

<b>Product</b>	<b>Cacao Butter (Peru) Organic</b>
<b>Deutsch</b>	Kakaobutter BIO
<b>Nederlands</b>	Cacao boter Biologisch
<b>Latin</b>	Theobroma Cacao
<b>Country of Origin</b>	Peru
<b>Article Number / Artikelnummer</b>	40018
<b>Issue date / Ausgabedatum</b>	21-12-2020
<b>Reference Code / Referenznummer</b>	20210608
<b>Control Body Number</b>	NL-BIO-01
<b>HS-Code</b>	18040000

<b>NUTRITIONAL INFORMATION</b>	<b>Per 100g</b>	<b>Units</b>
<b>Energy</b>	<b>3685 / 896</b>	<b>Kj/Kcal</b>
Fat	99.5	g
Of which saturates	60.6	g
Of which unsaturates	31.4	g
Carbohydrate	0.0	g
Of which sugars	0.0	g
Fibre	0.0	g
Protein	0.2 g	g
Salt	0.0	g

We periodically review our nutrition information based on a risk assessment to account for seasonal variability, growing condition and other factors that cause nutrition result to vary. Please find our updated TDS.

#### BRIEF DESCRIPTION

Originating from the tropical climates in South America, the Theobroma Cacao tree is sacred amongst the Mayans and Aztecs. On its own, the Cacao beans are a fine "superfood" as they foster a variety of antioxidants and other nutrients. Produced by organic growers in Peru, Cacao beans contain more antioxidants than red wine and 3 more than green tea, Cacao beans embody a rich source of minerals. Harvested by hand as pods, the raw beans are selected for the finest quality and fermented to reduce their initial bitterness. Cacao butter is made by pressing ground, milled Cacao nibs to make a cocoa paste. This process separates the butter from the powder. The butter is solidified and moulded into blocks. Cocoa butter contains a high proportion of saturated fats, derived from healthy acids - stearic and palmitic.

#### INGREDIENTS

100% Organic Cacao Beans (No Shell)

#### SUGGESTED USE

5-10g per day. Please consult your doctor before taking any nutrient-dense products.

#### PRODUCTION PROCESS

Raw material drying - cleaning & sorting - roasting - winnowing - milling - refining - Sterilizing - shaking - pressing - decanting - filtering - cooling - tempering - packaging

#### PACKAGING

Polyethylene high density bags in a master corrugated box: 25kg

#### SHELF LIFE & STORAGE

15 months from manufacture date. To be stored in cool and dry place, free from plagues and strong disagreeable odors, and far from direct sunlight.

#### **ALLERGEN STATEMENT**

We hereby certify that Organic Cacao Butter Blocks sold by VehGro B.V. does not contain any substances causing allergies or intolerances as ingredients or by possibility of cross contamination. The list of allergens which are likely to cause adverse reactions in susceptible individuals is provided in Annex II of Regulation (EU) No 1169/2011. Please note that this statement is based on the information provided by the manufacturer of the product.

#### **AUTHENTICITY AND COMPLIANCE STATEMENT**

Organic Cacao Butter Blocks are 100% natural and does not contain any additives such as sugars, acids, colorants, preservatives, etc. The product conforms with relevant UK and EU food law.

#### **GMO FREE**

Organic Cacao Butter Blocks are not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that Organic Cacao Butter Blocks are not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

#### **PESTICIDES**

Organic Cacao Butter Blocks comply with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with Soil Association strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

#### **IRRADIATION**

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

#### **BSE STATEMENT**

Organic Cacao Butter Blocks are produced exclusively from plant source, and does not contain any components from animal origin. It has not been derived from any animal source, and has not come into contact with any components of animal origin.

#### **RESIDUAL SOLVENTS**

No residual solvents are used in the manufacturing process.

#### **LEVEL OF UNDESIRABLE SUBSTANCES**

The strictly controlled production process of Organic Cacao Butter Blocks ensures that the undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

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The data in this document were prepared according to the manufacturer's specifications.  
Die Daten in diesem Dokument wurden nach den Angaben des Herstellers erstellt.  
De gegevens in dit document zijn opgesteld volgens opgave van de producent.

#### **ANIMAL TESTING STATEMENT**

VehGro B.V. confirms that we do not conduct or commission animal testing of any products.

#### **DISCLAIMER**

The information contained herein is based on the present state of our knowledge and is intended to describe our product from the point of safety requirements. Therefore, it should not be construed as guaranteed specific properties of the product described. Our product specification may be subject to change without notice.

This is an agricultural product; therefore, some batch variation may occur in terms of colour, flavour, odour, appearance and composition based on the growing conditions and seasonal variability.

The nutritional information provided in this document is based on nutritional testing and on average, as required by regulation (EC) No 1169/2011. The information is not meant to ensure warranty of characteristics. It comes without commitment and is not valid for any claim of warranty and product liability respectively.

