



### TECHNICAL DATA SHEET

**PRODUCT:** ORGANIC COCOA NIBS RAW  
**CODE:** COB.00.063.000.0100  
**SCIENTIFIC NAME:** *Theobroma cacao*  
**COMMON NAME:** COCOA  
**PLANT PART USED:** BEANS

#### COMPOSITION

100 % COCOA BEANS

#### ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Solid	Organoleptic
COLOR	Brown	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic
TEXTURE	Solid	Organoleptic

#### PHYSICO-CHEMICAL FEATURES

MOISTURE	< 5 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
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#### MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
MOULD COUNT	1x10 <sup>3</sup> cfu/g max.	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	1x10 <sup>3</sup> cfu/g max.	ICMSF Microorganisms in Foods, 1988

#### 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

Reduction of particle size, development of aroma and flavor acquired during the roasting process in raw conditions.

#### SHELF LIFE

2 years, as long as the package is stored sealed at recommended conditions.

#### PACKAGING

Doble-Layered Polyethylene bag, containing 6Kg into carton box of 12Kg.  
 Boxes of 54 x 36 x 20 cm / Pallets of 110 x 95 x 215 cm (until 600 Kg/pallet)

#### 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.  
 Direct consumption muesli and granola, desserts and smoothies, fine chocolate, energy bars, homemade chocolate, in bakery and bakery decoration.

#### 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.