

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

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

PRODUCT TYPES

TYPES:	Beans
CERTIFICATION:	<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
PRODUCT ID:	TCGR1801
HS CODE(S):	1801.00.10.00

PHYSICAL CHARACTERISTICS

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

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

CHEMICAL CHARACTERISTICS

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

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

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

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):	< 1.2 mg/ppm
CAFFEINE:	240 mg
LEAD (PB):	Max. 0.2 mg
MERCURY (HG):	–

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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
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