

## PRODUCT SPECIFICATION CACAO BEANS

Classification: *Theobroma cacao L*

OrganicCrops cacao beans are hand selected from mature heirloom trees that are harvested on small family farms in the Amazon rainforest of Peru. The beans are carefully fermented, dried, cleaned and sorted. Peruvian cacao beans are used to make the world's finest chocolate products.



### GENERAL CHARACTERISTICS

<b>PRODUCT CLASS.:</b>	Theobroma cacao L, Criollo, Trinitario, Forestero, Porcelana, CCN51
<b>STYLE:</b>	Raw material, fermented, dried/sorted
<b>ORIGIN:</b>	Amazon region, Peru
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	Brown

### PRODUCT TYPES

<b>TYPES:</b>	Beans
<b>CERTIFICATION:</b>	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher
<b>PRODUCT ID:</b>	TCGR1801
<b>HS CODE(S):</b>	1801.00.10.00

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Brown
<b>TASTE:</b>	Characteristic
<b>ODOR</b>	Fruity, nutty.
<b>FOREIGN MATERIAL:</b>	Max. 1%*
<b>DEFECTS:</b>	Max. 3%
<b>AVERAGE SIZE:</b>	22 mm
<b>CALIBER:</b>	Min. 135/100 g
<b>PARTICLE SIZE:</b>	—

\*The product may contain traces of pits/stalks/shell.

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	—
<b>ASHES:</b>	—
<b>FAT:</b>	Min. 49% (Cacao Butter)
<b>FERMENTATION:</b>	75% - 85%
<b>HUMIDITY LEVEL:</b>	Max. 7%
<b>IODINE:</b>	—
<b>MELTING POINT:</b>	—
<b>PEROXIDE:</b>	—
<b>PH-LEVEL (10%):</b>	5-6.5
<b>SAPONIFICATION:</b>	—
<b>SOLUBILITY:</b>	—

## CACAO BEANS

### Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

### MICROBIOLOGICAL PARAMETERS

<b>AEROBIC MESOPHILIC:</b>	—
<b>YEAST:</b>	Max. 1000 cfu/g
<b>MOLD:</b>	Max. 3%
<b>E. COLI:</b>	Absent
<b>SALMONELLA:</b>	Absent
<b>STAPHYLOC. AUREUS:</b>	Max. 10 cfu/g
<b>AFLATOXINS:</b>	—
<b>P. AERUGINOSA:</b>	—
<b>N. ENTEROBACT.:</b>	—
<b>BACILLUS CEREUS:</b>	—

## NUTRITION FACTS (100 g POR)

ENERGY:	662 kcal. / KJ 2768
PROTEIN:	14 g
TOTAL FAT:	57 g
SATURATED FAT:	21 g
MONOUNSAT. FAT:	26 g
POLYUNSAT. FAT:	10 g
CARBOHYDRATES:	35 g, of which
	– Sugars: 0.6 g
	– Dietary fiber: 32 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	0 mcg
NIACIN:	0.5 mg
PANTOTHENIC ACID:	0.35 mg
RIBOFLAVIN (B2):	0 mg
THIAMIN (B1):	0 mg
VITAMIN A:	0 IU
VITAMIN B12:	0.2 mcg
VITAMIN B6:	0.1 mg
VITAMIN C:	0 mg
VITAMIN D:	0 IU
VITAMIN E:	0 mg
VITAMIN K:	7.8 mcg

### FATTY ACIDS:

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECONOIC:	–
C14-0 MYRSTIC:	–
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	–
C16-0 PALMITIC:	–
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	–
C18-1-9 OLEIC:	–
C18-0 STERIC:	–
C19-1-11 NONADEC:	–
C19-0 NONADECANOIC:	–
C20-1-15 EISOSENOIC:	–
C22-0 BEHANIC:	–
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

### AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	–
GLUTAMIC ACID:	–
SERINE:	–
HISTIDINE:	–
GLYCINE:	–
THREONINE:	–
ALANINE:	–
TYROSINE:	–
PHENYLALANINE:	–
VALINE:	–
METHIONINE:	–
ISOLEUCINE:	–
LEUCINE:	–
LYSINE:	–
HO- PROLINE:	–
PROLINE:	–
SARCOSINE:	–

### MINERALS

CALCIUM:	62.1 mg
COPPER:	1.7 mg
FLUORIDE:	–
IRON:	3.3 mg
MAGNESIUM:	189 mg
MANGANESE:	1.9 mg
PHOSPHOROS:	–
POTASSIUM:	685 mg
SELENIUM:	7.5 mcg
SODIUM:	0 mg
ZINC:	3.1 mg

### OTHER

ARSENIC (AS):	Max. 0.1 mg
ASH:	3.6 g
CADMIUM (CD):	> 0.7 mg/ppm
CAFFEINE:	240 mg
LEAD (PB):	Max. 0.2 mg
MERCURY (HG):	–

## CACAO BEANS

### Precautions

Anyone with a sensitivity to chocolate should avoid eating cacao beans or nibs. The active polyphenols and other substances in cacao can trigger migraines and cause other allergic reactions in sensitive people.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	8 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-25 degrees Celsius
HUMIDITY:	50-65% H.R.

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	Jute bags 64 or 70 kg
SHIPPING:	FOB Callao
MINIMUM ORDER:	20' FCL
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	21 days

## DISCLAIMER

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## INQUIRIES

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# PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Cacao Beans  
PREPARED BY: F. Zuniga  
REVISED BY: H. Romero  
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: C-PRD-gr01  
VERSION: 1.5  
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