



Product: FINE AROMA CACAO VINEGAR 100% NATURAL

Classification: Gourmet Product / Condiment

Origin: Ecuador

Manufacturer: Asociación Artesanal "Sabor Arriba", Industrial Division

Presentation: 250 ml bottle, packaged under controlled conditions.

Composition and Ingredients:

- Main Ingredient: Derived from the controlled acetic fermentation of the mucilage of fine aroma cacao (the white pulp surrounding the beans).

- Preservative: Contains sulfites

Physical-Chemical Parameters:

- pH: 2.5 to 3.5 (moderately acidic, ensuring microbiological stability)
- Acetic Acid Content: 4% to 7% (with antimicrobial properties)
- Polyphenols: Rich in bioactive compounds like flavonoids (catechin and epicatechin) with antioxidant action
- Sugar Content: Free of added sugars, suitable for low-sugar diets

Organoleptic Properties:

- Color: Light brown, resulting from cacao fermentation
- Texture: Slightly viscous liquid, density around 1.1 g/cm³
- Flavor: Balanced profile between acidity, cacao notes, and a fruity touch
- Aroma: Complex, with hints of roasted cacao, ripe fruits, and a characteristic vinegar note



Functional Benefit:

- Antioxidant Activity: Polyphenols protect against oxidative stress, promoting cardiovascular health
- Neuroprotective Properties: Theobromine and phenylethylamine act as neurostimulants, enhancing concentration and well-being
- Circulation Improvement: Flavonoids improve arterial elasticity and reduce blood pressure
- Digestive Aid: Acetic acid facilitates digestion and nutrient absorption by stimulating digestive enzyme production

Storage Conditions:

- Temperature: Store in a cool, dry place between 15°C and 25°C
- Light Exposure: Protect from direct sunlight to preserve organoleptic and functional properties
- Shelf Life: Estimated 24 months under optimal storage conditions

IlaloTrade Corp.
2162 55TH AVE E
VANCOUVER BC V5P 1Z9
CANADA
info@ilalotrade.com
www.ilalotrade.com

