



TECHNICAL DATA SHEET

PRODUCT: ORGANIC COCOA BEANS
CODE: COB.00.001.000.0100
SCIENTIFIC NAME: *Theobroma cacao*
COMMON NAME: COCOA
PLANT PART USED: BEANS

COMPOSITION

100 % COCOA BEANS

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Solid	Organoleptic
COLOUR	Dark brown	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

GRAIN CHARACTERISTICS

GRAIN WEIGHT	135 -140 g	Weighing
FERMENTED	>= 85 %	Organoleptic
NOT FERMENTED	10 % max.	Organoleptic
SLATE BEANS	< 5 %	Visual inspection
VIOLET BEANS		Visual inspection
BEANS WITH INTERNAL MOLD	< 1 %	Visual inspection
FOREING PARTICLES	< 1 %	Visual inspection
INSECTS	Absence	Visual inspection

PHYSICO-CHEMICAL FEATURES

MOISTURE	<= 7.0 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
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CONTAMINANTS

PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS
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This analysis has an additional cost. If necessary for each batch, please consult in advance

CHARACTERISTICS GAINED IN PROCESSING

A good fermentation process is optimized to guarantee grain characteristics.

SHELF LIFE

12 months, as long as the package is stored sealed at recommended conditions.

PACKAGING

Jute Bags of 50 Kg or 64 Kg.

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

RECOMMENDED USES

Cocoa has high levels of antioxidant, especially rich in polyphenols. Other compounds reported as stimulant of mind are theobroine and phenethylamine.
 Its a raw material. Not for direct consumption.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.