



## PRODUCT CHARACTERISTICS

COMPOSITION	100% Natural (without additional chemical additives)
ORIGIN	Amazon region
RAW MATERIAL	Unprocessed Cacao Beans
PRESENTATION	Raw Cacao Beans – Raw Available
HS Code	1801.00.19.00

## ORGANOLEPTIC AND PHYSICAL CHARACTERISTICS

COLOR	Dark Brown
ODOR	Characteristic, without foreign odors
FLAVOR	Characteristic, without foreign flavor
MOISTURE CONTENT	< 4%
APPEARANCE	Grains – Raw available
Foreign Matter Vegetative: (shell fragments, seeds)	0.0001% max

## CHEMICAL CHARACTERISTICS

### PESTICIDE RESIDUES

ORGANIC PRODUCTS	No pesticide residues
CONVENTIONAL PRODUCTS	Maximum permissible limits according to the Codex Alimentarius or country of destination

Multiresidue determination of pesticides by LC-MS/MS and GC/MS including high fat content

### LIMITS OF CONTAMINANTS

HEAVY METALS	SPECIFICATION	TEST METHOD
Lead	</= 0.1mg/kg	EPA 200.7, Rev 4.4, 1994
Cadmium	</= 0.8mg/kg	EPA 200.7, Rev 4.4, 1994

TOXINS / MYCOTOXINS	SPECIFICATION	TEST METHOD
Total aflatoxins (B1+B2+G1+G2)	</= 4 ug/kg	EPA 200.7, Rev 4.4, 1994

## MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	ALLOWABLE LIMIT	TEST METHOD
Aerobic mesophilic	< 200,000 ufc/g	AOAC 990.12
Molds	< 500 ufc/g	AOAC 997.02
Yeast	< 100 ufc/g	AOAC 997.02
Coliforms	< 100 ufc/g	ISO 4831
E.coli	Absent	ISO 4831
Salmonella	Absent/25g	AOAC 967.25

## GUARANTEES

<b>GMO</b>	We do not use any kind of input or raw material that can proceed from Genetically Modified Organisms (GMO) in the production process of Raw Cacao Beans.
<b>ALLERGEN</b>	We do not use inputs or products that may contain allergens in the production process of Raw Cacao Beans.
<b>GLUTEN FREE</b>	We do not use any kind of input or raw material that can contain Gluten in the production process of Raw Cacao Beans.

## PACKAGING

	WEIGHT	DIMENSION	PACKAGING SPECIFICATIONS
Bag NY-PE	5 kg	38cm x 28cm x 9cm	Thickness: 85.5μ- 94.5μ Density: 0.97 g/cm <sup>3</sup> Total weight: 85 gr/m <sup>2</sup>
Box - Cardboard	15 Kg (containing 3 bags of 5 kg each)	39cm x 28.5cm x 32cm	Thickness: 6.8 mm Total weight: 1 kg/m <sup>2</sup>
Heat treated Pallet ISPM15	Net: 750 kg (50 Boxes) Gross: 830 kg	1.0m x 1.2m x 1.75m	
Container Class A 20" (floor-loaded)	7,500 kg		
Container Class A 40" (floor-loaded)	15,000 kg		

## Nutritional Information

### Dried Organic Raw Cacao Beans

(*Theobroma cacao*)

	Per 100 g %Reference Intake RI	
Energy	464 Kcal / 1941 kJ	23 %RI
Fat	39.29 g	71 %RI
Of which Saturated	21.43 g	97 %RI
Carbohydrate	39.29 g	13 %RI
Of which Sugars	0 g	0 %RI
Protein	14.29 g	19 %RI
Salt	0 g	0 %RI
Vitamin C	0 mg	0 %RI

Salt content is exclusively due to the presence of naturally occurring sodium.  
Reference intake of an average adult (8 400 kJ / 2 000 kcal)

**INGREDIENTS:** Organic Cacao Beans 100%

## 5LLERGENS.

Traces of gluten, soy, peanuts, milk (lactose), other edible nuts, sesame, sulfur dioxides (sulfites) and lupines.