



Product presentation 250 ml.

Product:

100% Natural Fine Aroma Cacao Vinegar Type Balsamic

Classification: Gourmet Product / Condiment

Origin: Ecuador

Manufacturer: "Sabor Arriba" Artisanal Association, Industrial Division

Tariff Code: 2103.90.21.00

Presentation: 250 ml bottle, packaged under controlled conditions.

Composition and Ingredients:

100% Natural Fine Aroma Cacao Syrup: Obtained from the controlled thickening of the fine aroma cacao mucilage (the white pulp surrounding the beans), this syrup provides sweet notes and unique organoleptic characteristics.

100% Cacao Vinegar: Derived from the acetic fermentation of cacao pulp, it imparts the acidity and complexity necessary to balance the sensory profile.

Additives: Contains sulfites as a preservative.

Physico-Chemical Parameters:

pH: 4.8 to 6.1, classified as moderately acidic, which ensures microbiological stability and food safety.

Total Acetic Acidity: Between 2.4% and 3.1%, placing it within the range of balsamic-type vinegars with antimicrobial properties and natural preservatives.

Presence of Polyphenols: The product is rich in bioactive compounds such as flavonoids (catechin and epicatechin), which act as antioxidants, contributing to product stability and its positive impact on human health.

Free of added sugars: Ensures suitability for low-sugar diets and its positioning as a natural product.

Organoleptic Properties:

Color: Deep dark brown, close to black, derived from the natural caramelization of sugars present in the cacao syrup and the concentration of pigments in the vinegar.

Texture: Viscous liquid, with a density close to 1.2 g/cm³, providing a full-bodied sensation similar to traditional balsamic vinegar.

Flavor: Balanced profile between acidity and sweetness, with prominent cacao notes and a fruity touch, ideal for pairing with meats, salads, or as an ingredient in gourmet reductions and sauces.

Aroma: Complex and intense, with notes of toasted cacao, ripe fruits, and a slight vinegar touch, characteristic of acetic fermentation.



Functional Benefits:

Antioxidant Activity: The high levels of polyphenols such as catechins and epicatechins contribute to cellular protection against oxidative stress, improving cardiovascular health and reducing the risk of chronic diseases.

Neuroprotective Properties: Theobromine and phenylethylamine act as neurostimulants, improving concentration, alertness, and promoting the release of endorphins, which creates a sense of well-being.

Improvement of Blood Circulation: Cacao is known for its ability to enhance arterial elasticity and lower blood pressure, effects associated with the presence of flavonoids.

Digestion: Acetic acid, the main component of vinegar, facilitates digestion and nutrient absorption by stimulating the production of digestive enzymes.

Antimicrobial Properties: Cacao vinegar is a natural agent that helps preserve food by inhibiting the growth of pathogenic bacteria.

Storage Conditions:

Store in a cool, dry place, at temperatures between 15°C and 25°C.

Protect from direct sunlight to preserve the organoleptic and functional properties of the product.

Estimated shelf life of 24 months under optimal storage conditions.

Graph of Organoleptic Characteristics of Balsamic-Type Cacao Vinegar

This graph presents the evaluated sensory characteristics of balsamic-type cacao vinegar. The organoleptic attributes, assessed through sensory analysis, include:

Sour: Represents the perceived intensity of acidity in the vinegar. A balanced level is key in balsamic products.

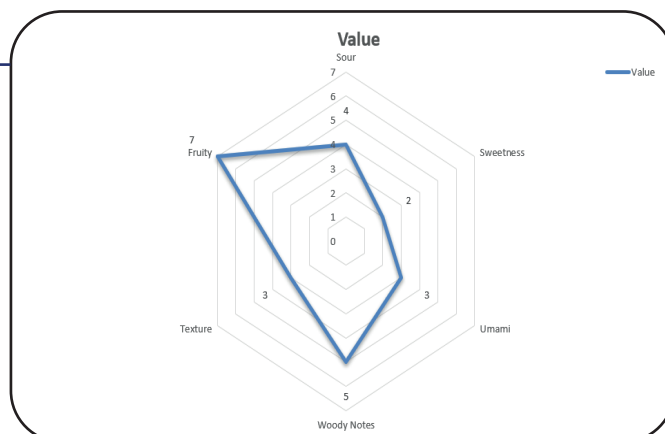
Sweetness: Measures the residual sweetness, primarily provided by the natural sugars of cacao.

Umami: Indicates the savory sensation, a desired attribute in condiments that complement flavors in multiple culinary applications.

Woody Notes: Refers to the notes obtained from the aging process in wooden barrels or the influence of tannins present.

Texture: Evaluates the mouthfeel of the vinegar, such as its viscosity and body, which influence the overall consumption experience.

Fruity: Describes the perceived fruity profile, which in this case may come from secondary cacao flavors or the fermentation process, providing a characteristic freshness and fruity touch to the product.



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