

## PRODUCT SPECIFICATION **RAW CACAO NIBS**

Classification: ***Theobroma cacao L***

OrganicCrops cacao beans are hand selected from mature heirloom Criollo trees that are harvested on small family farms in the Huánuco and San Martin region of Peru. The beans are carefully fermented, dried, cleaned and roasted at a temperature of no more than 45° C. After cooling off the beans are shelled and the nibs are filtered from foreign material.



### GENERAL CHARACTERISTICS

<b>PRODUCT CLASS.:</b>	Cacao Nibs, Theobroma Oil, Criollo and Trinitario
<b>STYLE:</b>	Nibs, fermented, dried, roasted
<b>ORIGIN:</b>	Amazon region, Peru
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	Brown

### PRODUCT TYPES

<b>TYPES:</b>	Grains, Nibs	
<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>	TCNC1801	
<b>HS CODE(S):</b>	1801.00.19.00	

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Brown
<b>TASTE:</b>	Characteristic
<b>ODOR:</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	Max. 1%*
<b>DEFECTS:</b>	Max. 1.5%
<b>AVERAGE SIZE:</b>	—
<b>CALIBER:</b>	—
<b>PARTICLE SIZE:</b>	—

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

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	Max. 1.75%
<b>ASHES:</b>	—
<b>FAT:</b>	50% (Cacao Butter)
<b>FERMENTATION:</b>	—
<b>HUMIDITY LEVEL:</b>	Max. 5%
<b>IODINE:</b>	—
<b>MELTING POINT:</b>	—
<b>PEROXIDE:</b>	—
<b>PH-LEVEL:</b>	5 – 6.5
<b>SAPONIFICATION:</b>	—
<b>SOLUBILITY:</b>	—

### RAW CACAO NIBS

#### 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>	Max. 15.0 x 10 <sup>3</sup> cfu/g
<b>YEAST:</b>	Max. 250 cfu/g
<b>MOLD:</b>	Max. 250 cfu/g
<b>E. COLI (10G):</b>	Absent
<b>SALMONELLA (25G):</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:	24 g of which:
	– Sugars: 0.6 g
	– Dietary fiber: 11.2 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	0 mcg
NIACIN:	0.7 mg
PANTOTHENIC ACID:	0.4 mg
RIBOFLAVIN (B2):	0.1 mg
THIAMIN (B1):	0.1 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:	8.6 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:	71.4 mg
COPPER:	Max. 3 mg
FLUORIDE:	–
IRON:	3.9 mg
MAGNESIUM:	229 mg
MANGANESE:	1.9 mg
PHOSPHOROS:	–
POTASSIUM:	750 mg
SELENIUM:	7.5 mcg
SODIUM:	0 mg
ZINC:	3.2 mg

### OTHER

ARSENIC (AS):	Max. 0.1 mg
ASH:	3.32 g
CADMIUM (CD):	0.45 – 0.78 mg/ppm
CAFFEINE:	230 mg
LEAD (PB):	Max. 0.2 mg
MERCURY (HG):	–

## RAW CACAO NIBS

The product is produced from Non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP food safety control. It is edible grade and fit for human consumption.

### Typical Usage

Cacao Nibs have a strong dark bitter chocolate flavor. Use them in smoothies or sprinkle them over your morning breakfast for taste and health boost. Eaten raw-as is, or roasted or brewed. Use straight or processed into energy/chocolate bars, fine chocolate, deserts or baked goods.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	12 months, 18 months when refrigerated
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	7-20 degrees Celsius
HUMIDITY:	50-65% H.R.

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	PE bags in a corrugated cardboard box: 15 kg net / 15.9 kg gross
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	18 days

## DISCLAIMER

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These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.

Version: **0.9 / February 2020 / SN**

## INQUIRIES

Please direct all inquiries and other communication to:

### **OrganicCrops E.I.R.L.**

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Tarapoto, 22202  
San Martin, Perú  
**RUC#:** 20600134109

## RAW CACAO NIBS

### **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.

# PRODUCTION PROCESS FLOW CHART

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

**PROCESS CODE:** C-PRD-nc02  
**VERSION:** 1.2  
**DATE:** 1-11-2015  
**PAGE:** 1 of 1 pages

