



## Cocoa Nibs

CAFIESA Cocoa is made from our own selection of Ecuadorian Arriba cocoa beans. Our process and quality control starts from the origin, where we monitor the suppliers of our raw materials while taking special care in the washing and drying of pure cocoa. This is how CAFIESA Cocoa can provide you with excellent cocoa products to meet your most demanding expectations.

### CHEMICAL AND PHYSICAL PROPERTIES

Color:	Dark Brown
Fat Content:	50% ± 2%
Moisture:	1.3 – 1.5%
Impurities:	3% Max.

### MICROBIOLOGICAL

Standard Plate Count	15.000 col/g max.
Yeast	50 col/g max.
Mold	50 col/g max.
Coliforms	10 col/g max.
E. Coli	Negative
Salmonella	Negative

### NUTRITIONAL FACTS

VALUES - per 100 grams

Total Calories	648
Calories form Fat	481.9
Fat (g)	53.55
Saturated Fat (g)	32.18
Cholesterol (mg)	<1
Sodium (mg)	7.8
Total Carbohydrate (g)	27.2
Dietary Fiber (g)	14.64
Sugars (g)	1.05
Proteins (g)	14.32
Vitamins A (IU)	354
Vitamins C (mg)	<1.0
Calcium (mg)	116
Iron (mg)	7.3
Beta Carotene (IU)	50
Retinol (IU)	305
Ash (g)	3.31
Moisture (g)	1.64

### Ingredients:

Theobroma Cacao

### PACKING:

Product is packed in 14 kg (30.86 lb) Net Weight Outer: Corrugated Carton Box Inner Lining: Polypropylene.

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

**STORAGE:** Storage at room temperature, over pallets, dry environment, away from strong odors.

### SHELF LIFE:

2 YEARS

*These specifications apply to an average sample covering the goods when leaving the plant.*

*The product does not contain GMO materials are not sterilized by means of gas treatment or radiation.. It is processed in accordance to Good Manufacturing Practice (GMP) & HACCP Food Safety Control.*