ORGANIC COCOA, NIBS RAW

Specification code	COCOA/26/OP/E
Date	31/07/2025

Product description

Product name	Organic Cocoa, nibs raw.
Consistency / Texture	Nibs
Colour	Characteristic brown (uniform)
Flavour / Odour	Typical for cocoa, no off taste

Physical parameters

Moisture	≤ 5 %
PAH: Benzo(a)pyrene	≤ 5 ppb (µg/kg fat)
Total PAHs (4)	≤ 30 ppb (µg/kg fat)
Heavy metals	According to EU legislation

Others specs

GMO free	Yes
Organic	Yes (in accordance with EU legislation)
Suitable for vegetarians	Yes
Suitable for vegans	Yes
Optimum storage conditions	Temp : 5 - 15°C R.H. : 55 - 65 %
Packaging:	15 kg
Radiated	No (level (Bq)
Allergens	No

Physical chemical analysis

Moisture	≤ 5 %
PAH: Benzo(a)pyrene	≤ 5 ppb (µg/kg fat)
Total PAHs (4)	≤ 30 ppb (µg/kg fat)
Heavy metals	According to EU legislation
Size	≤ 8 mm
Foreign materials (not product related)	Absent/≤ 0,1 % (w/w)
Impurities (product related)	≤ 1,5 % (w/w)
Alive infestation	Nil

Microbiological analysis

Total plate count	≤ 50.000 cfu/g
Yeast	≤ 1.000 cfu/g
Mould	≤ 1.000 cfu/g
E. coli	< 10 cfu/g
Salmonella spp.	Absent 25 gram

Our certificates

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