



CACAO CREAMY TECHNICAL DATA SHEET

May 04th 2026

Product: CACAO CREAMY

Company: OCHOCOLAT

Brand: ORTHONIA

Patent: GRANTED

Appearance: medium brown chocolate nut spread

Texture: very smooth

Flavour: cocoa–hazelnut with milky chocolate notes

Packaging: 180g glass jar, metallic lid

Ingredients

HAZELNUTS, chicory root fiber (inuline), defatted cocoa powder, sweetener from fermented plants (erythritol), glutenfree **OAT** powder, **WALNUT** oil, date powder, tiger nut flour, sunflower lecithin, Bourbon vanilla

Nutri-Score A positioning

ORTHONIA CACAO CREAMY achieves a Nutri-Score A, the highest possible nutritional rating, reflecting its exceptional overall nutritional balance. This score is driven by:

- Very moderate sugar content (6,6 g / 100 g)
- High fiber content (25.0 g / 100 g), significantly improving metabolic response
- High protein content (10,0 g / 100 g)
- Favorable fatty acid profile with low saturated fat and high unsaturated fats



Nutritional profile

These are calculated and average values; the values may differ slightly depending on the batch, even more so because they are made in an artisanal way.

Per 100 g

Energy: 1900.4 kJ / 454.6 kcal

Fats: 35.3 g

– saturated: 4.0 g

– omega-3 (ALA): 0.9 g (46% RI)

– omega-6: 4.7 g

– omega-9: 21.4 g
Carbohydrates: 22.1 g
– sugars: 6.6 g
Fiber: 25.0 g
Protein: 10.0 g
Salt: 0.0 g

Micronutrient density

Magnesium: 157.4 mg (42% RI)

Iron : 10.5 mg (75% RI)

Vitamin E: 7.0 mg (58% RI)

Functional benefits

High in fiber contributes to normal bowel function

High in omega-3 contributes to normal cholesterol levels (obtained with a daily intake of 2g of ALA)

High in vitamin E protects from oxidative stress

High in magnesium supports energy metabolism, muscle function, nervous system

High in iron supports energy metabolism, cognitive performance, immune system

Orthomolecular profile

Favorable fatty acid composition supporting a balanced inflammatory profile:

Unsaturated to saturated fat ratio: 7.8

Omega-3 to omega-6 ratio: 0.20

Formulated to optimize nutrient availability while limiting pro-inflammatory inputs: it includes ingredients with a mildly alkalising potential, contributing to a stable cellular environment.

Shelf life / Storage conditions

Chocolate is sensitive to temperature and humidity. Under optimal storage conditions (between 12 and 20°C and a humidity below 60%), a shelf life of at least 24 months after production is guaranteed. The shine of the spread can differ from batch to batch due to small, unavoidable climate differences in the workshop. An oily film on the surface of the spread is a naturally occurring process in chocolate spreads. A simple short stirring of the jar helps and has no influence on the taste.

Due to the low water content (< 4%) and low water activity ($a_w < 0,4$) there is no risk for microbiological contamination.

Store in a cool, dry place (room temperature and humidity) in the original packaging.

Store at room temperature for a smoother consistency or refrigerate for a creamier texture.

GMO & Radiation

The manufacturer guarantees that this product does not contain any ingredients that fall under the mandatory notification obligation concerning GMO and ionizing radiation.

Sustainable production

The chocolate spread is made in a traditional way according to the age-old and traditional Belgian method. The energy required for the atelier in Jodoigne (Walloon Brabant) is generated locally by means of an in-house hydroelectric power station.

Declaration

This technical data sheet has been prepared on the assumption that all information that we received from our own suppliers is correct and complete.

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