



Product: Cocoa bean.

Country of origin: Peru.

Product description: The cocoa beans are harvested, the seeds are extracted, and they are subjected to a process of fermentation and natural drying. Then these selected and sorted seeds are ready for processing at the factory. Cocoa variety is Criollo.

Expected use: The fermented and dry cocoa bean is a raw material from the factories where they convert the cocoa beans into toasted grain, nibs, cocoa powder, cup chocolate, chocolates of mouth and / or others. They are used in the food industry, cosmetology and medicine.

Instruction for use: The cocoa bean can be stored in jute sacks and / or plastic, on parihuelas, according to standards of storage, avoiding contamination, in a cool and ventilated place. It is recommended that there is a gap between 0.60 cm and 1.00 meter.

Organoleptic characteristics:

- Fermented cocoa, minimum 75%. Uniform color, brown to dark brown.
- Cutting test.
- Uniform size (60 to 70 grains / 100 g). Manual count.
- Insect free (Preferably).
- Free from strange odours.
- Maximum Grapefruit 10%. By cut test.



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- Maximum of slate grains 2%. By cut test.
- Maximum impurities 0.5%.
- Maximum of mouldy grains 1%. By cut test.
- Maximum grains Sprouted 1%. By cut test.
- Max. Grains minced 1%. By cut test.
- Maximum of broken grains 1%.

Customs classification: 1801.00.19.00

Packaging: In jute and / or plastic bags, weighing approximately 60 to 64 kg. Maximum relative humidity 75%. Place perfectly clean, protected from rodents and any kind of pests.

Conditions of carriage: It is transported in trucks, respecting the appropriate conditions of hygiene and sanitation, to avoid the contamination of the product.

Shelf life: The maximum useful life is 1 year, taking care of the storage condition.

Physical and chemical characteristics:

Humidity: 7% maximum.

Fat: 54% maximum (soxhlet method).

PH: 4.50 maximum.

Contaminants:

Pesticides: According to the organic standard.