



Raw Cacao Nibs

TECHNICAL DATA SHEET

COMMERCIAL NAME:	Raw Cacao Nibs
SCIENTIFIC NAME :	<i>Theobroma cacao</i>
COMMON NAMES :	Cacao

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

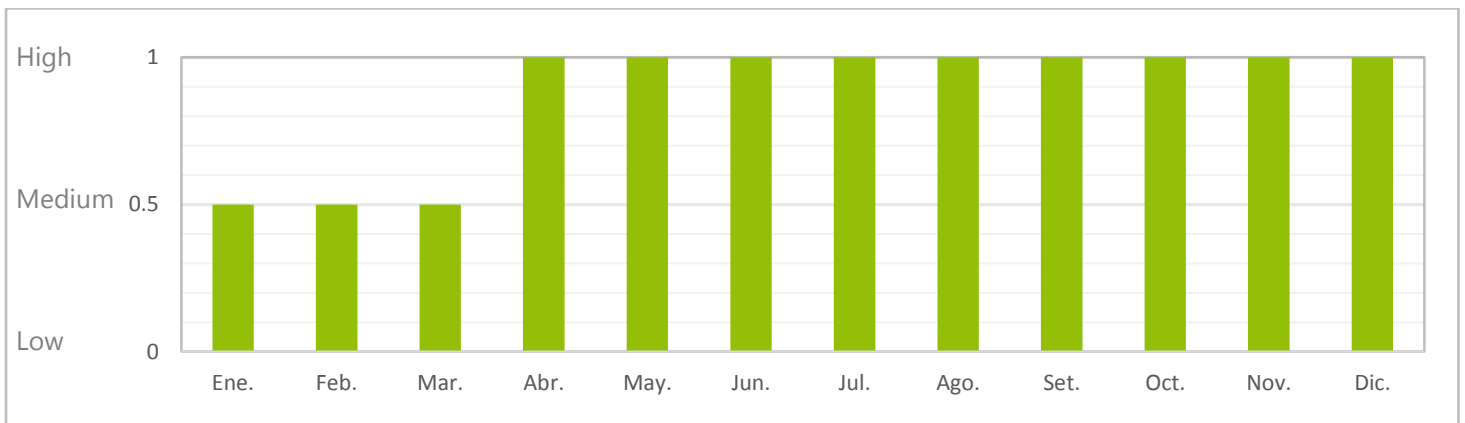
Raw Cacao Nibs are highly appreciated for their antioxidant content, especially for high concentrations of polyphenols.





Raw Cacao Nibs

AVAILABILITY

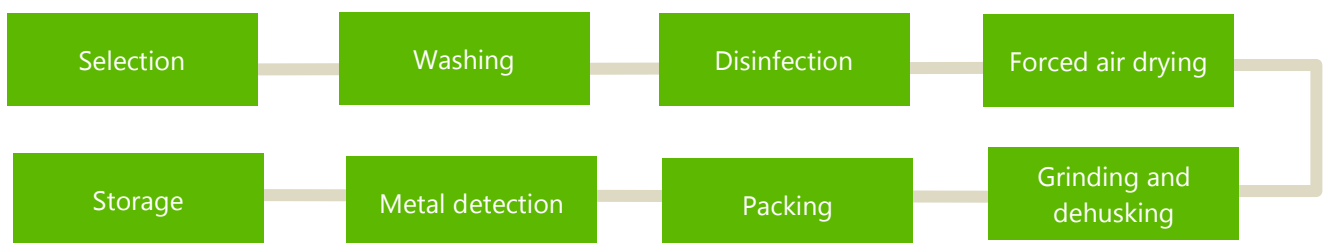


PRODUCT CHARACTERISTICS

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

PRODUCTION PROCESS

All components and direct contact surfaces are food grade





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ORGANOLEPTIC AND PHYSICAL CHARACTERISTICS

COLOR	Dark Brown
ODOR	Characteristic, without foreign odors
FLAVOR	Characteristic, without foreign flavor
MOISTURE CONTENT	< 4%
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	< 500 ufc/g	AOAC 997.02
Coliforms	< 100 ufc/g	ISO 4831
E.coli	Absent	ISO 4831
Salmonella	Absent/25g	AOAC 967.25

