

PRODUCT SPECIFICATION **RAW CACAO NIBS**

Classification: ***Theobroma cacao L***

OrganicCrops cacao beans are hand selected from mature heirloom Criollo trees which are harvested on small family farms in the Huánuco and San Martin regions of Peru. The cacao 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

PRODUCT CLASS.:	Raw Cacao Nibs, Raw Cacao Pieces
STYLE:	Nibs, fermented, dried, roasted
ORIGIN:	Amazon region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Brown

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:	TCNC1801	
HS CODE(S):	1801.00.00.00	

PHYSICAL CHARACTERISTICS

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

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

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	< 1.75%
ASHES:	—
FAT:	50% (Cacao Butter)
FERMENTATION:	—
HUMIDITY LEVEL:	< 6%
IODINE:	—
MELTING POINT:	—
PEROXIDE:	—
PH-LEVEL:	5 – 6.5
SAPONIFICATION:	—
SOLUBILITY:	—

RAW CACAO NIBS

Conformation

- This product does not contain genetically modified material.
- This product is free of pesticides
- 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:	< 10 ³ cfu/g
YEAST:	< 100 cfu/g
MOLD:	< 100 cfu/g
E. COLI (10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	< 10 cfu/g
AFLATOXINS:	< 10 ppb
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:	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 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 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:	< 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):	< 0.20 ppm
ASH:	3.32 g
CADMIUM (CD):	< 0.9 ppm
CAFFEINE:	230 mg
LEAD (PB):	< 0.5 mg
MERCURY (HG):	< 0.01 mg

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:	18 months, 24 months when refrigerated and accompanied with a moisture absorbent product.
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.:	Primary packaging: 4 x 5 kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 20 kg net, 21kg gross
EXPORT LABEL	The following information is stated on the export label: <ul style="list-style-type: none">- Producer/Exporter company name and address information, tax (RUC) number- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)- Receiver company name and address information
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	12 days

DISCLAIMER

All product, product specifications and data are subject to change without notice. OrganicCrops., its affiliates, agents, and employees, and all persons acting on its or their behalf (collectively, "OrganicCrops"), disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

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
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