

ORGANIC RAINFOREST SAC

Jr. Camino Real 231 - Santiago de Surco - Peru

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Technical Data Sheet

Version: 1.5 (Updated: July 17th 2022)

Product Specification: Organic Cacao Nibs Sweetened With Yacon Syrup

Code: OCN-OY

Plant Part Used: Bean

Botanical Name: Theobroma Cacao

Ingredient: Cacao nibs, yacon syrup, cacao paste

Shelf Life: 24 Months

Origin: Peru - HS: 1806.90.00

Application: Ready to eat for human consumption

Pesticide Residues: None

Solvent: None

Certifications:

Organic (NOP, EU) - Certified by: Ceres GmbH Kosher Certified by: Kosher Blu Peru #57790R

Nutrition Fact Per (100 g) Per Container	s
Calories 530	% Daily Value*
Fat 37 g	49 %
Saturated 22 g + Trans 0 g	110 %
Carbohydrate 48 g Fibre 13 g	46 %
Sugars 18 g	18 %
Protein 9 g	
Cholesterol 0 mg	
Sodium 15 mg	1 %
Potassium 650 mg	14 %
Calcium 75 mg	6 %
Iron 3 mg	17 %
Magnesium 180 mg	43 %
*5% or less is a little, 15% or	or more is a lot

Description: Product obtained from roasting cacao beans, removing the outer shell, breaking the beans up into small pieces and sweetening with yacon syrup.

Organoleptic Characteristics

Appearance: Broken up cacao beans covered in yacon syrup

Color/ Flavor/ Odor/ Taste: Characteristic of cacao – lightly sweetened

Physical Characteristics

Moisture: < 5%

Foreign Materials: <1% (measured in 5mm sieve)

Production Process:

Reception of Raw Material (Cacao Beans)

CCP Selectio n of Cacao Beans

CCP
Toasting (43°C)
60
Minutes

Winnowing: (Peeling and Cutting) Covering
Nibs With
Yacon
Syrup &
Cacao
Paste

CCP
Metal Detection
Fe≥0.7mm
Non-Fe≥1.0mm
Sus304≥1.5mm

Weigh & Packaging (5 kg bags)

Packing Bags Into 15 or 20 kg Boxes

gs Finished 15 Product 0 kg Storage



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Microbiological Characteristics

<u>TEST</u>	<u>LIMIT</u>	<u>METHOD</u>
Total Plate Count	<10 ⁴ CFU/g	ICMSF
Yeast & Mold	<10 ³ CFU/g	ICMSF
E. coli	Absent	ISO 16649-3 (A-P/1 g)
Salmonella	Absent	ICMSF (A-P/25 g)

Heavy Metal Characteristics

<u>TEST</u>	<u>LIMIT</u>	<u>METHOD</u>		
Arsenic	< 0.20 ppm	NOM-117-SSA1		
Cadmium	< 0.8 ppm	NOM-117-SSA1		
Lead	< 0.5 ppm	NOM-117-SSA1		
Mercury	< 0.01 ppm	NCh 2667		



Packaging Options

Packaging Option	Primary Packaging Type (cm)	KG Per Bag	# Of Bags Per Box	Total KG Per Box	Secondary Packaging	Box Dimensions L x W x H (cm)	# of Boxes Per Pallet	Pallet Dimensions L x W x H (m)	Pallet Weight (KG)
#1	Nylon + Polyethylene	5	3	15	Kraft, Corrugated,	39 x 50 x 19.5	56	1 x 1.2 x 1.95	840
#2	Transparent Color (44 x 24 x 12)	5	4	20	100% Recycle Box	28.5 x 49 x 31	48	1 x 1.2 x 1.98	960

Product Claims

Organic, Kosher, Halal, Allergen Free, Dairy Free, Soy Free, Nut Free, Gluten Free, Wheat Free, GMO Free, Suitable for Vegans, Suitable for Vegetarians.

Storage & Transportation

Store in a cool and dry place and without strong odours away from heat and direct exposure to sunlight. Recommended storage temperature 18-25°C and relative humidity between 50-65%. Pallets are heat treated ISPM15 stamped (1 x 1.2 x 1.98 m)

Labelling

Labels include product name, presentation, gross weight, net weight, product code, lot number, expiration date, and Country of origin. *Customer provided labels available for printing (on request)*. We offer private labelling services to our clients to commercialize our products under a requested brand name in both bulk and retail formats in a variety of packaging options. For more information about this service please *contact us.*