



Main Office: Calle Las Tiendas 237 Piso 4 Surquillo - Lima 15047, Peru

Branch Office: Calle Girasoles 106, Ate -Lima 15022, Peru

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TECHNICAL DATA SHEET

PRODUCT: ORGANIC ROASTED COCOA NIBS
CODE: COB.00.062.000.0100
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 ³ cfu/g max.	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	1x10 ³ cfu/g max.	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

CALORIES	661.46 Kcal	Determination by calculation
PROTEIN	13.87 g	AOAC 970.22 On line 20th Ed. 2016
TOTAL CARBOHYDRATES	23.56 g	Determination by calculation
TOTAL FAT	56.86 g	AOAC 963.15 On line 20th Ed. 2016
SATURATED FAT	35.818 g	AOCS Ce 1f-96
DIETARY FIBER	43.96 g	AOAC 985.29 On line 20th Ed. 2016

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CONTAMINANTS

PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS
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CHARACTERISTICS GAINED IN PROCESSING

A good selection of grains and homogeneous roasting is optimized to guarantee the characteristics of the final product.

SHELF LIFE

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

PACKAGING

Doble-Layered Polyethylene bag, containing 6 Kg into carton box of 12 Kg. Boxes of 54 x 36 x 16.8 cm / Pallets of 110 x 95 x 215 cm (until 720 Kg/pallet)
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LABELING

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



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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 as an ingredient in granola, energy bars, smoothies, fine chocolate, homemade chocolate and bakery.

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.