	<b>ECUADOR CACAO NIBS VINCES COLLECTION CENTER</b>		FIT-SG-021	
			Version	5
			Elaborated	28/02/2018
			Updated	30/04/2021



INFORMACIÓN GENERAL				
NAME	Ecuador Cacao Nibs Vines Collection Center			
LEGAL DENOMINATION	Roasted and Crushed Cocoa Beans			
COUNTRY OF ORIGIN	Ecuador			
INGREDIENTS	Ingredients: Cocoa Beans from Vines			


DESCRIPTION & USE				
Commercial description	Our fine flavor cacao Nibs, have been collected no more than 100 km away from our Collection Center located in Vines, province of Los Rios – Ecuador. Cacao Nibs are ideal as raw material for bean to bar projects, for decoration and for culinary, pastry and chocolate making use. Cacao Nibs from Vines have an intense flavor with bitter cocoa profile with toasted notes and a very slight acidity.			
Flavor notes	Bitter, toasty, intense in cacao			
Target consumers	Chocolatiers, confectioners, bakers and pastries, general public, etc.			
Unintentional use	It cannot be used to prepare food for vulnerable consumers such as: babies, people suffering from diabetes or insulin resistance syndrome, high cholesterol and triglycerides, ingredients for food supplements and people that present reactions to declared allergens.			

NUTRITIONAL INFORMATION				PHYSICAL CHARACTERISTICS	
Serving size:	40 g	100 g	% Strange material	< 5%	
Energy (Calories):	859 kJ (205 kcal)	2221 kJ (530 kcal)	Dimension	6-8 mm	
Energy from Fat (Calories from Fat):	503 kJ (120 kcal)	1215 kJ (290 kcal)	Ashes	3,86%	
Total Fat	13 g 17%	32 g 41%	Cocoa shell percentage	< 1.75%	
Saturated Fat:	8 g 40%	21 g 105%	Humidity	< 5%	
Trans Fat Acids:	0 g	0 g	COMPOSITION		
Monounsaturated fat acids:	4 g	10 g			
Polyunsaturated fat acids:	0 g	1 g	Cocoa beans	100%	
Cholesterol:	0 mg 0%	0 mg 0%			
Sodium:	4 mg 0%	7 mg 0%			
Total Carbohydrate:	18 g 7%	45 g 16%			
Dietary fiber:	14 g 50%	35 g 125%			
Total sugars:	0 g	1 g			
Added sugars:	0 g 0%	0 g 0%			
Protein:	6 g 12%	15 g 30%			
Vitamina D:	0 mcg 0%	0 mcg 0%			
Calcium:	56 mg 4%	142 mg 11%			
Iron:	1mg 6%	4 mg 15%			
Potassium:	402 mg 9%	1010 mg 21%			
The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for a general nutrition advice.					

MICROBIOLOGICAL, POLLUTANT CHARACTERISTICS & ALLERGENS						
Microbiological characteristics				Heavy metals specifications		
Microorganisms	Results	Method	Frecuency of analysis	Heavy metals	Maximum limit	Frecuency de análisis
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	(Cd) Cadmium (greater than 95% total cacao content) (REGULATION PPro 65)	0.960 mg/kg	1 time per year
Yeasts and Moulds	<100/g	NF V 08-036				
Bacillus cereus	<100/g	NF EN ISO 7932				
Staphylococcus coagulase +	<10 /g	Internal method adapted from NF EN ISO 6888-2				
Listeria monocytogenes	Abscense in 25 g	AES 10/03-09/00				
Escherichia coli	Abscense in 25 g	NF EN ISO 16649-3				
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05				
Allergens	This product is made in an installation that uses milk.					

CERTIFICATION	
Kosher certification by Orthodox Union. Halal certification by Ecuadorhalal Guarantee without GMO /Our products do not contain ingredients from genetically modified raw materials. Guarantee that we do not use the ionization process for the manufacture of all our products	

PACKAGING	
<b>Labelling interpretation</b> (E): MM-YYYY = Best before end of (M=Month; Year) (P): DD-MM-YYYY = Manufacturing date (D=Day; M=Month; Y=Year) LDDDDYYY: Lot number (L=lot; D= Day number; Y=Year)	<b>Conditions of preservation</b> Conditions of preservation: Close hermetically the product and keep in a dry cool place between 60-64°F (16-18°C)
Product picture	 
Code	20119
Packaging	<div>Primary</div> <div>Secondary</div>
Quantity	<div>Bags of 1 kg net</div> <div>Box of 10 bags</div>
Dimensions (mm)	<div>490*330*50</div> <div>585*330*138</div>
Materials	<div>BOPP Mate/PET</div> <div>Cardboard</div>
Packaging weight	<div>0.70 oz/20 g +/- 10%</div> <div>24 oz/ 673g +/- 10%</div>
UPC CODE	<div>7862124830696</div> <div>17862124830693</div>

No contractual information / Date: 30/04/2021 Elaborated by: Quality manager Reviewed by: R&D manager. Approved by: Industrial manager.	
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