



CHOLACA UNSWEETENED

Product specifications + nutritional information

DESCRIPTION:

This delicious ingredient is a natural mood enhancer, can be enjoyed on its own, in the brewing process, or in your favorite food or beverage innovation where a liquid cacao form is needed. And, every sip saves the rainforest!

INGREDIENTS:

Water, Organic Fair Trade Cacao*
*Fair Trade Certified™ by Fair Trade USA
*Can be produced Kosher upon request

GMO-STATUS:

Non-GMO

COUNTRY OF ORIGIN:

USA

CERTIFICATIONS:

Kosher

APPEARANCE:

Liquid chocolate of homogeneous creamy/brown color

TEXTURE:

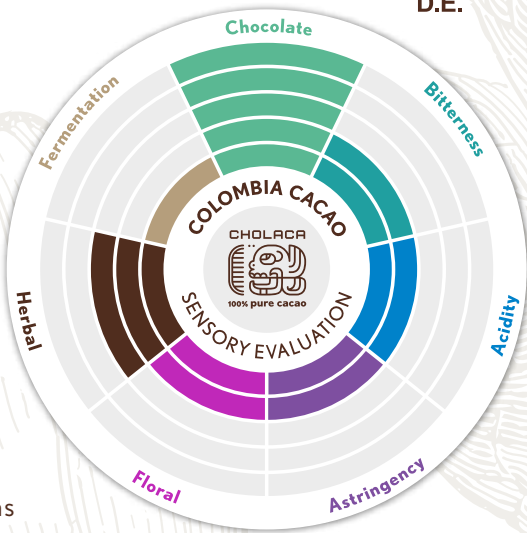
Smooth, pourable, viscous liquid

FLAVOR + AROMA:

Rich chocolate flavor, herbal notes, low astringency

ALLERGEN INFORMATION:

Dairy free, vegan, no known allergens



NUTRITIONAL INFORMATION

Average analysis for one 2 oz (57g) serving.

Calories	60	6% DV
Total Fat	5 g	6% DV
Saturated Fat	3 g	15% DV
Trans Fat	0 g	-
Cholesterol	0 g	0% DV
Sodium	0 mg	0% DV
Total Carbohydrate	3 g	1% DV
Dietary Fiber	1 g	4% DV
Total Sugar	0 g	-
Incl. Added Sugar	0 g	0% DV
Protein	1 g	-
Vitamin D	0 mg	0% DV
Calcium	8 mg	0% DV
Iron	1 mg	6% DV
Potassium	88 mg	2% DV
Flavanols	43.66mg	-

PROPER STORAGE

Store at stable room temperature. Separation or thickening may occur. Place in warm bath if necessary.

PRODUCT USAGE:

Cholaca is pure liquefied cacao that can be incorporated into food and beverages to achieve an optimal chocolate flavor.

USAGE INSTRUCTIONS:

1. Store at room temperature.
2. Place liquid cacao in a hot bath to make sure it is fully liquefied.
3. Add post fermentation, prior to crashing, at around 55°F-65°F.
4. Circulate well.

AVAILABLE VOLUMES:



Case of 8 x 32 oz. bag-in-boxes

Gross weight: 20.4 lbs.
Box dimensions (LxWxH): 12" X 11.5" X 7.5"



5 gallon bag-in-box

Gross weight: 46.8 lbs
Box dimensions (LxWxH): 16" X 10.9" X 9.6"

Pallet of 60 cases

Gross weight: 1185 lbs.
Box dimensions (LxWxH): 40" X 48" X 42"

Pallet of 50 cases

Gross weight: 2350 lbs.
Box dimensions (LxWxH): 40" X 48" X 51"

MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGICAL CHARACTERISTICS	LAB METHOD / REFERENCE	RESULT	TARGET / ACCEPTABLE LIMITS
APC	3M Petri film	<0	<0
Yeast	3M Petri film	<0	<0
Mold	3M Petri film	<0	<0