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RAW CACAO BEANS

COMMERCIAL NAME :	Raw Cacao Beans
SCIENTIFIC NAME :	<i>Theobroma cacao</i>
COMMON NAMES :	Cacao
VARIETY :	Criollo

GENERAL INFORMATION

HISTORY

Cacao (*Theobroma cacao*) which means "Food of the gods" may have originated in the South American cultures. In its earliest forms, the Mayans used Cacao to create a ritual beverage that was shared during betrothal and marriage ceremonies, providing one of the first known links between chocolate and romance.

Chocolate was introduced to Europe by the Spaniards, and became a popular beverage by the mid-17th century. To satisfy the growing demand for chocolate in Europe, Cacao trees were introduced to Asia and West Africa by several European nations through their colonies.

INTENDED USE BY THE CONSUMER

Raw Cacao Beans are highly appreciated for their antioxidant content, especially for high concentrations of polyphenols.

Raw Cacao Beans are the primary raw material used in the manufacture of final products intended directly for consumption such as cocoa powder, chocolate bar and other cocoa derivative products, which are highly valued by consumers around the world.



Nutritional Information
Dried Organic Raw Cacao Beans
(Theobroma cacao)

	Per 100 g %Reference Intake RI	
Energy	570.00 Kcal / 2384.88 kJ	29 %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
Dietary fiber	32.10 g	128 %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%

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

GMO	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.
ALLERGEN	We do not use inputs or products that may contain allergens in the production process of Raw Cacao Beans.
GLUTEN FREE	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 ³ Total weight: 85 gr/m ²
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 ²
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		