

CONTROLLED DOCUMENT**TECHNICAL FACTSHEET**

FOOD - PRODUCT

BEAN TO BAR

CODE: PBOG-DD-FT-308

EDITION: 1

**IDENTIFICATION****Name:** Cocoa beans**Brand:** Luker 1906**Product description:** 100% Fine Flavor Cocoa Beans**Ingredients:** Cocoa beans**Origin:** Vegetable**Country:** Colombia**Production Process**

Dry and Fermented cocoa beans that have been fumigated and subject to a classification process.
Hermetically packaged.

STORAGE AND TRANSPORTATION RECOMMENDATIONS**Shelf life:** 1 year

Product should be stored in a cool and dry place at a temperature below 30 °C and humidity levels below 70%,
Avoid direct contact with wall and floor to avoid humidity transfer to the product.

PRODUCT PROPERTIES

Quality	Tumaco	Arauca	Huila	Santander	Necocli
Weight 100 Beans (Min)	118	118	115	120	120
Well Fermented (Min)	65	65	60	70	70
Slightly Fermented (Max)	10	10	15	10	10
Total Fermented (Min)	75	75	75	80	80
Violet (Max)	20	20	15	15	15
Slaty (Max)	5	5	10	5	5
Mold (Max)	0	0	0	0	0
Defects (Max)	1	1	1	1	1
Flat Beans	0	0	0	0	0
Humidity (Max)	7.00%	7.50%	7.50%	7.50%	7.00%

PACKAGING SPECIFICATIONS

Presentation: 10 kg box (2 bags containing 5 Kg. Total net weight 10 Kg)

Packing: Co-extrusion nylon and polyethylene.

Packaging: Corrugated box with internal lining

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 SO₂ (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.

They are 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 materials		--	ABSENT	AOAC 965.38
Pesticides		-	According to European Union Legislation	GC-MSMS / LC-MSMS

INSTRUCTIONS FOR USE

Product used in the chocolate and food industries.

USES

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

UNINTENDED USE: Consumption after expiration date, use following storage in inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

CERTIFICATIONS

Product certification: None.

Management systems: GPM –HACCP, BASC, ISO 9001.

NUTRITIONAL INFORMATION

Nutritional information based on 100 g.

Energy	630 kcal	Polyunsaturated Fat	3 g
Energy	2639 KJ	Trans fat	0 g
Moisture	1 g	Cholesterol	0 mg
Total Protein	12 g	Sodium	0 mg
Total carbohydrates	25 g	Calcium	171 mg
Sugars	0 g	Iron	2,48 mg
Dietary fiber	17 g	Vitamin A	0 IU
Total fat	53 g	Vitamin C	0 mg
Saturated fat	32 g		
Monounsaturated Fat	17 g		

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