

<b>TECHNICAL DATASHEET</b> <b>CA CA O ROASTED COCOA NIBS 1KG –</b> <b>VIDA</b>	<b>CODE: PBOG-DD-FT-540</b> <b>EDITION: 2</b> <b>DATE: JUNE 2024</b>	
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### PRODUCT IDENTIFICATION

**Name:** ROASTED COCOA NIBS 1 KG

**Brand:** CA CA O ROASTED COCOA NIBS - VIDA

**Description:** Pieces of cocoa obtained from cleaned, winnowed and roasted of cocoa beans

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

**Presentation:** 1kg

**Country of Origin:** Colombia

### PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of cocoa	Sensory analysis
Appearance	Pieces	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1,0 max.	AOAC 931.04
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 CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Mesophilic aerobic bacteria count	CFU/g	10,000	AOAC 966.23 / AOAC 2015.13
Yeasts and molds count	CFU/g	<100	ISO 21527-2: 2008 / AOAC 2014.05
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2: 2017
Total coliform organisms count	CFU/g	<10	ISO 4832: 2006 / AOAC 998.08
<i>Escherichia coli</i> count	CFU/g	<10	ISO 4832: 2006 / AOAC 998.08
<i>Staphylococcus aureus</i> Coagulase Positive count	CFU/g	<100	ISO 6888-1: 1999
<i>Bacillus cereus</i> count	CFU/g	<100	ISO 7932: 2004
<i>Salmonella</i> spp	A/P	ABSENT	NF 3M 01/16 - 11/16 Protocol N° 4 / ISO 6579-1: 2017

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### NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	625 kcal	Trans Fatty Acids	0 g
Energy	2619 kJ	Cholesterol	0 mg
Total Protein	12 g	Sodium	0 mg
Total Carbohydrates	25 g	Potassium	767,6 mg
Sugars	0 g	Calcium	150 mg
Including Added Sugars	0 g	Iron	2,7 mg
Dietary Fiber	17 g	Vitamin A	0 UI (0 mcg)
Total Fat	53 g	Vitamin C	0 mg
Saturated Fat	32 g	Vitamin D	0 mcg

### FOOD SAFETY STATEMENTS

ALLERGEN	AS INGREDIENT (Y/N)	PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N)	PRESENT IN THE PRODUCTION PLANT (Y/N)
Cereals containing Gluten and products thereof	N	N	N
Peanuts and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	N
Nuts and Products thereof	N	N	N
Milk and products thereof	N	N	N
Soybeans and products thereof	N	N	S
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub> (0)	N	N	S
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Molluscs and products thereof	N	N	N

CHARACTERISTICS	UNIT	SPECIFICATION	METHOD
Heavy Metals	Arsenic	mg/kg	1,0 max.
	Mercury	mg/kg	0,1 max.
	Lead	mg/kg	0,2 max.
	Copper	mg/kg	50 max.
	Cadmium	mg/kg	0,96 max.
			AOAC 2013.06
			AOAC 2013.06
			UNE-EN 14084
			AOAC 999.10
			UNE-EN 14084 / PBOG-LA-MT-067

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Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	µg/kg	10 max.	AOAC 999.07
Pesticides		mg/kg	According to European Union Legislation	AOAC 2007.01 / UNE-EN 15662

**Non-GMO Statement:** Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

### INSTRUCTIONS FOR PREPARATION

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

### USES

**INTENDED USE:** In food and as a raw material in the confectionery and pastry industries.

**NON-INTENDED USE:** Consumption after expiration date, or under inappropriate storage conditions. These can alter the sensory, physicochemical and microbiological properties.

SUITABLE FOR DIETS	(Y/N)
Kosher	Y
Vegetarian	Y
Vegan	Y

### PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 1KG X 10 UND			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Box Pouch PET + VMPET + LLDPE	262,7 mm x 150,7 mm x 93mm	Net: 1.000 g Gross: 1.018 g
Secondary	-	-	-
Tertiary	KRAFT 930	320 mm X 249 mm X 250 mm	Net: 10kg Gross: 10,672 kg
Total units per pallet / Approximate weight	48		Net: 480 kg Gross: 512,3 kg
Layers per pallet	4		
Units per layer	12		
Total pallet height	1,24		

### STORAGE AND TRANSPORTATION REQUIREMENTS

**SHELF LIFE:** 14 months packaging for 1.0 kg, in PET + NYLON + PEDB EVOH bag

**STORAGE CONDITIONS BEFORE AND AFTER OPENING:** 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.

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**SEALS AND CERTIFICATIONS**

**PRODUCT:** OU Kosher

**MANAGEMENTS SYSTEMS:** FSSC 22000, ISO 14001, BASC

<b>EDITED BY</b>	<b>REVIEWED BY</b>	<b>APPROVED BY</b>
<p>Packaging Auxiliary</p>	<p>Quality Control Manager Regulatory Affairs Professional Sr. Design &amp; Development Professional</p>	<p>Director of Design &amp; Product Development</p>

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