

Cabosse Naturals Switzerland AG Hardturmstrasse 181 8005 Zürich, Switzerland www.cabossenaturals.com

## **SPECIFICATION SHEET**

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

## 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!

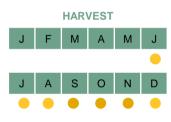
**Applications**: The pulp brings a delicious exotic flavour to several applications such as beverages, sorbets, dairy products, jams and marmalades.

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.



**PUC-18AY** 



#### <u>Sensory</u>

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

#### <u>Legal</u>

**Denomination** cacaofruit pulp

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

### Storage conditions and shelf life

Shelf life	deep frozen (<-18°C)	24 months
for unopened package	cooled $(1.8^{\circ}C)$	12 months
Standard packaging		

## Characteristics

Vegetarian, vegan, non GMO

Kosher Pareve and Halal certified



Nutritional data <sup>1</sup>	<u>Unit</u>	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 <sup>2</sup>	kcal	72

<sup>1</sup> Average values per 100 g product by analysis or calculation <sup>2</sup> Calculated in accordance with Regulation (EU) No 1169/2011

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Fish and fish products

Sulphite in concentrations of 10 mg/kg or

Sesame seeds and products of these

Mustard and products of these

Celery and products of these

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Physico-chemical limits Un	it Value	<u>Refe</u>	erence Method
рН	2.8 - 3.	8 IFU I	Vlethod No. 11
Brix (refract.) °	> 16.0	) IFU	Method No. 8
Titratable acidity % w	/w < 2.0		Method No. 3 ydrous citric acid pH 8.1)
Microbiological limits <sup>3</sup>	<u>Unit</u>	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

<sup>3</sup>Cabosse 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 <u>http://www.iso.org</u>. 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.)

#### <u>Allergen declaration</u> (based on ingredient list and possible cross contamination)

Cereals containing gluten oats, spelt or the	ir hybrio		No
Peanut	s and p	roducts of these;	No
Milk and milk	produ	cts (lactose incl.)	No
Soybear	ns and p	products of these	No
Tre	e nuts	and nut products	No
Crustace	a and p	products of these	No
	Eggs a	and egg products	No
		Buckwheat	No
Additional information	Unit	Indicative Value	Referenc

Additional information	<u>Unit</u>	Indicative Value	Referen	ce Method
Relative density	g/ml	1.06	IFU Me	thod 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.

No

No

No

No

No

No

No

more

Molluscs

Lupin