

<b>TECHNICAL DATASHEET FOOD - PRODUCT</b> <b>ROASTED COCOA NIBS</b>	<b>CODE: PBOG-DD-FT-166</b> <b>EDITION: 14</b> <b>DATE: April 2021</b>	
--	--	---

## PRODUCT IDENTIFICATION

**Name:** Roasted cocoa nibs.

**Brand:** Luker

**Description:** Pieces of cocoa obtained from cleaned, winnowed and roasted of cocoa beans

**Ingredients list:** 100% Colombian Cocoa Nibs

**Presentation:** 18kg, 10kg, 1kg, 114g

**Country of Origin:** Colombia

## PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of cocoa	Sensory analysis
Appearance	Pieces	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1,0 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Impurities (cocoa shell)	%	0,35	Internal Method CPBM-CC-MT-006
Particle Size	mm	4,0 – 5,5	Cocoa nibs that pass through 5,55 mm mesh and retained in 4,0 mm mesh

MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Mesophilic aerobic bacteria count	CFU/g	10,000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds count	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae count	CFU/g	<10	SO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Total coliform organisms count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Escherichia coli count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+) count	CFU/g	<10	ISO 6888 - Surface plate count
Bacillus Cereus count	CFU/g	<10	ISO 7932 - Surface plate count
A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 061203

**NUTRITIONAL INFORMATION**

Nutritional information based on 100 g:

Energy	625 kcal	Trans Fatty Acids	0 g
Energy	2619 kJ	Cholesterol	0 mg
Total Protein	12 g	Sodium	0 mg
Total Carbohydrates	25 g	Potassium	767,6 mg
Sugars	0 g	Calcium	150 mg
Including Added Sugars	0 g	Iron	2,7 mg
Dietary Fiber	17 g	Vitamin A	0 UI (0 mcg)
Total Fat	53 g	Vitamin C	0 mg
Saturated Fat	32 g	Vitamin D	0 mcg

**FOOD SAFETY STATEMENTS**

<b>ALLERGEN</b>	<b>AS INGREDIENT (Y/N)</b>	<b>PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N)</b>	<b>PRESENT IN THE PRODUCTION PLANT (Y/N)</b>
Cereals containing Gluten and products thereof	N	N	N
Peanuts and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	N
Nuts and Products thereof	N	N	N
Milk and products thereof	N	N	N
Soybeans and products thereof	N	N	S
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub> (0)	N	N	S
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Molluscs and products thereof	N	N	N

<b>TECHNICAL DATASHEET FOOD - PRODUCT</b> <b>ROASTED COCOA NIBS</b>	<b>CODE: PBOG-DD-FT-166</b> <b>EDITION: 14</b> <b>DATE: April 2021</b>	
--	--	---

CHARACTERISTICS		UNIT	SPECIFICATION	METHOD
Heavy Metals	Arsenic	ppm	1,0 max.	AOAC 968,15 8 decrease safety
	Mercury	ppm	0,1 max.	AOAC 999.11
	Lead	ppm	1,0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
	Cadmium	ppm	0,8 max.	AOAC 999.10
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Foreign Material		%	0,05 max.	-
Pesticides		-	According to European Union Legislation	GC-MSMS / LC-MSMS

**Non-GMO Statement:** Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

### INSTRUCTIONS FOR PREPARATION

Produced for industrial use in the chocolate, biscuit and pastry industries.

### USES


**INTENDED USE:** In food and as a raw material in the confectionery and pastry industries.

**NON-INTENDED USE:** Consumption after expiration date, or under inappropriate storage conditions. These can alter the sensory, physicochemical and microbiological properties.

SUITABLE FOR DIETS	(Y/N)
Kosher	Y
Vegetarian	Y
Vegan	Y

### PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 18KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	COEXTRUSION HBA + WHITE PIGMENT	790 mm x 390 mm x 290 mm	75,75 g
Secondary	Box BC 1130 K	382 mm x 278 mm x 310 mm	0,916 kg
Tertiary	-	-	-
Total units per pallet	40 boxes		
Layers per pallet	4 layers – Maximum 7 layers		
Units per layer	10 boxes per layers		
Total pallet height	1,43 m		

<b>TECHNICAL DATASHEET FOOD - PRODUCT</b> <b>ROASTED COCOA NIBS</b>	<b>CODE: PBOG-DD-FT-166</b> <b>EDITION: 14</b> <b>DATE: April 2021</b>	
--	--	---

<b>PRESENTATION 10KG</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
Primary	LDPE BLUE	545mm x 385mm x 290mm	45,04 gr
Secondary	Box C 790K	384mm x 300mm x 19461mm	0,423 kg
Tertiary	-	-	-
Total units per pallet	60 boxes		
Layers per pallet	6 layers – Maximum 11 layers		
Units per layer	10 boxes per layers		
Total pallet height	1,314 m		

<b>PRESENTATION 1KG</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
Primary	PET + NYLON + LDPE WITH EVOH	295mm x 190mm x 80mm	20,84 gr
Secondary	Box C 930K	323mm x 252mm x 256mm	0,476 kg
Tertiary	-	-	-
Total units per pallet	48 boxes per 10 bags 1kg		
Layers per pallet	4 layers – Maximum 8 layers		
Units per layer	12 boxes per layer		
Total pallet height	1,174 m		

<b>PRESENTATION 114G</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
Primary	PET + NY + PE WITHE	205 mm x 107,5 mm	6.46 g
Secondary	Box C720K	378 mm x 208 mm x 231 mm	0.294 kg
Tertiary	-	-	-
Total units per pallet	70 boxes		
Layers per pallet	5 layers – Maximum 8 layers		
Units per layer	14 boxes per layer		
Total pallet height	1,12 m		

## STORAGE AND TRANSPORTATION REQUIREMENTS

### SHELF LIFE:

- 14 months from manufacture date in recommended storage (Box per 10 kg or 18 kg.
- 14 months packaging for 1.0 kg, in PET + NYLON + PEDB EVOH bag
- 12 months from manufacture date under recommended storage conditions packing 114 g – REFERENCE TRADER JOE'S).

**STORAGE CONDITIONS BEFORE AND AFTER OPENING:** Store in a cool, dry place at a temperature maximum of 25 °C (77°F) and humidity levels below 65% humidity, away from the wall and floor to avoid humidity transfer.  
Keep away from heat, light and strong odors.

<b>TECHNICAL DATASHEET FOOD - PRODUCT</b> <b>ROASTED COCOA NIBS</b>	<b>CODE: PBOG-DD-FT-166</b> <b>EDITION: 14</b> <b>DATE: April 2021</b>	
--	--	---

## SEALS AND CERTIFICATIONS

**PRODUCT:** OU Kosher

**MANAGEMENTS SYSTEMS:** BASC, ISO 9001.

<b>EDITED BY</b>	<b>REVIEWED BY</b>	<b>APPROVED BY</b>
Innovation Management Auxiliary	Quality control manager Regulatory affairs professional and Development Professional	Research and Development Director

Calle 13 N° 68 -98. PBX: 447 37 00. Fax: 262 58 42. Bogotá, D.C. – Colombia.  
 www.casaluker.com - [www.lukerchocolate.com](http://www.lukerchocolate.com) - lukercacao@casaluker.com.co