

### 100% roasted cocoa nibs

➤ <b>CUSTOM CODE:</b> 18010000		
➤ <b>MANUFACTURING PROCESS:</b>  Cocoa beans pieces obtain by decontaminated with overheated stem, roasted and grinded step.		
➤ <b>INGREDIENTS USED:</b> ♦ Fruits: 100% roasted cocoa nibs <u>Ingredients list:</u> roasted cocoa nibs		
Possible cross contamination with nuts. Free of Genetically Modified Organisms (GMO). Neither raw material nor finished product have been ionized.		
➤ <b>ORGANOLEPTIC DATA:</b> ♦ Appearance / texture: Cocoa pieces ♦ Colour: Pale coloured to dark brown ♦ Taste and odour: Typical of roasted cocoa nibs		
➤ <b>PHYSICAL AND CHEMICAL DATA:</b> ♦ Moisture: < 4%		
➤ <b>MICROBIOLOGICAL DATA:</b> ♦ Aerobic microorganisms 30°C: < 10 000 cfu/g NF ISO 4833 ♦ Enterobacteriaceae: < 10 cfu/g NF V 08-054 ♦ Salmonella: Absence/25 g ISO 16140 ♦ Yeasts / Moulds: < 100 cfu/g NF V 08-059		
➤ <b>NUTRITIONAL AND ENERGETICAL DATA:</b> (average per 100g calculated according to analyses) These values can vary depending on: the time of supply in relation to the harvest, the origin, the variety.  <div> <div>♦ Energy:</div> <div>Target</div> <div>2 383 kJ</div> <div>578 kcal</div> </div> <div> <div>♦ Proteins:</div> <div>14 g</div> </div> <div> <div>♦ Available carbohydrates:</div> <div>11 g</div> <div>of which sugars: 0.3 g</div> </div> <div> <div>♦ Fat:</div> <div>48 g</div> <div>of which saturated fatty acids: 30 g</div> </div> <div> <div>♦ Fibers:</div> <div>21 g</div> </div> <div> <div>♦ Sodium:</div> <div>0.01 g</div> </div>		
➤ <b>PACKAGING:</b> ♦ Material: Blue polyethylene bag ♦ Weight per unit: 20 kg net ♦ Number of bags per pallet: 8 units x 3 levels = 24 bags ♦ Palletisation: 480 kg on wrapped Euro-pallet 80x120 cm		
➤ <b>STORAGE CONDITIONS:</b> ♦ Shelf life: 16 months ♦ Shelf life upon delivery: > 8 months ♦ Temperature: < 15°C ♦ Relative humidity: < 70% ♦ Storage Facility: In a dry and ventilated room		

**Allergens:** When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policy will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS, tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO