

Cacao Powder

Origin Ecuador

Natural, Single Ingredient, non-alkalized

Reviewed
1/2021

Ingredient	Cacao
Fat Content	10 to 12g per 100g
Fineness	Mesh No. 60 (250µm)
Moisture	< 3%
Color	Typical cacao
Flavor	Up to Standard

Plate Count	< 2500 CFU/g
Yeast & Mold	< 100 CFU/g
Coliforms	Negative
E. Coli	Negative
Salmonella	Negative
Sterilization	None, not sterilized by fumigation nor irradiation

100% Real. Absolutely & irrefutably natural. No hidden sugars, substitute sugars, fillers, gums, artificial flavors or petroleum based food dyes. We find, qualify, and supervise all of our suppliers to offer the best quality and value. Verifying certifications as well as claims, traceability, food safety, tracking harvesting dates, reviewing processes, and being vigilant on storage while continually auditing and spot-checking is what keeps our quality consistent. Rainforest Supply and its facilities are registered with the U.S. FDA pursuant to the Federal Food Drug and Cosmetics Act. References to the rainforest are thematic, all of our products are sustainably and ethically sourced.

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