



# TECHNICAL SHEET

## CACAO 2.5KG DIMENSIONS

PRODUCT NAME CACAO  
REF: CAC2.5KG

### PRODUCT

SMELL : Cacao  
 COLOR : Intense brown  
 BAR CODE : 6132500710784  
 APPEARANCE : Extra fine powder  
 COMPOSITION : Cacao  
 SHELF TIME : 24 months according to production date

## BUCKET DIMENSIONS

D1: 286,0 mm  
 D2: 272,0 mm  
 D3: 256,0 mm  
 H:\* 119,0 mm

### BUCKET

COLOR : White  
 GERBAGE : 10  
 BAR CODE : 6132500710784



## PALLET DIMENSIONS

D1: 1200 mm  
 D2: 890 mm  
 H : 1340 mm

### PALETT

QUANTITY BUCKET : 160  
 BUCKET VOLUME / M3 : 0,007  
 PALLET VOLUME / M3 : 1,286  
 NET WEIGHT / BUCKET / KG : 3,000  
 GROSS WEIGHT / BUCKET / KG: 3,252  
 NET WEIGHT / PALLET / KG : 480,000  
 GROSS WEIGHT / PALLET / KG : 541,800



### 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: 2,5kg.

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.