

SPECIFICATIONS

Description :

ROASTED COCOA NIBS 1 - 3 MM

➤ MANUFACTURING PROCESS :

The roasted cocoa beans are crunched up and screened to get a granulated aspect.

➤ COMPOSITION :

- ◆ Fruits : 100 % Cocoa

Ingredient list : Cocoa nibs

*Possible particle cross contamination with hazelnuts and almonds.
 Free of Genetically Modified Organisms.
 Neither raw material neither finished product have been ionised.*

➤ ORGANOLEPTIC DATA :

- | | |
|--------------------------|---------------------------|
| ◆ Appearance / texture : | Crispy granulated product |
| ◆ Colour : | Pale and dark brown |
| ◆ Taste and odour : | Typical of roasted cocoa |

➤ PHYSICAL-CHEMICAL DATA:

- | | | |
|-----------------|--------------|--------|
| ◆ Moisture : | < 4 % | |
| ◆ Screen size : | > 3.15 mm | < 5 % |
| | 1 to 3.15 mm | > 85 % |
| | < 1 mm | < 10 % |

➤ MICROBIOLOGICAL DATA :

- | | | |
|---------------------------------|----------------|-------------|
| ◆ Aerobic microorganisms 30°C : | < 10 000 cfu/g | NF ISO 4833 |
| ◆ Enterobacteriaceae : | < 10 cfu/g | NF V 08-054 |
| ◆ Salmonella : | Absence /25g | ISO 16140 |
| ◆ Yeasts & Moulds : | < 100 cfu/g | NF V 08-059 |

➤ NUTRITIONAL AND ENERGETICAL DATA :

(calculated values for 100g)

- | | | |
|------------------|---------------------|---|
| ◆ Energy : | 562 kcal – 2 322 kJ | |
| ◆ Protein : | 12.4 g | |
| ◆ Carbohydrate : | 6.9 g | of which sugars : 0 g |
| ◆ Fat : | 53.9 g | of which saturated fatty acids : 31.8 g |
| ◆ Fiber : | 23.8 g | |
| ◆ Sodium : | 13 mg | |

➤ PACKAGING :

- | | |
|-----------------------------|---|
| ◆ Material : | PE bags |
| ◆ Weight by unit : | 20 kg net |
| ◆ Number of bag by pallet : | 24 bags |
| ◆ Pallet : | 480 kg on wrapped Euro-pallet 80x120 cm |

➤ STORAGE :

- | | |
|-----------------------|------------------------------|
| ◆ Shelf life : | 16 months |
| ◆ Temperature : | < 15°C |
| ◆ Relative humidity : | < 70 % |
| ◆ Room : | in a dry and ventilated room |