



Product:	Cocoa nibs.
Country of origin:	Peru.
Product description:	Selected and sorted cocoa beans are ready to be processed at the factory. They are subjected to temperatures between 120 °C and 150 °C, for times between 45' and 15', cooled and peeled. Nibs presents uneven shapes.
Expected use:	Nibs is a raw material for factories where cocoa products are obtained, such as caramel nibs, cocoa liquor and/or other products used in the food industry.
Instruction for use:	The nibs can be stored in polyethylene bags of high and low density and/or other containers for use of foodstuffs for human consumption, on pallets, according to standards of storage, avoiding contamination, in a cool and ventilated place. It is recommended that there is a gap between pallets of 0.60 cm and 1.00 meter.



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Organoleptic characteristics:

- Of uniform color, of brown to dark brown.
- Ununiformed Size.
- Free of Insects.
- Free from strange odours.
- Free of impurities.
- Maximum of mouldy grains 1%.
- Maximum percentage of shell 1%

Customs classification: 1801.00.19.00

Packaging: In polyethylene bags, they can contain a weight of approximately 1 kg. to 25 kg. Maximum relative humidity 75%. Perfectly clean place, protected from rodents and any kind of pest.

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:

Moisture: 4% maximum.
Fat: 52% (soxhlet method)
PH: 4.5 minimum.

Contaminants:

Pesticides: According to the organic standard.