

PRODUCT SPECIFICATION ROASTED CACAO NIBS

Classification: *Theobroma cacao L*

Cacao beans are hand selected from mature heirloom Criollo trees that are harvested on small family farms in the Huánuco and San Martín regions of Peru. The beans are carefully fermented, dried, cleaned and roasted in batches of 600 kg for 1 hour at a temperature of 125 degrees Celsius. After cooling off the beans are shelled and the nibs are filtered from foreign material.



GENERAL CHARACTERISTICS

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

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Brown
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	Max. 1%*
DEFECTS:	Max. 3%
AVERAGE SIZE:	—
CALIBER:	—
PARTICLE SIZE:	—

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

PRODUCT TYPES

TYPES:	Grains, Nibs	
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:	TCNT1801	
HS CODE(S):	1801.00.20.00	

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	Max. 1.75%
ASHES:	—
FAT:	—
FERMENTATION:	—
HUMIDITY LEVEL:	Max. 5%
IODINE:	—
MELTING POINT:	—
PEROXIDE:	—
PH-LEVEL:	5 – 6.5
SAPONIFICATION:	—
SOLUBILITY:	—

ROASTED 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

AEROBIC MESOPHILIC:	Max. 15.0 x 10 ³ cfu/g
YEAST:	Max. 250 cfu/g
MOLD:	Max. 250 cfu/g
E. COLI:	Absent
SALMONELLA:	Absent
STAPHYLOC. AUREUS:	Max. 10 cfu/g
AFLATOXINS:	—
P. AERUGINOSA:	—
N. ENTEROBACT.:	—
BACILLUS CEREUS:	—

NUTRITION FACTS (100 g POR)

ENERGY:	464 kcal. / KJ 1942
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 TRIDECAONOIC:	–
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 EISOENOIC:	–
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:	3.81 g
CADMIUM (CD):	0.45 – 0.78 mg/ppm
CAFFEINE:	240 mg
LEAD (PB):	Max. 0.3 mg
MERCURY (HG):	Max. 0.05 mg

ROASTED 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 dry cool place, away from sunlight or other heat sources.
STORAGE TEMP.:	7-20 degrees Celsius
HUMIDITY:	50-65% H.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	PE bags in a corrugated cardboard box: 15/20 kg net / 15.9/21 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.

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INQUIRIES

Please direct all inquiries and other communication to:

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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.

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
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