

ORGANIC RAINFOREST SAC

Jr. Camino Real 231 - Santiago de Surco - Peru

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Technical Data Sheet

Version: 3.8 (Updated May 31, 2021)

Product Specification: Organic Raw Cacao Nibs

Code: ORB027R

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: Kiwa BCS Oko Garantie GmbH Kosher Certified by: Kiwa BCS Oko Garantie GmbH

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: < 6.5%

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

Production Process:

Reception of Raw Material (Cacao Beans)

Selectio n of Cacao Beans

Toasting (40°C -45°C) 45 Minutes CCP Toasting (90°C) 1 Minute Winnowing: (Peeling and Cutting) 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

Nutrition Facts

1 Serving (100g)

560

% Daily Value

44%

0%

0%

18%

139%

0%

24%

0%

80%

15%

170%

1 servings per container

Serving size

Calories

Trans Fat 0g
Cholesterol 0mg

Total Fat 34g

Sodium 0mg

Protein 12g

Vitamin D 0mcg

Calcium 981mg

Potassium 8120mg

Iron 3.03mg

Amount Per Serving

Saturated Fat 21.9g

Total Carbohydrate 49g

Includes 0g Added Sugars

*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.

Dietary Fiber 39g

Total Sugars 0g

Finished Product 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 Box	# 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	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*.