



PRODUCT SPECIFICATION



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PRODUCT

ORGANIC CACAO NIBS

CANO15I

Product Description	Organic Cacao Nibs
Primary Country of Origin	Peru
Ingredients	Cacao nibs 100%
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	Organic
Production Statement	Organic natural cacao nibs are made from organic cocoa beans.

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input checked="" type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	2454 kJ
Protein, total	12.4 g
Fat Total	51.6 g
- Saturated	0 g
- Transfat	0 g
- Unsaturated fat	
Cholesterol	0 mg
Carbohydrates	29.4 g
- Sugars	0 g
Dietary fibre, total	23.4 g
Sodium	60 mg
Potassium	0 mg
Gluten	#ND

Vitamins	Vitamin A	7.0 (0% RDI/serve)	Minerals	Iron	14.4 (5% RDI/serve)
	Vitamin C	15.0 (2% RDI/serve)			

ANALYTICAL SPECIFICATIONS

Organoleptic	Colour	Brown uniform
	Appearance	Peeled & crumbled from cacao beans
	Flavour	Characteristic of cacao

Physical	1.00 maxShell (%)	1.00 max	Chemical		
	Impurities (%)	0.5 max			

Microbiological	Plate Count	15000 cfu/g max.
	E coli (cfu/g)	Absent
	Mould counts	250 cfu/g max.
	Yeasts counts	250 cfu/g max.
	S Aureus	10 cfu/g max.
	Salmonella	Absent in 25 g

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	15 month from the time of manufacture
Storage	Recommended max 30°C, Max humidity 60%; When open, advised to store in a plastic sealable
Packaging	15 kg bag
Units Per Pallet	40
Pallet Weight	600 kg

Approved by

Y. Ryan – Version 2. 07/2022

