

Cacao Powder Organic



This single origin Organic Cacao Powder is made from the finest heirloom variety cacao beans. The certified Fair Trade cacao is grown, and processed by small family collectives in the Amazon rainforests of Satipo, Peru. The pods are harvested and cracked open, before the beans are removed and fermented at a low temperature of around 45°C. Unlike many other cacao powders, these beans are not roasted prior to grinding. The skins are simply removed leaving the cacao nibs which are ground to liquor. This liquor is then pressed to make this premium raw cacao powder. Our Organic cacao powder has a rich, deep colour and a decadent full-bodied chocolate flavour and aroma. It is free of preservative and any artificial additives, and is non-GMO. Cacao is a wonderful, natural way to add yummy choc flavour to beverages and recipes.

How to Use:

Organic Cacao is absolutely scrumptious as a hot or cold beverage. Mix a teaspoon or 2 with a little water or milk to make a paste; then add warm or cold dairy or nut milk of your choice. Try with a little coffee for a mocha, or dried chilli

or orange extract for a taste sensation.

Add chilled coconut water and lots of ice for a cool milk free refreshment. Cacao powder is fabulous in chia puddings and smoothies, sprinkled over acai bowls or on ice cream sundaes. It is a star in many raw food goodies and can be used with coconut oil and cacao butter to create wonderful dairy free chocolates.

Replace chocolate powder or cocoa in any baking recipe – wonderful for brownies, cookies and cakes. As raw cacao has a much fuller flavour than many cocoa powders, you may wish to use less than usual. Or just enjoy the decadence of extra, natural choc yumminess.

Ingredients:

Raw Organic Cacao Powder.

Preservative Free, GMO Free, No Added Sugar. Paleo.

Allergens:

No Known Allergens. **This product may contain traces of Allergens.**

Storage:

Store in an air tight container in a cool, dry place, away from direct sunlight. Refrigeration recommended in warm climates.

Shelf Life:

Up to 18 months when stored as above. See Best Before date.

NUTRITION INFORMATION	
Serving size:	
	5 g

	Average Quantity Per Serving	Average Quantity Per 100 g
Energy	76 kJ	1510 kJ
Protein	1.3 g	26.0 g
Fat, total	0.51 g	10.2 g
– saturated	0.33 g	6.6 g
Carbohydrates	1.44 g	28.7 g
– sugars	<0.1 g	0.2 g
Sodium	<1 mg	2 mg