

## PRODUCT SPECIFICATION **ROASTED CACAO NIBS**

Classification: ***Theobroma cacao L***

Cacao beans are hand selected from mature heirloom Criollo trees, which 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, Cacao Pieces
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:	< 0.3%*
DEFECTS:	< 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):	1801.00.00.00	

### CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	< 1.75%
ASHES:	—
FAT:	—
FERMENTATION:	—
HUMIDITY LEVEL:	< 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 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:	< 15.0 x 10 <sup>3</sup> cfu/g
YEAST:	< 250 cfu/g
MOLD:	< 250 cfu/g
E. COLI:	Absent
SALMONELLA:	Absent
STAPHYLOC. AUREUS:	< 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 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:	87.2 mg
COPPER:	1.7 mg
FLUORIDE:	–
IRON:	3.3 mg
MAGNESIUM:	189 mg
MANGANESE:	1.9 mg
PHOSPHOROS:	–
POTASSIUM:	724 mg
SELENIUM:	7.5 mcg
SODIUM:	0 mg
ZINC:	3.1 mg

### OTHER

ARSENIC (AS):	< 0.2 mg
ASH:	3.81 g
CADMIUM (CD):	< 0.8 ppm
CAFFEINE:	240 mg
LEAD (PB):	< 0.5 mg
MERCURY (HG):	< 0.01 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

<b>SHELF-LIFE:</b>	18 months, 24 months when refrigerated and accompanied with a moisture absorbent product.
<b>STORAGE:</b>	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
<b>STORAGE TEMP.:</b>	7-20 degrees Celsius
<b>HUMIDITY:</b>	50-65% H.R.

## ORDER SPECIFICATIONS

<b>PACKAGING/PRES.:</b>	<b>Primary packaging:</b> 4 x 5 kg polyethylene bag <b>Secondary packaging:</b> Corrugated cardboard box, total 20 kg net, 21kg gross
<b>EXPORT LABEL</b>	The following information is stated on the export label: <ul style="list-style-type: none"><li>- Producer/Exporter company name and address information, tax (RUC) number</li><li>- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)</li><li>- Receiver company name and address information</li></ul>
<b>SHIPPING:</b>	FOB Callao
<b>MINIMUM ORDER:</b>	1000 kg
<b>DELIVERY DETAIL:</b>	FIFO
<b>LEAD TIME TO FOB:</b>	12 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: **0.14 / February 2026 / SN**

## INQUIRIES

Please direct all inquiries and other communication to:

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

**ADDRESS:** Carr. SM 687, Caserío Chirapa, Sector Majambal S/N  
Rumisapa 22170, Lamas  
San Martin, Perú  
**RUC#:** 20600134109

## ROASTED 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:** 1.31  
**DATE:** 3-7-2025  
**PAGE:** 1 of 1 pages