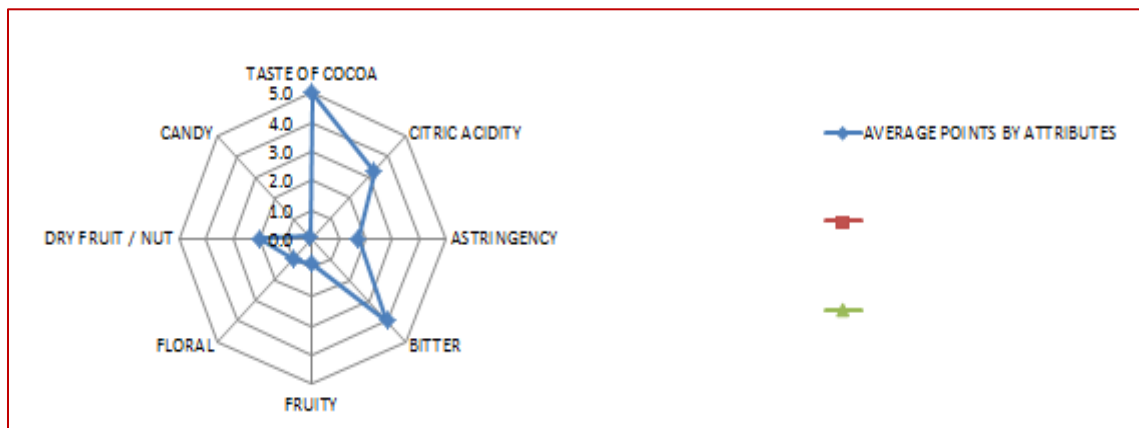
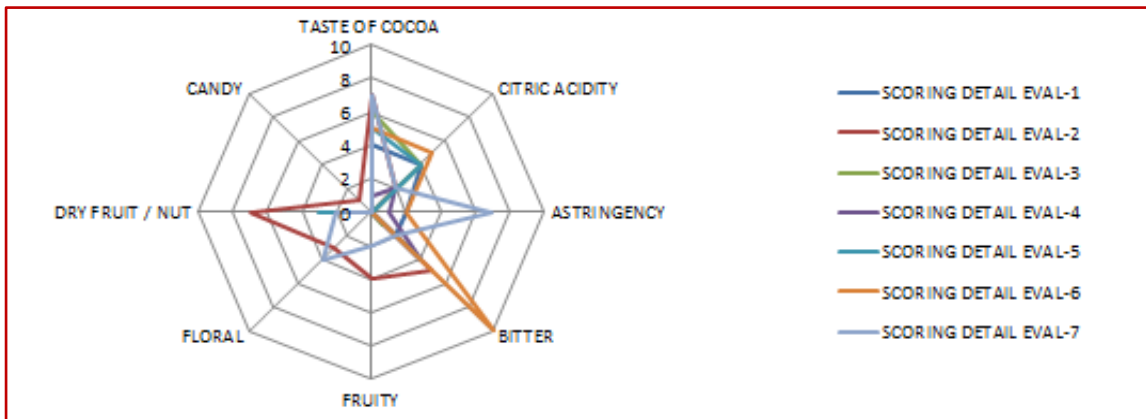


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SENSORY PROFILE

FLAVOR

ATTRIBUTES	SCORING DETAIL							AVERAGE POINTS BY ATTRIBUTES
	EVAL-1	EVAL-2	EVAL-3	EVAL-4	EVAL-5	EVAL-6	EVAL-7	
TASTE OF COCOA	4	7	6	1	5	5	7	5.0
CITRIC ACIDITY	4	2	4	2	4	5	2	3.3
ASTRINGENCY	2	0	0	1	0	2	7	1.7
BITTER	2	5	1	4	4	10	2	4.0
FRUITY	0	4	0	0	0	0	2	0.9
FLORAL	0	3	0	0	0	0	4	1.0
DRY FRUIT / NUT	1	7	0	1	3	0	2	2.0
CANDY	0	1	0	0	0	0	0	0.1
TOTAL								

