

RealFoodSource Ltd. - Product Specification

Product	Organic Cacao Nibs
ID Code	019
Date Issued	12.11.2021
Version Number	V 1.1
Product Description	Organic Criollo Cacao Nibs

1 Ingredient Breakdown

Ingredient	% In Final Product	Country of Origin	GM Status
Cacao Beans	100%	Peru	Non-GMO

2 Organoleptic Properties

Appearance	Brown to dark brown pieces
Flavour and Smell	Characteristic of cacao nibs with no off flavours or smells
Texture	Solid pieces with crunch

3 Physical Analysis

Serious damage	Max 2%
Defects (including colour variation, superficial damage and blemishes)	Max 8%
Extraneous Vegetable Matter	Max 0.05%

4 Shelf-life

Minimum 3 months

5 Physical Analysis

Parameter	Value (per 100g)
Energy Kj / kcal	2767/661

Fats	56.86
Of Which:	
Saturated	21.0
Monosaturated	26.5
Polyunsaturated	9.86
Carbohydrates	23.56
Of Which:	
Sugars	0
Fibre	11.2
Protein	13.5
Salt (g)	0.29

6 Allergen Table

	Contains Yes/No/May contain	Allergen processed on the same equipment	Allergen stored on site
Cereals containing Gluten and products thereof	No	No	Yes
Egg or its derivatives	No	No	No
Fish or its derivatives	No	No	No
Peanuts and its derivatives	No	No	Yes
Nuts and their derivatives	No	No	Yes
Sesame seeds and its derivatives	No	No	Yes
Mustard /Mustard products	No	No	No
Milk and its derivatives	No	No	Yes
Soya and its derivatives	No	No	Yes
Lupin and its derivatives	No	No	No
Crustaceans	No	No	No
Molluscs	No	No	No
Celery	No	No	No
Sulphur Dioxide and sulphates	No	No	Yes

7 Chemical Analysis

Moisture	Max 5%
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Aflatoxin	Total: <4ppb, B1 <2ppb
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8 Microbiology Analysis

Total Viable Count	Max 1,000,000 cfu/g
Yeast	Max 10,000 cfu/g
Mold	Max 10,000 cfu/g
Escherichia Coli	<100 cfu/g
Salmonella	Absent in 25g