

## COCOA NIBS

AACI



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### PRODUCT INFORMATION

|                   |  |
|-------------------|--|
| Form              | Nibs                                   |
| Cacao             | 100%                                   |
| Color             | Darkest brown                          |
| Flavor            | Roasted chocolate with mild bitterness |
| Country of Origin | USA                                    |

### NUTRITIONAL INFORMATION

| NUTRIENT                   | Per 100 g |
|----------------------------|-----------|
| <b>(Moisture)</b>          | 0.7 g     |
| <b>Calories</b>            | 640.0     |
| Calories from Fat          | 468.0     |
| <b>Total Fat</b>           | 52.0      |
| Saturated Fat              | 32.0      |
| Trans Fat                  | 0 g       |
| <b>Cholesterol</b>         | 0 mg      |
| <b>Sodium</b>              | 25 mg     |
| <b>Total carbohydrates</b> | 28.0 g    |
| Dietary Fiber              | 27.0 g    |
| Total Sugars               | 0.6 g     |
| Added Sugars               | 0 g       |
| <b>Protein</b>             | 14.0 g    |
| Vitamin A                  | 101 IU    |
| Vitamin C                  | 0 mg      |
| Vitamin D                  | 0 mcg     |
| Calcium                    | 101 mg    |
| Iron                       | 16.8 mg   |
| Potassium                  | 830 mg    |

### INGREDIENTS

May contain cocoa shell, plant material or other material from the growing process. Inspect or re-clean as needed.

Made in a peanut-free & gluten-free facility.

### STORAGE & SHELF LIFE

60 - 70 degree F (less than 50% relative humidity), well ventilated with no strong odors.

Shelf Life: 24.0 months (730 days)

*Caution: Exposure to heat or temperature fluctuations can cause surface bloom (hazy or cloudy appearance)*

### LOT CODE

**A-BBB-CD**

where A = production shift,

BBB = Julian calendar date,

C = last digit of the year,

D = production line designation (when used)

### ANALYTICAL PARAMETERS

| PARAMETERS      | SPECIFICATIONS | METHODS     |
|-----------------|----------------|-------------|
| Alcohol Content | 0              | Formulation |
| Fat content     | 54 +/- 1%      | PNMR        |

### BIOLOGICAL HAZARDS

| PARAMETERS             | SPECIFICATIONS         | METHODS   |
|------------------------|------------------------|---|
| Aerobic Plate Count    | 25,000/gm. maximum     | AOAC/BAM  |
| Coliform               | Less than 3/gm. (MPN)  | MPN,AOAC/BAM  |
| <i>E. coli</i>         | Less than 3/gm. (MPN)  | MPN,AOAC/BAM  |
| <i>Salmonella spp.</i> | Negative in 750 grams  | AOAC/BAM  |
| Mold Count             | 100/gm. maximum        | AOAC/BAM  |
| Yeast Count            | 100/gm. maximum        | AOAC/BAM  |
| HACCP                  | verified every 2 hours | CCP 1B - Bean roasting time and temperature for effective kill of pathogens |

### CHEMICAL HAZARDS

| ALLERGENS              | PRODUCT | LINE | PLANT | SPECIFY  |
|------------------------|---------|------|-------|----------|
| Tree Nuts              | No      | No   | Yes   | Almonds  |
| Dairy Products (Milk)  | No      | No   | Yes   | Bovine   |
| Soy                    | No      | No   | Yes   | Lecithin |
| Peanuts                | No      | No   | No    |          |
| Crustaceans, Shellfish | No      | No   | No    |          |
| Eggs                   | No      | No   | No    |          |
| Wheat                  | No      | No   | No    |          |
| Fish                   | No      | No   | No    |          |

| SENSITIZERS           | PRODUCT | LINE | PLANT | SPECIFY  |
|-----------------------|---------|------|-------|--|
| Chocolate Derivatives | Yes     | Yes  | Yes   | Cocoa  |
| Artificial Sweetener  | No      | No   | Yes   | Sucralose  |
| Sugar Alcohols        | No      | No   | Yes   | Maltitol   |
| Lecithin              | No      | No   | Yes   | Soy  |
|                       | No      | No   | Yes   | Sunflower  |
| Artificial Colors     | No      | No   | Yes   | Yellow 5&6 Lakes, Blue 1&2 Lakes, Red 40 Lake, Red 3 |
| Natural Flavors       | No      | Yes  | Yes   | Vanilla  |
| Artificial Flavors    | No      | No   | Yes   | Vanillin   |
| Corn                  | No      | No   | Yes   | Corn starch  |
|                       | No      | No   | Yes   | Corn syrup   |
| Alcohol               | No      |      |       |  |
| Preservatives         | No      |      |       |  |

