	Magnesium	Mg	70
	Zinc	Mg	14
	Iron	Mg	34
	Copper	Mg	8