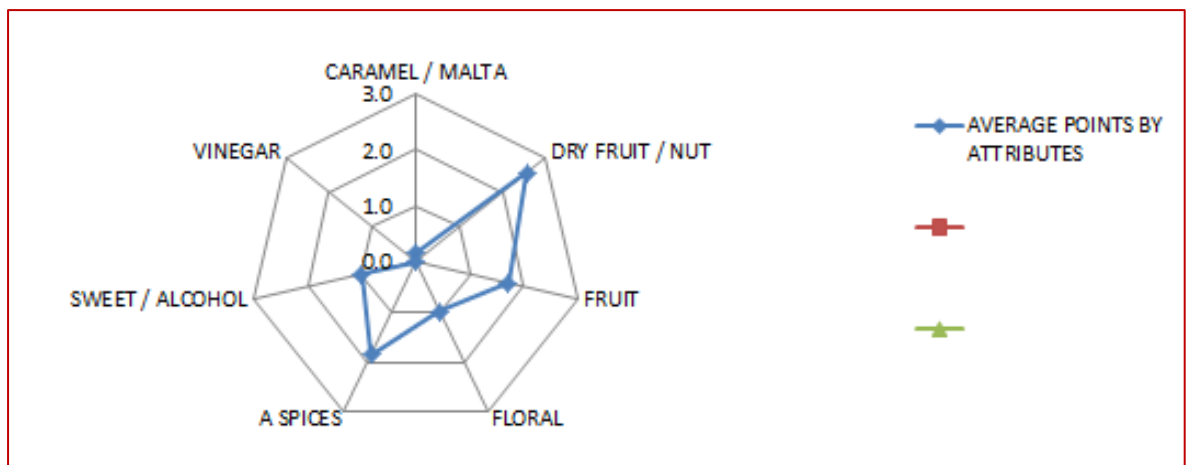
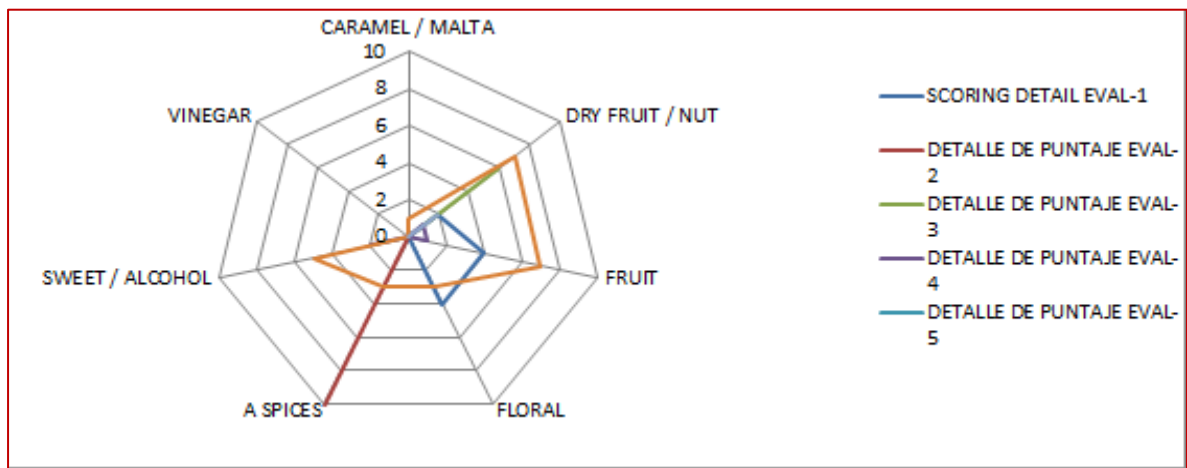




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AROMA

ATTRIBUTES	SCORING DETAIL							AVERAGE POINTS BY ATTRIBUTES
	EVAL-1	EVAL-2	EVAL-3	EVAL-4	EVAL-5	EVAL-6	EVAL-7	
CARAMEL / MALTA	0	0	0	0	0	1	0	0.1
DRY FRUIT / NUT	2	0	6	1	0	7	2	2.6
FRUIT	4	0	0	1	0	7	0	1.7
FLORAL	4	0	0	0	0	3	0	1.0
A SPICES	0	10	0	0	0	3	0	1.9
SWEET / ALCOHOL	0	0	0	2	0	5	0	1.0
VINEGAR	0	0	0	0	0	0	0	0.0
TOTAL								





Raw Cacao Nibs

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 Nibs.
ALLERGEN	We do not use inputs or products that may contain allergens in the production process of Raw Cacao Nibs.
GLUTEN FREE	We do not use any kind of input or raw material that can contain Gluten in the production process of Raw Cacao Nibs.

CERTIFICATIONS

ORGANIC USA	KIWA BSC Öko-Garantie GmbH
ORGANIC EU	KIWA BSC Öko-Garantie GmbH (Code: PE-BIO-141)
ORGANIC CANADA	KIWA BSC Öko-Garantie GmbH
ORGANIC JAPAN	KIWA BSC Öko-Garantie GmbH
KOSHER	Orthodox Union
GMP	NSF International Peru (GMP-15-004)
HACCP	NSF International Peru (HCP-15-008)

EXPECTED SHELF LIFE

24 months hermetically sealed

STORAGE AND SHIPPING CONDITION

The product should be stored in a cool and dry place at room temperature (10 °C - 25° C) with relative humidity <65%. It is guaranteed that the shipping is done in a clean and good-condition transport without any contaminants and hazards that may affect the quality of the product and are classified as safe.



