

SKU CA-003

Product: ORGANIC COCOA NIBS

Origin: Peru

Certifications: NOP-USDA and UE-Reg. EC 834/07 and 889/2008

Sensory: Color Dark brown

Flavor Bitter, characteristic cocoa

Physicochemical:

Fat Content:	≥50	%
Moisture:	≤ 4	%
Seed shell:	≤ 0.5	%
Acidity:	≤1.75	%
Ash:	≤ 8	%
Fiber:	≤ 98	%
Cadmium:	≤ 0.8	mg/kg

E.Coli:	< 3 or < 10	mpn/g or cfu/g
Salmonella:	Negative	neg/25g

Recommended

Storage:

It should be stored under suitable health conditions, over pallets in cool and dry place. The warehouse should be free from plagues and strong or disagreeably

odours. Keep the cocoa powder far from direct sunlight.

Shelf life: Best within 24 months from date of manufacture in original packaging under

recommended storage condition.

Presentation and

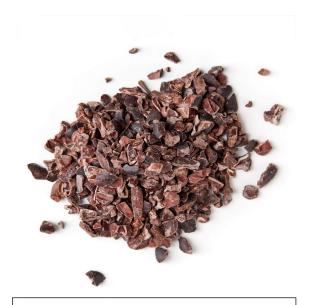
Primary: 20kg polyethylene low density bags

Packing: Secondary: Corrugated carton box

Transport It should be transported under suitable health conditions, in cool and dry place,

Conditions: free of plagues and strong or disagreeably odours.





Organic Cocoa Nibs