

Product Specification

RAW CACAO NIBS

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. Finally, the beans are selected, gently peeled and crunched to form Nibs.

Description:

Cacao Nibs are peeled and grounded Cacao Beans. 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 PROPERTIES		
Taste:	Characteristic	
Appearance:	Crumble Cacao Beans	
Smell:	Characteristic	
Color:	Characteristic Brown	

PHYSICAL AND CHEMICAL PROPERTIES		
Moisture	<5.00	%
Shell	<1.00	%
Impurities	<0.50	%
Total Fermentation	>75.00	%

MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	<1x10 ⁵	cfu/g
E.Coli	Absent	cfu/g
Yeasts	<10 ³	cfu/g
Molds	<10 ³	cfu/g
Salmonella	Absent	In 25g

NUTRITION (in 100 gr) **		
Energy	600	Kg
Proteins	12.4	g
Fat	51.0	g
Dietary Fiber	15.0	g
Ashes	3.4	g
Carbohydrates	29.4	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 Nibs are used for human consumption in a variety of ways. It can be for direct consumption, muesli and granola, desserts, smoothies, fine chocolate, energy bars, etc. you name it.

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



LD Exportaciones S.A.C.
Malecón Cisneros No. 1244, Of. 1102
Miraflores, Lima - Perú
Teléfono: +51 949 469 117
fralopez@ldexportaciones.com
www.ldexportaciones.com

Product Certifications:

Organic: National Organic Program (USDA/NOP)
European Union (EU)
Peru (RTPO: Reglamento Técnico Peruano Organico)
Quality by SGS or Control Union

HS Code:

1801.00.00.00

