

ORGANIC RAINFOREST SAC

Jr. Camino Real 231 - Santiago de Surco - Peru

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Technical Data Sheet

Version: 3.9 (Updated March 17, 2022)

Product Specification: Organic Cacao Nibs

Code: ORB027

Plant Part Used: Bean

Botanical Name: Theobroma Cacao

Ingredient: 100% Cacao Bean

Shelf Life: 24 Months

Origin: Peru - *HS*: 1801.00.00.00

Application: Ready to eat for human consumption

Pesticide Residues: None

Solvent: None

Certifications:

Organic (NOP, EU, COR) - Certified by: Ceres GmbH

Kosher Certified by: Kosher Blu Peru

Nutrition Facts Valeur nutritive Per 100 g / par 100 g % Daily Value* Calories 550 % valeur quotidienne* Fat / Lipides 34 g Saturated / saturés 22 g 110 % + Trans / trans 0 g Carbohydrate / Glucides 49 g Fibre / Fibres 39 a 139 % 0 % Sugars / Sucres 0 g Protein / Protéines 12 g Cholesterol / Cholestérol 0 mg Sodium 0 mg 0 % Potassium 800 mg 17 % Calcium 100 mg 8 % Iron / Fer 0.3 mg 2 % *5% or less is a little, 15% or more is a lot / *5% ou moins c'est peu, 15% ou plus c'est beaucoup

Description: Product obtained from roasting cacao beans, removing the outer shell, and breaking the beans up into small pieces

Organoleptic Characteristics

Appearance: Broken up cacao beans with exterior shell removed

Color/ Flavor/ Odor/ Taste: Characteristic of cacao

Physical Characteristics

Moisture: < 5%

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

Production Process:

Reception of Raw Material (Cacao Beans)

CCP
Selection
of Cacao

Beans

n Toasting 0 (95°C -120°C) 45 Minutes

Winnowing: (Peeling and Cutting) CCP
Metal Detection
(Fe≥0.7mm NonFe≥1.0mm
Sus304≥1.5mm)

Weigh & Packaging (5 kg bags) Packing Bags Into 15 or 20 kg Boxes

Finished Product Storage



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Microbiological Characteristics

<u>TEST</u>	<u>LIMIT</u>	<u>METHOD</u>
Total Plate Count	<10 ⁵ 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.

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.*