

AGRI EXIM

PRODUCT SPECIFICATIONS

COCOA BEANS, ORGANIC

Theobroma Cacao

PRODUCT CODE: FGCB

ORIGIN: Uganda

PRODUCT DESCRIPTION:

Product is organically produced and processed according to current Good Manufacturing Practices, HACCP norms and regulations NOP & EEC 834/2007.

INGREDIENT STATEMENT: 100% Organic, certified for NOP & EEC 834/2007 standards.

PRODUCT CHARACTERISTICS:

PHYSICAL PARAMETERS	SPECIFICATIONS	CHEMICAL PARAMETERS	SPECIFICATIONS
Dimensions/Appearance	Whole Beans	Moisture	7.5% Max
Aroma	Characteristic	Testing shall be with reference to the methods prescribed in the manuals of ASTA, AOAC, BAM and Agri Exim.	
Taste	Typical Cocoa Taste		
Bean Count	<100/100g		
Color	Brown		
Violet	30% Max.		
Slaty Beans	5% Max.		
Mold/Insect Defiles	5% Max.		
Defective Beans	3% Max.		

OTHERS:

Pesticides: Complying with requirements for pesticide residue levels of German Association for Organic Production and Trade (BNN – Herstellung Und Handel)

***Aflatoxin:** As per the regulations of the destination country.

***GMO:** Free from GMO

***Allergens:** It is designated as allergen as per USFDA and 2003/89/EC.

[Other mandatory requirements will be in compliance to the respective regulations of the destination country.]

PACKING: 60 Kgs, Jute bags stitched on the top and bottom. Other options can be suggested

SHELF-LIFE: 36 months, under proper storage conditions. Recommended storage conditions: Temperature: 15-20 degrees Celsius. Humidity max. 50%.

[*These tests are performed when required.]

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