

## Technical Data Sheet

Version: 2.3 (Updated: July 26, 2021)

**Product Specification:** Organic Raw Cacao Beans

**Code:** ORB003

**Plant Part Used:** Bean

**Botanical Name:** Theobroma Cacao

**Ingredient:** 100% Cacao Bean

**Shelf Life:** 24 Months

**Origin:** Peru **HS:** 1801.00.00.00

**Application:** Used to produce cacao derivatives and chocolate

**Pesticide Residues:** None

**Solvent:** None

### Certifications:

Organic (NOP, EU, COR) - *Certified by: Kiwa BCS Oko Garantie GmbH*

Kosher *Certified by: Kosher Blu Peru*

**Description:** Product obtained from removing cacao beans from cacao pod, fermenting, and air drying.

### Organoleptic Characteristics

**Appearance:** Cacao Beans

**Color/ Flavor/ Odor/ Taste:** Characteristic of cacao beans

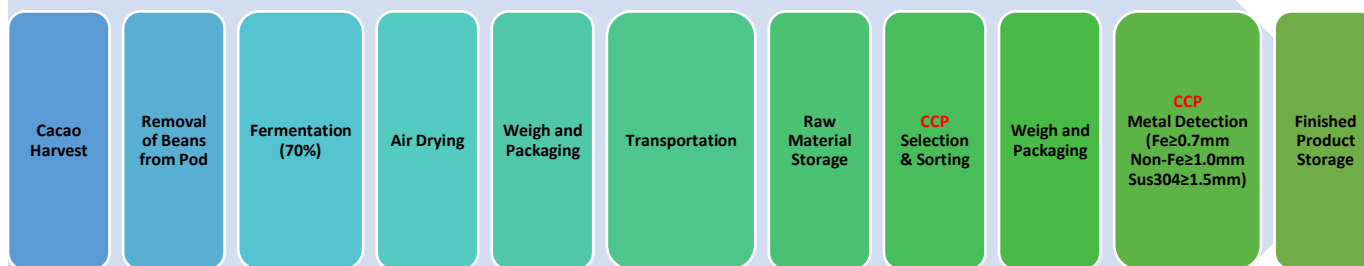


### Physical Characteristics

**Fermentation:** 75%

**Humidity:** 7 – 9.5%

### Production Process:



## Nutrition Facts

1 servings per container	
Serving size	1 Serving (100g)
Amount Per Serving	
<b>Calories</b>	<b>560</b>
% Daily Value*	
<b>Total Fat</b> 34g	<b>44%</b>
Saturated Fat 21.9g	110%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
<b>Total Carbohydrate</b> 49g	<b>18%</b>
Dietary Fiber 39g	139%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 12g	<b>24%</b>
Vitamin D 0mcg	0%
Calcium 981mg	80%
Iron 3.03mg	15%
Potassium 8120mg	170%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Microbiological Characteristics**

<b><u>TEST</u></b>	<b><u>LIMIT</u></b>	<b><u>METHOD</u></b>
E. coli	Absent	ISO 16649-3 (A-P/1 g)
Salmonella	Absent	ICMSF (A-P/25 g)

**Heavy Metal Characteristics**

<b><u>TEST</u></b>	<b><u>LIMIT</u></b>	<b><u>METHOD</u></b>
Arsenic	< 0.20 ppm	NOM-117-SSA1
Cadmium	< 0.8 ppm	NOM-117-SSA1
Lead	< 0.5 ppm	NOM-117-SSA1
Mercury	< 0.1 ppm	NCh 2667

**Packaging Options**

<b>Packaging Option</b>	<b>Type of Primary Packaging</b>	<b># of Units / Package</b>	<b>KG / Package</b>	<b># of Packages / Pallet</b>	<b>Secondary Packaging</b>	<b>KG / Pallet</b>
#1 -Sack	Polypropylene Sacks	1	40	25	Polypropylene Sacks (83.5 x 60 x 12.5 cm)	1000
#2 - Box	5 Kg Bags - Nylon + Polyethylene Transparent Color (44 x 24 x 12 cm)	3	15	48	Kraft, Flute C, Corrugated, 100% Recycle Box. (28.5 x 49 x 31 cm)	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*.