

# Claudia Münch<sup>®</sup> Chocolate Mix



The surprising cocoa powder, *Theobroma cacao*, is definitely brimmed with many nutrient essentials. Considered the most complete food on the planet, the cocoa is hugely rich in flavonoids and magnesium, a very rare mineral and difficult to be found even in a super balanced diet. And, the highest oxygen radical absorption capacity cocoa is highly relevant for human health, but the way these antioxidants are absorbed from food into the bloodstream is much more and this because the consumption of natural cocoa could triple the absorption of antioxidants in the blood and also bring great benefits to the cardiovascular system. Cocoa is still chock-full of compounds with the unique ability to satiate our appetite for pleasure like no other substance besides providing a greater ability to the body to metabolize sugar, a problem for diabetics consumers. It still has an important shot of serotonin, endorphins, phenylethylamine, anandamide which increase the levels of neurotransmitters in our brains helping promote a positive attitude, facilitate rejuvenation, and simply lift our spirits. Especially dry mixed with food fiber and a natural prebiotic sweetener, it is part of a new concept of fruit-based being therefore part of a new concept of natural ingredients which is sugar- and gluten-free and does not contain any animal fat maintaining so a balanced nutritional profile, wide shelf life and easy storage.

## Specifications:

### Physical, Chemical & Sensorial:

	Specification
Appearance	Slightly brown powder
Moisture, %	Less than 5,0%
pH	5,4 ± 0,3
Free-Flow Density, g/liter	550,0 ± 50,0
Particle Size, % through 40 Mesh	More than 80,00
Color, Pantone Matching System	730C to 732C
Taste & Flavor	Pleasant cocoa taste

### Microbiological:

	Specification
Standard Plate Count, CFU/g	≤ 1,0 x 10 <sup>4</sup>
Yeasts and Molds, CFU/g	≤ 1,0 x 10 <sup>2</sup>
Fecal Coliforms /g	Absent
E. coli/g	Absent
Salmonella/25g	Absent

### Nutritional Facts/6g (One serving size):

	Calories from fat 9kcal	% Daily Value*
<b>Calories 10Kcal</b>		
<b>Total fat 1g</b>		<b>2%</b>
Saturated Fat 0g		<b>0%</b>
Trans Fat 0g		
<b>Cholesterol 0g</b>		<b>0%</b>
<b>Sodium 92mg</b>		<b>4%</b>
<b>Carbohydrates 3g</b>		<b>1%</b>
Dietary Fiber 2g		<b>8%</b>
Total Sugars 0g		
Includes 0g of added sugars		<b>0%</b>
<b>Proteins 1g</b>		<b>1%</b>
Vitamin D 0mcg (0%)	Vitamin Cm 93mg (207%)	
Calcium 0mg (0%) Potassium 0mg (0%) Iron 0mg (0%)		

\*The % Daily Values tells you how much a nutrient in a serving of food contributes to a daily diet. And, 2.000 calories a day is used for general nutrition advice

Effective Date: February 2, 2020 Next Review Date: February 2022

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## Application:

Sugar-free chocolate drink which can be used to enrich the milk in several applications and as dietary and energy food supplement and ingredient in juices, yogurts, puddings, shakes, smoothies, jams and jellies, mousses, pies and cakes, cocktails, soft drinks, syrup, ice creams. It can also be used to compose haute cuisine recipes, like tiramisu, a kind of pie prepared with mascarpone cheese and amaretto liqueur, and, Easter eggs. *For homemade consumption* (For a refreshing chocomix drink that yields approx. one 200ml portion): Pour one sachet (6 grams) of powdered chocomix in a blender with 200 liter of cold milk and, optionally one tablespoon of condensed milk. Beat for 2 to 3 minutes. Serve with three to four ice rocks and optionally, fresh grated chocolate on top. *Reconstitution*: One tablespoonful corresponds to approx. 15 g.

## Packing - Shelf Life:

25 kg, internally into food grade polyethylene bags and externally into double corrugated cardboard cartons

**Shelf Life:** Two years. The product may lose much of its nutritional characteristics if stored in an environment with severe climate conditions and direct sunlight

## Storage:

Store in a cool and dry place with a room temperature between 15 and 30°C

## Regulatory Information:

Harmonized System (GHS / NCM) # 18.06.10.00

Exempted from registration: (RDC # 23,15/03/2.003-ANVISA/BR)

Classification according to 29 CFR 1910: None found

CAS Registry # 84649-99-0

ECHA (European Chemicals Agency): # 283-480-6

sorze4 AS  
Jarleveien 8A  
7041 Trondheim  
Norway  
www.sorze4.com

  
CEO sorze4 AS