

Technical Data Sheet

Version: 4.0 (Updated March 17, 2022)

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: Ceres GmbH*

Kosher *Certified by: Kosher Blu Peru*

| Nutrition Facts | |
|---------------------------------------|-----------------------|
| Valeur nutritive | |
| Per 100 g / par 100 g | |
| Calories 550 | % Daily Value* |
| Fat / Lipides 34 g | % valeur quotidienne* |
| Saturated / saturés 22 g | 45 % |
| + Trans / trans 0 g | 110 % |
| Carbohydrate / Glucides 49 g | |
| Fibre / Fibres 39 g | 139 % |
| Sugars / Sucres 0 g | 0 % |
| 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

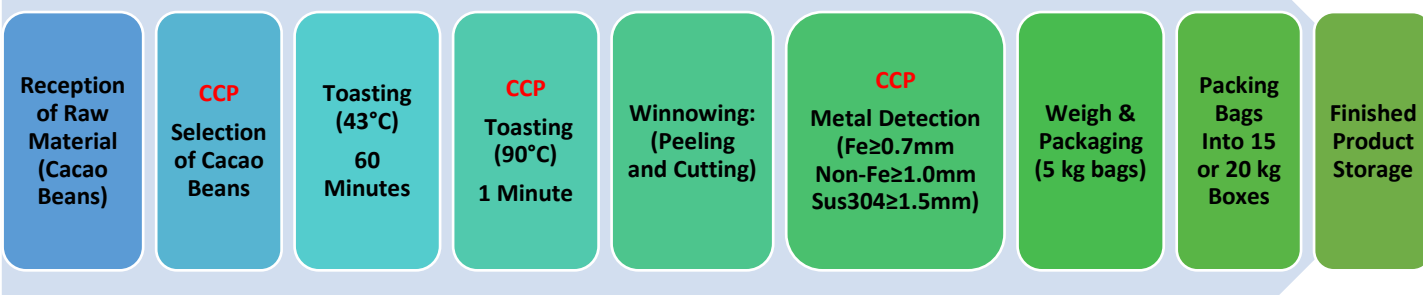


Physical Characteristics

Moisture: < 6.5%

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

Production Process:



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 Transparent Color (44 x 24 x 12) | 5 | 3 | 15 | Kraft, Corrugated, 100% Recycle Box | 39 x 50 x 19.5 | 56 | 1 x 1.2 x 1.95 | 840 |
| #2 | | 5 | 4 | 20 | | 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.](#)