



TECHNICAL DATA SHEET

ORGANIC CACAO BEANS

Cacao as a superfoods has high levels of antioxidant, especially polyphenols. Our cacao beans are hand selected from mature heirloom Criollo trees that are harvested from small family farms in Cusco, Peru. The beans are carefully fermented, dried, cleaned and sorted.

Scientific name: Theobroma cacao

Plant part used: Beans

Origin: Cusco, Peru

Composition: 100% cacao beans

Organoleptic Features:

- **Color:** Brown to dark brown
- **Taste:** proper from the product
- **Texture:** solid
- **Odor:** Fruity, nutty

Grain characteristic:

- **Fermented:** $\geq 85\%$
- **Strange matters:** $<1\%$

Microbiological:

- **Moisture:** $\leq 7\%$
- **E. coli:** (Absence)
- **Salmonella:** (Absence)



Recommended uses:

Criollo cacao beans are used to make the world's finest chocolate products. Also is a raw material from the factories where they convert the cacao beans into nibs, cacao liquor, cacao butter, chopped cacao cake, cacao powder. They are used in the food industry, cosmetology and medicine.

Packaging:

Double-Layered Polyethylene bag, containing 6 Kg into carton box of 12 Kg.

Shelf life: 12 months, as long as the package is stored sealed in a recommended conditions.

Storage:

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors. Away from sunlight or other heat sources.

Transport conditions:

It is transported respecting the appropriate conditions of hygiene and sanitation, to avoid the contamination of the product.

Certifications:



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ORGANIC CACAO NIBS

Cacao as a superfoods has high levels of antioxidant, especially polyphenols. Our organic cacao nibs come from beans carefully fermented, dried, cleaned and roasted at a temperature of no more than 45° C. After cooling off the beans are shelled and the nibs are filtered from foreign material.

Scientific name: Theobroma cacao

Plant part used: Beans

Origin: Cusco, Peru

Composition: 100% cacao beans

Organoleptic Features:

- **Color:** dark brown
- **Taste:** proper from the product
- **Texture:** solid
- **Appearance:** small pieces

Microbiological:

- **Moisture:** <5%
- **E. coli:** (Absence)
- **Salmonella:** (Absence)



Recommended uses:

Direct consumption as a healthy snack. Also used in the food industry as an ingredient in granola, energy/chocolate bars, smoothies, fine chocolate, desserts and bakery.

Packaging:

Double-Layered Polyethylene bag, containing 6 Kg into carton box of 12 Kg.

Shelf life: 24 months, as long as the package is stored sealed in a recommended conditions.

Storage:

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors. Away from sunlight or other heat sources.

Transport conditions:

It is transported respecting the appropriate conditions of hygiene and sanitation, to avoid the contamination of the product.

Certifications:



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ORGANIC CACAO POWDER

Cacao as a superfoods has high levels of antioxidant and it's rich in polyphenols. Organic cacao powder is made from roasted (max 45° C) beans which are then husked. The cacao nibs are milled and pressed to produce a fine powder. Natural 10-12 cacao powder does not go through an alkalization process and therefore has a higher acidic pH level and lighter color

Scientific name: Theobroma cacao

Plant part used: Beans

Origin: Cusco, Peru

Composition: 100% cacao beans

Organoleptic Features:

- **Color:** light brown
- **Taste:** proper from the product
- **Texture:** fine powder

Microbiological:

- **Moisture:** <5%
- **E. coli** (Absence)
- **Salmonella** (Absence)

Recommended uses:

It is used in the food industry in the chocolate confectionary or as ingredient for smoothies, desserts, bakery and nutritional supplement.

Packaging:

Bag x 25 Kg (net weight). Primary: Polyethylene low density bags. Secondary: 3-ply paper bag.

Shelf life: 24 months, as long as the package is stored sealed in a recommended conditions.

Storage:

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors. Away from sunlight or other heat sources.

Transport conditions:

It is transported respecting the appropriate conditions of hygiene and sanitation, to avoid the contamination of the product.

Certifications: