


TECHNICAL DATA SHEET		Version:01
CACAO NIBS ROASTED		Date :09/2019 Pg: 1 de 3

**CACAO NIBS – ROASTED**

PRODUCT DESCRIPTION	
Cacao nibs roasted are a rich source of antioxidants, vitamins, minerals and fiber. They are high in magnesium which may contribute to normal bone health and healthy immune function.	
COMPOSITION	
100% cacao nibs roasted .	
PHYSICAL CHARACTERISTICS	
Appearance	Granilla.
Colour	Dark brown
Odor	Characteristic
Taste	Characteristic
PHYSICOCHEMICAL CHARACTERISTICS	
Moisture	< 5 %
Preservants	Absence.
Gluten	<10ppm
GMO	Free
MICROBIOLOGICAL CHARACTERISTICS	
Mesophilic aerobic plate count (CFU/g)	≤ 10 <sup>5</sup>
Mold (CFU/g)	≤ 10 <sup>3</sup>
Yeast (CFU/g)	≤ 10 <sup>3</sup>
Escherichia coli (detection ) (1g) (Patogen)	Absence
Salmonella sp.	Ausencia/25g

\*Microbiological criteria RMM N° 5912008 –MINSa V.II.5 Only Applied to national market


\*Microbiological analysis are performed in each batch, \*\*performed once a year

NUTRITION FACTS (Serving Size 100 g)	
FACTS	SPECIFICATIONS
Protein	14.20 g
Total Carbohydrate	35.70 g
Total Fat	42.80 g
Dietary Fiber	27.40 g
Calories	585.00 kcal

(\*)Referential nutritional information

(\*)This analysis has an additional cost, if required for each lot should consult



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<b>PESTICIDES RESIDUES</b>	
<b>Pesticides Total</b>	Absent

*\*Pesticides analysis area performed once a year*

*\*This analysis has an additional cost, if required for each los should consult*

<b>PRESENTATION</b>
Bulk: 5-10 Kg/Box
<b>PACKING CHARACTERISTICS</b>
Primary packaging: Nylon x 5-10 Kg Secondary packaging: Corrugated cardboard.
<b>STORAGE AND TRANSPORT</b>
It must be stored under dry, ventilated and hygienic conditions, preferably under the following Conditions: Temperature: < 30 °C, relative humidity: 40% - 50%. Avoid placing boxes of other products, could deteriorate the integrity of the material and therefore the product. The product will be transported in vehicles clean, closed, without strange odors and absence of plagues.
<b>SHELF LIFE</b>
18 months, as long as the package is stored sealed at ambient temperature.
<b>INTENDED CONSUMER`S USE</b>
Sprinkle cacao nibs roasted onto yogurt, add to dessert recipes, mix into trail mix, or blend into smoothies to create delicious chocolate treats

<b>LABELED</b>
Product name, list of ingredients, net weight, expiration date, (lot of production), name and address of manufacturer, country of origin.



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