CERTIFICATE OF ANALYSIS / CERTIFICADO DE ANÁLISIS

PRODUCT / PRODUCTO:	ORGANIC RAW CACAO NIBS/ CACAO ORGANICO EN NIBS RAW
SCIENTIFIC NAME / NOMBRE CIENTÍFICO:	<i>Theobroma cacao</i>
COMMON NAME / NOMBRE COMÚN:	Cacao
LOT / LOTE:	20170518C1202
COMPOSITION / COMPOSICIÓN:	Organic Cacao Grain/ Cacao Orgánico en Grano: 100%
QUANTITY / CANTIDAD:	100 Boxes of 15 Kg and 50 Boxes of 15 Kg / 100 Cajas de 15 Kg y 50 cajas de 15 Kg - Total: 2250 Kg.
PRESENTATION / PRESENTACIÓN:	5kg Nylon-Polyethylene bag inside 15 Kg doble corrugated boxes / Bolsas de 5kg Nylon-Polietileno dentro de cajas dobles corrugado de 15 Kg.
EXPIRATION DATE / FECHA DE EXPIRACIÓN:	2019.05.18
MANUFACTURE DATE / FECHA DE MANUFACTURA:	2017.05.18
ANALYSIS DATE / FECHA DE ANÁLISIS:	2017.05.18
SOURCE COUNTRY / PAIS DE ORIGEN:	Peru / Perú

ORGANOLEPTIC CHARACTERISTICS / CARACTERÍSTICAS ORGANOLÉPTICAS:

TEST / ENSAYO	SPECIFICATIONS / ESPECIFICACIONES	RESULTS / RESULTADOS
Appearance / Aspecto	Granulated / Granulada	Conform / Conforme
Color / Color	Brown / Marrón	Conform / Conforme
Odor / Olor	Characteristic / Característico	Conform / Conforme
Taste / Sabor	Characteristic / Característico	Conform / Conforme

PHYSICO-CHEMICAL CHARACTERISTICS / CARACTERÍSTICAS FÍSICO-QUÍMICAS:

TEST / ENSAYO	SPECIFICATIONS / ESPECIFICACIONES	RESULTS / RESULTADOS	CONCLUSION / CONCLUSIÓN
Humidity / Humedad	Not more than / No más de: 4%	2.9%	Conform / Conforme
Arsenic / Arsenico	≤ 0.1 mg/kg	< 0.05 mg/kg	Conform / Conforme
Cadmium / Cadmio	≤ 0.8 mg/kg	0.43 mg/kg	Conform / Conforme
Mercury / Mercurio	≤ 0.1 mg/kg	< 0.01 mg/kg	Conform / Conforme
Lead / Plomo	≤ 0.1 mg/kg	< 0.03 mg/kg	Conform / Conforme

PESTICIDES RESULTS / RESULTADOS DE PESTICIDAS:

TEST / ENSAYO	SPECIFICATIONS / ESPECIFICACIONES	RESULTS / RESULTADOS	CONCLUSION / CONCLUSIÓN
GC-MS/MS	No pesticides detected / No se detectaron pesticidas	No pesticides were detected above the limit of quantification	Conform / Conforme
LC-MS/MS	No pesticides detected / No se detectaron pesticidas	No pesticides were detected above the limit of quantification	Conform / Conforme

**MICROBIOLOGICAL CHARACTERISTICS / CARACTERÍSTICAS MICROBIOLÓGICAS:**

TEST / ENSAYO	SPECIFICATIONS / ESPECIFICACIONES	RESULTS / RESULTADOS	CONCLUSION / CONCLUSIÓN
Aerobic mesophile count / Numeración aerobios mesófilos	Not more than / No más de: 100,000 cfu/g / ufc/g	8.0E4 cfu/g / ufc/g	Conform / Conforme
Mold count	Not more than / No más de: 500 cfu/g / ufc/g	< 10 cfu/g / ufc/g	Conform / Conforme
Yeast count	Not more than / No más de: 500 cfu/g / ufc/g	< 10 cfu/g / ufc/g	Conform / Conforme
Coliforms	Not more than / No más de: 100 cfu/g / ufc/g	< 10 cfu/g / ufc/g	Conform / Conforme
Escherichia coli	Absent / Ausente	< 10 cfu/g / ufc/g	Conform / Conforme
Salmonella	Absent in 25 g / Ausente en 25 g	Absent in 25 g / Ausente en 25 g	Conform / Conforme

ALLERGENS:

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