

## **Cocoa Beans Sanchez Organic - Product Specification Sheet**

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Product:	Sanchez Beans-Organic-Non-Fermented Organic: Yes		Yes		
Product Code:	ORG- SB	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:	The highest graded, single origin, Trinitario Cacao Beans are one of the few fine aromatic beans in the world. Non-fermented sun-dried, and Organic.	
Grade	Grade 1 and 2 standard quality	
Packaging:	Product is packaged in food grade polypropylene bags 70 kg (net).	
Storage Conditions:	Product should be stored on a pallet, in a clean, dry, ventilated area which is free of any foreign odors.	
Best by Date:	36 months	
Labeling	Organic Non-Fermented Cacao Beans	

Organoleptic	Parameter	Specification
	Color	Brown
	Odor	Characteristic
	Flavor	Typical Dominican Deep Chocolate Flavor
	Aroma	chocolate
	Taste	Characteristic
Physical &Chemical	Parameter	Specification
	Moisture	Max 2%
	Dimensions	Whole Beans
	Bean Count:	85-100 per 100 grs
	Violet	24% Max
	Insect Damage	0.12% Max
	Mechanically Damaged:	3% Max
	Mold	2% Max

## **Sanchez Beans:**

Our Tree variations are Trinitario and Criollo. Our Sanchez Cocoa Beans are organic, non-fermented and sun-dried.

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: 1st December 2018