



PRODUCT SPECIFICATION	Barcode No:	-
Raw Organic Cocoa Nibs	Date Revised:	November 2020
	Date Issued:	June 2016 v1
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Product Name	<i>Chef's Choice Organic Raw Cacao Nibs</i>			
Country of Origin	Peru			
Volume/Weight	15 kg	g/kg/ml/L		
	-	Drained Weight (if applicable)		
Description	<p>Chef's Choice Organic Raw Cacao Nibs are cacao beans that have been air dried, separated from their husks and broken into smaller pieces. Great to use as a topping on salads or as a mix-in for baked goods or sweets for added crunch and flavour.</p>			
Ingredients	Organic Cacao Nibs (100%).			
Allergens	None.			
- Cross contact	None.			
Claims	No Artificial Colours	X	Good Source of Protein	-
	No Preservatives	X	Vegan Friendly	X
	No Artificial Flavours	X	Excellent source of Dietary Fibre	-
	100% Natural	X	No Dairy	-
	GMO free	X	Kosher Certified	X
	Organic Certified	X	Unsweetened	X

Packaging	Primary: high density polyethylene bag. Secondary: a master corrugated carton box.
Pack Size	15 kg
Storage	Store in a cool, dry place away from strong odours. Temperature not over 30 °C and 65% maximum of R.H.
Shelf Life	15 months



Physical Specifications	
Apperance	Very small solid particles
Taste	Characteristic to cocoa
Colour	Characteristic brown uniform
Smell	Free from foreign odour

Microbiological Standard	
Total aerobic plate count	< 15,000 cfu/g
Total Coliforms	-
Eschericha coli	Negative /g
Salmonella	Not Detected /25g
Total yeasts	< 250 cfu/g
Total molds	< 250 cfu/g

Chemical Specifications	
pH	-
Moisture	5% max
Shell	1% max
Purity	-
Impurities	0.30% max



Nutritional Information		
Nutrients	Amounts per 100g	Units
Energy (kJ)	2640	kJ
Protein	12.4	g
Fat – Total	51.5	g
– Saturated	30.3	g
Carbohydrate – Total	29.3	g
– Sugar	1.3	g
Dietary Fibre	28	g
Sodium	32	mg

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore use any precaution as are necessary to ensure the safe and suitable use of the product described in the specification.