



## **AFRICAN FOOD SECURITY**

Unit 409, Liberty House

DIFC, P.O. BOX 507227

Dubai, UAE

### **Cocoa specifications**

#### **COCOA BEANS SPECIFICATION**

##### **DESCRIPTION**

The seed of the cocoa tree (*Theobroma cacao* Linnoeus) which is fermented and dried. Cocoa of merchantable quality must be fermented, thoroughly dry, free from smoky beans, free from abnormal or foreign odours and free from any evidence of adulteration.

Reasonably uniform in size, reasonably free from broken beans, fragments and pieces of shell, and be virtually free from foreign matter such as stone, tramp metal or other matters likely to cause damage to the processing plant.

To comply in all respects with the regulations laid down in the international Cocoa Standards

##### **FLAVOUR & AROMA**

Free from undesirable odours and off-flavours (viz, Mouldy, Smoky, Acidic, objectionably Astringent). To be equal to previous accepted deliveries, consistent and characteristic of the product.

##### **PHYSICAL PROPERTIES**

Cut Test:

Mouldy beans - 5% maximum by count

Slaty beans - 5% maximum by count

Infested / Insect damaged - 3% maximum by count

Germinated / Flat beans

Bean Size Bean size is defined by the bean count and expressed by the number of beans per 100g. The bean count shall be 100 or less (Main crop).

Extraneous matters - 1.00% maximum



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### **COMPOSITION**

Moisture (typically)	-	6.00% - 8.00%
Fat (typically)	-	55.0% to 59.00% (in dry nib)
Free Fatty acid level	-	1.00% maximum

### **CONTAMINANTS**

Should have been treated with minimum possible pesticides, according to Good Agricultural Practices

### **PACKAGING**

Delivery in hygienically packed hessian/jute sacks each weighing 64kg/70kg and opening stitched with thread.

Dry bulk via export

### **GRADE**

<b>Grade</b>	<b>Moldy</b>	<b>Salty</b>	<b>Other Defects</b>
Grade 1	3%	3%	3%
Grade 11	4%	8%	6%

### **SHELF-LIFE & STORAGE**

SHELF-LIFE: 8 months.

STORAGE: Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.

STORAGE TEMP.: 18-25 degrees Celsius

HUMIDITY: 50-65% H.R.



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### **MICROBIOLOGICAL PARAMETERS**

YEAST: Max. 1000 cfu/g

MOLD: Max. 3%

E. COLI: Absent

SALMONELLA: Absent

STAPHYLOC. AUREUS: Max. 10 cfu/g

### **GENERAL CHARACTERISTICS**

PRODUCT CLASS.: Theobroma cacao L, Criollo Trinitario

STYLE: Raw material, fermented, dried/sorted

ORIGIN: Cameroon, Ghana, Liberia

CULTIVATION: Organic, Conventional

COLOR CLASS.: Brown

### **PRODUCT TYPES**

HS CODE(S): 1801.00.10.00,

TYPES: Beans

### **CERTIFICATION:**

- SENASA
- USDA Organic
- EU
- JAS
- Fairtrade FLO
- Kosher



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### **PHYSICAL CHARACTERISTICS**

COLOR VISUAL: Brown

TASTE: Characteristic

ODOR Fruity, nutty.

FOREIGN MATERIAL: Max. 1%\*

DEFECTS: Max. 3%

AVERAGE SIZE: 22 mm

CALIBER: Min. 135/100 g

### **CHEMICAL CHARACTERISTICS**

PH-LEVEL (10%): 5-6.5

FAT: Min. 49% (Cacao Butter)

FERMENTATION: Min. 85%

HUMIDITY LEVEL: Max. 7%

### **Conformation**

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way