

<b>CONTROLLED DOCUMENT</b>
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<b>TECHNICAL DATASHEET</b> <b>FOOD - PRODUCT</b>  <b>ROASTED COCOA NIBS</b>	<b>CODE: PBOG-DD-FT-166</b> <b>EDITION: 6</b>	
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<b>IDENTIFICATION</b>
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**Name:** Roasted cocoa nibs origin Huila

**Brand:** Luker.

**Product description:** Pieces of cocoa obtained from cleaned, winnowed and roasted of cocoa beans.

**Ingredients:** 100% Colombian Cocoa Nibs.

**Origin:** Vegetable

**Country:** Colombia

**Production process:** Cocoa nibs is obtained from fermented cocoa beans, which are cleaned and subjected to heat treatment, winnowing, roasting, cooling, classification by size and packaged.

<b>STORAGE AND TRANSPORTATION RECOMMENDATIONS</b>
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**Shelf life:**

4 months from manufacture date in recommended storage (packing 10 kg box).

1 year from manufacture date in recommended storage (packing 1.0 kg bag).

Store in a cool, dry place at a temperature maximum of 25 °C (77°F) and humidity levels below 65% humidity, away from the wall and floor to avoid humidity transfer. Keep away from heat, light and strong odors.

<b>PRODUCT PROPERTIES</b>
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SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD
Flavor and odor	Characteristic of cocoa	Sensory analysis
General aspect	Piece	Sensory analysis

PHYSICOCHEMICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION	METHOD
Moisture	%	1,0 max.	AOAC 931.04 - Gravimetric analysis in halogen moisture analyzer
Impurities (cocoa shell)	%	0,35	Internal Method CPBM-CC-MT-006
Particle Size	mm	4,0 - 5,5	Cocoa nibs that pass through 5,55 mm mesh and retained in 4,0 mm mesh

MICROBIOLOGICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION Maximum	METHOD
Mesophilic aerobic bacteria count	CFU/g	10,000	AOAC 966.23/ Depth plate count
Yeasts and molds count	CFU/g	<100	SOLERIS DYM-109
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2/ Depth plate count
Total coliform organisms count	CFU/g	<10	ISO4832 /NTC 458/ Depth plate count
Escherichia coli count	CFU/g	<10	ISO4832 /NTC 458/ Depth plate count
Staphylococcus aureus (+) count	CFU/g	<10	ISO 6888/ NTC 4779/ Surface plate count
Bacillus Cereus count	CFU/g	<10	ISO 7932/ NTC 4679/ Surface plate count
A/P Salmonella sp	A/P	ABSENT	REVEAL 2.0 (9803) A.O.A.C Certificate No. 960801

### PACKAGING SPECIFICATIONS

**Presentation:** Bag 1.0 kg and Box 10 kg

**Packing:** PET+NYLON+LDPE white EVOH; LDPE Blue

**Packaging:** Box 10 kg (10 units x 1.0 kg per box) and box 10 kg

**Labeling:** Contains information regarding:

- Product name.
- Ingredients.
- Production batch.
- Expiration date.
- Net weight.
- Manufacturer and address.
- Country.
- Storage conditions - “Store in a cool, dry place”

### SAFETY INFORMATION

#### Allergen information

Cereals containing gluten and their derivatives (0)  
 Peanuts, nuts and their derivatives (0)  
 Shellfish and their derivatives (0)  
 Fish and its derivatives (0)  
 Eggs and their derivatives (0)  
 Dried fruits and their derivatives (0)  
 Milk and its derivatives (including lactose)(0)

Soy and its derivatives (0)  
 Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO<sub>2</sub> (0)  
 Celery and its derivatives (0)  
 Mustard and its derivatives (0)  
 Sesame seeds and their derivatives (0)  
 Mollusks and their derivatives (0)

Does not contain (0). Contains (1). May contain traces (\*).

**Non GMO statement:** Produced from non genetically modified raw materials.

In compliance with EC regulations 1829 and 1830 of 2003.

**Pesticides:** In compliance with limits established by technical regulation EC 396 of 2005.

PROPERTY		UNIT	SPECIFICATION	METHOD
Heavy metals	Arsenic	ppm	1.0 max.	AOAC 968,15 8 decrease safety
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	Max. 10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	20 max.	Analysis with GFCO approval
Foreign material		--	ABSENT	AOAC 965.38
Pesticides		-	According to European Union Legislation	GC-MSMS / LC-MSMS

#### INSTRUCTIONS FOR USE

Produced for industrial use in the chocolate, biscuit and pastry industries.

#### CERTIFICATIONS

**Product certification:** OU Kosher

**Management systems:** GPM -HACCP, BASC, ISO 9001.

#### NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	625 kcal	Trans fatty acids	0 g
Energy	2619 KJ	<b>Cholesterol</b>	<b>0 mg</b>
<b>Total protein</b>	<b>12 g</b>	<b>Sodium</b>	<b>0 mg</b>
<b>Total carbohydrates</b>	<b>25 g</b>	Calcium	150 mg
Sugars	0 g	Iron	2,7 mg
Dietary fiber	17 g	Vitamin A	0 IU
<b>Total fat</b>	<b>53 g</b>	Vitamin C	0 mg
Saturated fat	32 g		

EDITED BY	REVIEWED BY	APPROVED BY
Quality Assurance Analyst.	Quality control manager, regulatory affairs professional, food safety manager.	Research and Development