



## CACAO NIBS -RETAIL

### PRODUCT DESCRIPTION

Cacao raw nibs are a rich source of antioxidants, vitamins, minerals and fiber. They are high in magnesium which may contribute to normal bone health and healthy immune function.

### COMPOSITION

100% cacao nibs.

### PHYSICAL CHARACTERISTICS

Appearance	Granilla.
Colour	Dark brown
Odor	Characteristic
Taste	Characteristic

### PHYSICOCHEMICAL CHARACTERISTICS

Moisture	< 5 %
Preservants	Absence.
Gluten	<10ppm
GMO	Free

### MICROBIOLOGICAL CHARACTERISTICS

Mesophilic aerobic plate count (CFU/g)	≤ 10 <sup>5</sup>
Mold (CFU/g)	≤ 10 <sup>3</sup>
Yeast (CFU/g)	≤ 10 <sup>3</sup>
Escherichia coli (detection ) (1g) (Patogen)	Absence
Salmonella sp.	Ausencia/25g

\*Microbiological criteria RMM Nº 5912008 –MINSA V.II.5 Only Applied to national market

\*Microbiological analysis are performed in each batch, \*\*performed once a year

### NUTRITION FACTS (Serving Size 100 g)

FACTS	SPECIFICATIONS
Protein	14.20 g
Total Carbohydrate	35.70 g
Total Fat	42.80 g
Dietary Fiber	27.40 g
Calories	585.00 kcal

(\*)Referential nutritional information

(\*)This analysis has an additional cost, if required for each lot should consult



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TECHNICAL DATA SHEET

CACAO NIBS - ORGANIC CERTIFIED



Version:02  
Date :09/2019  
Pg: 1 de 2

**PESTICIDES RESIDUES**

Pesticides Total	Absent
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\*Pesticides analysis area performed once a year

\*This analysis has an additional cost, if required for each los should consult

**PRESENTATION**

Retail: 1 lb - 6 Bag/Box

**PACKING CHARACTERISTICS**

Primary packaging: Doypack, 110 g

Secondary packaging: Corrugated cardboard.

**STORAGE AND TRANSPORT**

It must be stored under dry, ventilated and hygienic conditions, preferably under the following

Conditions: Temperature: < 30 °C, relative humidity: 40% - 50%.

Avoid placing boxes of other products, could deteriorate the integrity of the material and therefore the product.

The product will be transported in vehicles clean, closed, without strange odors and absence of plagues.

**SHELF LIFE**

18 months, as long as the package is stored sealed at ambient temperature.

**INTENDED CONSUMER`S USE**

Sprinkle cacao raw nibs onto yogurt, add to dessert recipes, mix into trail mix, or blend into smoothies to create delicious chocolate treats

**LABELED**

Product name, list of ingredients, net weight, expiration date, (lot of production), name and address of manufacturer, country of origin.



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