



Technical sheet Cacao

Criteria	Description
Bean specifications	
Growing region	Colombia
Cocoa variety	Criollo & Trinitario
Screen size	uniform, 60 to 70 grains per 100 g
Cocoa percentage	minimum 75%
Color	brown to dark brown
Smell	free from strange and unpleasant odours, smell of natural cocoa.
Bean features	
Impurities (%)	1.5 max
Molds (%)	5 max
Fermented (%)	75 min
Violets (%)	15 max
Slate (%)	5 max
Multiple (%)	1 max
Humidity Slate (%)	7.5 max
Insect damage	absent
Harvesting and post-harvesting	
Harvest season	October/January - May/June
Preparation method	Traditional - fermented and washed, dried and husked
Drying method	In the sun, for 3-4 hours daily
Packing	Jute or plastic bags, with a net weight of 25 kg. Free from rodents or pests
Life cycle	1 year from the date of packing
Conditions of carriage	1 trucks, under suitable health conditions, in cool and dry place, free of plagues and strong or disagreeably odours. H.R 50 to 60%.

Criteria	Result
Nutritional information (average per 100 g)	
Calories	533 cal
Total fat	40 g
Saturated fats	23 g
Trans fat	0 g
Cholesterol	0 mg
Carbs	40 g
Food fiber	26.6 g
Sugars	6.6 g
Proteins	13.3 g
Sodium	67 mg
Chemical and microbiological	
Lead	< 1 ppm
Total aflatoxins	10 pp b max
Salmonella sp. in 25 g	negative
E. coli NMP/g	negative
Allergem statement	Allergen-free according to FDA list
Residual analysis of pesticides & agrochemicals	
in accordance to the EU regulation 488/2014, accredited BELAC 057-TEST/ ISO 17025	
Cadmium analysis	
in accordance to the EU regulation 488/2014, accredited BELAC 057-TEST/ ISO 17025	