



Cacao Nibs Organic-Product Specification Sheet

Product:	Organic Cacao Nibs	Organic:	Yes
Product Code:	OPN 22.6 kg	Kosher:	Yes
Country of Origin:	Dominican Republic	Halal:	Yes
		Gluten Free	Yes
		Non-GMO Project	Yes
		Vegan	Yes

Botanical Name:	Theobroma cacao, Malvaceae family Linnaeus
Description:	Sub-product of Cacao. Cacao nibs are Cacao Beans that have been slightly roasted, separated from their husks (winnowed), and broken into smaller pieces.
Packaging:	Product is packaged in food grade PE liners within corrugated boxes weight of 50 lbs.
Storage Conditions:	Product should be stored in a clean, dry, ventilated area which is free of any foreign odors. Ideal storage conditions are below 85 F (30 degrees C) with less than 50% relative humidity.
Best by Date:	19 months in original packaging.
Labeling	Organic Cacao Nibs

Organoleptic	Parameter	Method	Specification
	Color	Sensory	Dark Brown
	Odor	Sensory	Characteristic
	Taste	Sensory	Characteristic
Physical & Chemical	Parameter	Method	Specification
	Moisture	Ohaus MB35	Max 2.5%
	Fats	AOAC 963.15	49-53%
	Shell Content	AOAC 940.21	1.75 %
Microbiological	Parameter	Method	Specification
	Aerobic Plate Count	AOAC 966.23	25,000 cfu/g Max
	Molds	FDA-BAM, 7 th ed.	Max 100 cfu/g
	Yeasts	FDA-BAM, 7 th ed.	Max 100 cfu/g
	Coliforms	AOAC 966.24	<3 MPN g
	Salmonella	AOAC 2004.3	Absence/ 375g
	E. Coli	AOAC 966.24	<3 MPN g

Disclaimer: Cacao Nibs are an industrial ingredient in the Cacao industry. They are safe to consume since they are sun dried. However, very small amounts of natural occurring impurities such as small pieces of branches, cacao shell, cacao husk, and small stones, among others might be present since it is an agricultural raw material that has not been further processed.

Additional Statements: Cocoa Family processing facilities process CACAO PRODUCTS EXCLUSIVELY. The Cacao products we supply are 100% CACAO. It does not include any additives, preservatives, deodorizer, carriers, and/or processing aids. Our facilities are free of gluten, sulphites, and the 8 major allergens: milk, eggs, peanuts, tree nuts (almonds, cashews, etc.), fish, shellfish, soy, and wheat. All our Cacao products are also GLUTEN FREE, and SULPHITES FREE, and are produced and packaged in gluten/sulphites free facilities, no other products are produced or package in our facility which would cause the 8 major allergens, gluten or sulphites cross contamination.

Approved by: CDG/GM	Issue No. 6	Page No. 1/1, Date: 1 st December 2018
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