

## Product Specification

### RAW CACAO BEANS

Cacao has been used for centuries throughout Mexican, Central and South American cultures due to its highly nutritional value and great taste. Aztecs and Mayas devoted festivals to honor Cacao and it was even used as currency. This old food in their raw state has the highest concentration of antioxidants than any known in the food.

**Process:**

Once the cacao is harvested, it is naturally fermented in the fruit like pod and then extracted. Once extracted, it is washed, sanitized, and low temperature dried to maintain its raw status. The cacao beans are then selected and packed

**Description:**

Cacao Beans are the seed of the Cacao Fruit. Their size is similar to an almond and color is brownish. Cacao has an excellent source of antioxidants, vitamins and minerals, which include Iron, Magnesium and Dietary Fiber. Moreover they contain flavonoids and alkaloid chemicals. Its balanced nutrition will be able to boost your energy levels.

Scientific Name	Family	Variety	Origin
Theobroma Cacao L	Malvaceae	Criollo	Peru



**Characteristics:**

ORGANOLEPTIC CHARACTERISTICS		
<b>Taste:</b>	Characteristic	
<b>Appearance:</b>	Oval Almond like Beans	
<b>Smell:</b>	Characteristic	
<b>Color:</b>	Characteristic	

PHYSICAL AND CHEMICAL PROPERTIES		
<b>Moisture</b>	<6.00	%
<b>Total Fermentation</b>	>75.00%	%
<b>Impurities</b>	<1.00%	%

MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	<1x10 <sup>5</sup>	cfu/g
E.Coli	Absent	cfu/g
Yeasts	<10 <sup>2</sup>	cfu/g
Molds	<10 <sup>2</sup>	cfu/g
Salmonella	Absent	In 25g

NUTRITION (in 100 gr) **		
Energy	583	Kg
Proteins	12.5	g
Fat	43.5	g
Dietary Fiber	51	g
Ashes	3.4	g
Carbohydrates	35.1	g
Calcium	2	%
Iron	8	%

(\*\*)Values may vary

**Packaging:**

Polyethylene covered with paper kraft bags of 10kg or 25kg net or as per client request. We can do retail packaging.

**Life-time and storage conditions**

18 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment:

Temperature: < 30°C

Relative Humidity: 45% - 75%

**Uses**

Cacao Beans are used for human consumption in a variety of ways. It can be for direct consumption, muesli and granola, dessert, smoothies, fine chocolate, energy bars, desserts.

**Gluten Free:**

We certify that our product is naturally gluten free and will only be handled in 100% pure cacao production lines.

**Non-GMO:**

We certify that our product has NOT been genetically modified.

**Additive Free:**

We certify that our product is 100% additive free

**Product Certifications:**

Organic: National Organic Program (USDA/NOP)

European Union (EU)

Peru (RTPO: Reglamento Técnico Peruano Orgánico)

Quality by SGS or Control Union

**HS Code:**

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