### ITEMS NOT HANDLED IN MANUFACTURING PRODUCT/LINE/PLANT

|                   |                    |                    |                                     |
|-------------------|--------------------|--------------------|-------------------------------------|
| <i>BHA</i>        | <i>Onion</i>       | <i>Yeast</i>       | <i>Wheat</i>                        |
| <i>Licorice</i>   | <i>Mustard</i>     | <i>Latex</i>       | <i>Enzymes</i>                      |
| <i>Bee pollen</i> | <i>Rubber</i>      | <i>Chili</i>       | <i>MSG</i>                          |
| <i>Coconut</i>    | <i>Quinine</i>     | <i>Gelatin</i>     | <i>Honey &amp; its derivatives</i>  |
| <i>Garlic</i>     | <i>Maize</i>       | <i>Royal Jelly</i> | <i>Phytosterols or their esters</i> |
| <i>Sulphites</i>  | <i>Tocopherols</i> | <i>Sesame</i>      | <i>Barley</i>                       |
| <i>Oats</i>       | <i>Rye</i>         | <i>Celery</i>      |                                     |

There are procedures to avoid cross-contamination of the product with the allergens not present in the product, but noted in Line and Plant. Method used for verification - Neo-gen rapid test, every change over.

| <b>PESTICIDE CONTROL</b>           |   |
|------------------------------------|---|
| Pesticide storage                  | Pesticides, fumigants and insecticides are stored separately and accessed by trained personnel. |
| Type of pesticides / quantity used | Used outside facility. Occasional indoor fogging with Evergreen.                                |
|                                    |   |

| <b>PHYSICAL HAZARDS</b>            |                         |  |
|------------------------------------|-------------------------|--|
| <b>EXTRANEEOUS OBJECTS CONTROL</b> | <b>USED / NOT</b>       | <b>SPECIFICATIONS</b>  |
| Metal detection                    | yes - every 2 hours     | 3 probes:<br>Ferrous:1.5mm Brass:2mm Stainless: 2mm  |
| Magnet detection                   | yes - every change over | After sieving before bagging   |
| Sifter Dry systems                 | yes - every 8 hours     | Stainless steel, Screen size - 100 mesh  |
| Screen                             | yes - every 8 hours     | Screen size - 100 Unit<br>Screens used for bulk fats/oils, dry sugar, before depositing liquid chocolate   |
| Filter                             | yes - every 8 hours     | 100 mesh at bag filling (liquid & tank loading)  |
| Extraneous materials               | yes                     | Bean cleaning and shell removal  |
| Irradiation, X-ray                 | no                      |  |
| Glass                              | no                      | No glass permitted in production areas,<br>Fluorescent lamps have safety sleeves to retain any breakage,<br>Incandescent lamps have shatter resistant bulbs. |

| <b>CERTIFICATES</b>  |        |
|--|--------|
| Allergen Policy  | Yes    |
| Kosher certification                                       | Pareve |
| Organic certification                                      | No     |
| Non-GMO certification by FDA voluntary labeling guidelines | Yes    |
| Halal certification  | No     |
| RSPO certification   | No     |
| Fair Trade certification                                   | No     |

| <b>PACKAGING</b> |   |
|------------------|---|
| Pack             | 40 lb. carton (Polyethylene liner inside corrugated carton) or Customer specification |
| Closure type     | Tape  |
| Net weight       | 40 lb   |
| Gross weight     | 41 lb   |
|                  |   |
|                  |   |
|                  |   |
|                  |   |
|                  |   |