



TECHNICAL SHEET

PRODUCT NAME CACAO
REF: CAC 150g

CACAO150G DIMENSIONS

D1: 85,0 mm
D2: 82,0 mm
D3: 60,1 mm
H:* 128,0 mm

PRODUCT

SMELL : Cacao
COLOR : Intense brown
BAR CODE : 6132500711156
APPEARANCE : Extra fine powder
COMPOSITION : Cacao
SHELF TIME : 24 months according to production date



TRAY

DIMENSIONS

D1: 450 mm
D2: 350 mm
H : 145 mm

TARY

COLOR : White
GERBAGE : 10
BAR CODE :
CHARACTERISTICS: 12 pôts in the trays



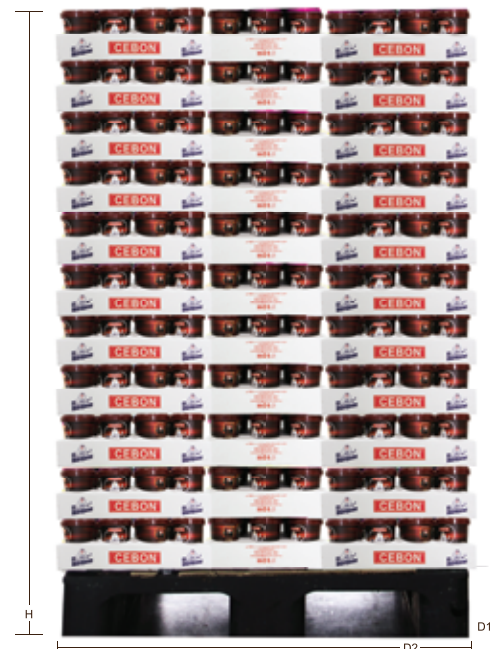
PALLET

DIMENSIONS

D1: 1200 mm
D2: 800 mm
H : * 2060 mm

PALLET

QUANTITY TRAY : 80
TRAY VOLUME / M3 : 0,022
PALLET VOLUME / M3 : 1,978
NET WEIGHT / TRAY / KG : 1,800
GROSS WEIGHT / TRAY / KG : 2,264
NET WEIGHT / PALLET / KG : 114,000
GROSS WEIGHT / PALLET / KG : 181,120



COMPOSITION: Cocoa.

- Appearance: Powder.
- Color: intense brown.
- Smell / Gout / Flavor: Full-bodied taste, Characteristic, Absence of taste and odor abnormal.

AVERAGE NUTRITIONAL VALUE FOR 100g:

Protein 3 g
Carbohydrates 5,2 g
Lipids 7,5 g
Energy value 100,3 cal is 419,254 kj

INTENDED USE AND RECOMMENDATIONS OF USE:

Application in pastry and chocolate to flavor ganaches and cream, and to bring them all the bitterness of cocoa.
Saupodrage and decorations: Biscuit, confectionery, various icing, patisseries, chocolate

STORAGE CONDITION:

Store in a dry place not exposed to the sun.
Life span: 02 years.
Net weight / Capacity / Format: 150 g.

CONDITION OF TRANSPORT / DELIVERY: ambient temperature not exposed to the sun.

ORIGIN: Product made in Algeria

PACKAGING DETAILS

Food Buckets Illustrated

PRODUCT CODIFICATION

Inkjet marking on the packaging, date in the form of Month / YYYY + a lot number.