

SPECIFICATION SHEET

 Issue date: 01/Oct/19
 Revised date: 15/Jul/21

PUC-18AY

THE CACAOFRUIT, AN UNDISCOVERED FOOD WITH A UNIQUE SIGNATURE TASTE

Product: Aseptic Cacaofruit Pulp – 18° Brix

Description: The cacaofruit is known for its beans which are traditionally used for chocolate. In the pod, the cacao beans are surrounded by a delicious white pulp from which juice and concentrate are produced.

Sensory Profile: The unique fruity sweetness and citric acidity of the Cacaofruit Pulp makes it a very refreshing fruit base. The pulp has a white colour. Authentically delicious!

Applications: The pulp brings a delicious exotic flavour to several applications such as beverages, sorbets, dairy products, jams and marmalades.

Production process: The fresh pulp is pasteurized and aseptically filled.

Authenticity: The product is fresh, wholesome and contains only natural ingredients. It is not modified or adulterated in any way by addition of food additives or unauthorized processing aids.



Theobroma Cacao

HARVEST

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Sensory	
Appearance	Cloudy liquid with insoluble pulp solids
Colour	White
Odour	Fruity, honey
Taste	Fresh tropical fruit, sweet & sour

Legal	
Denomination	cacaofruit pulp

The legal denomination and commodity code per country is available in a separate declaration

Storage conditions and shelf life		
Shelf life after production date for unopened package	deep frozen (<-18°C)	24 months
	cooled (4-8°C)	12 months
Standard packaging	210 kg open-head metallic drum or 18 kg HDPE open-head plastic pail and aseptic bag.	

Characteristics
Vegetarian, vegan, non GMO
Kosher Pareve and Halal certified



Nutritional data ¹	Unit	Typical Value
Average humidity	g	81.2
Total fat	g	0.0
Saturated fatty acid	g	0.0
Cholesterol	mg	0.0
Trans fatty acid	g	0.0
Total Protein	g	0.6
Total carbohydrates	g	16.8
Available carbohydrates	g	16.0
Sugars (mono+disaccharides)	g	14.4
Added sugars	g	0.0
Total dietary fibers	g	0.9
Sodium	mg	0.0
Potassium	mg	183.3
Vitamin D Calciferol	µg	0.000
Iron	mg	0.49
Calcium	mg	9.1

Energy value ²	kcal	72
	kJ	307

¹ Average values per 100 g product by analysis or calculation

² Calculated in accordance with Regulation (EU) No 1169/2011



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Physico-chemical limits	Unit	Value	Reference Method
pH		2.8 - 3.8	IFU Method No. 11
Brix (refract.)	°	> 16.0	IFU Method No. 8
Titratable acidity	% w/w	< 2.0	IFU Method No. 3 (expr as anhydrous citric acid pH 8.1)



Microbiological limits ³	Unit	Value	Reference Method
Total Plate Count (aerobic)	cfu/g	<1000	ISO 4833-1
Moulds	cfu/g	<50	ISO 21527-1
Yeasts	cfu/g	<50	ISO 21527-1
Total Coliforms	cfu/g	<10	ISO 4832
E. coli	/g	absent	ISO 16649-2
Listeria spp.	/25g	absent	ISO 11290-1
Salmonella spp.	/25g	absent	ISO 6579-1

³Cabosse Naturals works, where available, with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>. Alternative methods are also used in place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.)

Allergen declaration (based on ingredient list and possible cross contamination)

Cereals containing gluten; i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these	No	Fish and fish products	No
Peanuts and products of these;	No	Sulphite in concentrations of 10 mg/kg or more	No
Milk and milk products (lactose incl.)	No	Sesame seeds and products of these	No
Soybeans and products of these	No	Mustard and products of these	No
Tree nuts and nut products	No	Celery and products of these	No
Crustacea and products of these	No	Molluscs	No
Eggs and egg products	No	Lupin	No
Buckwheat	No		

Additional information	Unit	Indicative Value	Reference Method
Relative density	g/ml	1.06	IFU Method No. 1

Disclaimer

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations and/or during shelf life period, deviations of organoleptic characteristics (e.g. taste, colour) can not be excluded. The permissibility of our product may be limited to certain applications. The responsibility for the microbiological stability of the foodstuff made with our products lies with the user. It's also the duty of the user to insure that the use of our product and the placing on the market of the food made with it, complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.