

SKU	CA-003
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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:

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

<i>E.Coli:</i>	< 3 or < 10	mpn/g or cfu/g
<i>Salmonella:</i>	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 Packing: Primary: 20kg polyethylene low density bags
Secondary: Corrugated carton box

Transport Conditions: It should be transported under suitable health conditions, in cool and dry place, free of plagues and strong or disagreeably odours.



Organic Cocoa Nibs