

	<b>TECHNICAL SPECIFICATION</b>		<b>Code:</b> BEA-01
			<b>VERSION: 2.0</b> This version replaces any previous version
	Approved by: Quality Manager	Date: 18/oct/2015	Page 1 of 2

## PRODUCT

# Cocoa Beans

## DESCRIPTION

The fine flavored cocoa beans come from the Upala region, Costa Rica. The cacao planted species pertain to selected clone varieties and hybrids. These varieties include species of Trinidadian cacao from these collections: TSH 565, IMC 67, ICS 1/6/8/40/60/95, UF 29/221/296/613/654/668, SPA9, CC137/139, Homero, Catie R1/4/6, PMCT 58, and EET400.

**Packaging:** 50 kg jute bags.

**Origin:** 100% trinitarian type cocoa beans of Costa Rica

## PRODUCTION LOT IDENTIFICATION

E – B – #1 – #2 Where :

E = Exit from our Warehouse

B = Cocoa Beans

#1 = Production year, month and day (yyymmdd)

#2 = Production sequential number



## PHYSICAL AND CHEMICAL SPECIFICATIONS

According to Costa Rican Standard INTE CR 23

Product Characteristics		Fermented	
		First Grade	Essay Method
Beans size	Average	85 beans /100g	Manual counting
Humidity	maximum	7,5% max.	Humidity determination
Good fermentation	minimum	65%	Cut test
Slight fermentation	maximum	15%	
Violet	maximum	10 %	
Mold	maximum	2%	
Impurities	maximum	1%	

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## **MICROBIOLOGICAL SPECIFICATIONS**

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*Salmonella sp* in 25 g Negative

## **STORAGE CONDITIONS**

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Store in a dry and ventilated area (at no more than 80% RH). The storage warehouse should be perfectly clean, internally and externally disinfested, and protected from attack by rodents and any type of plagues. Product for the manufacturing of cocoa liquor. Product should be used before the expiration date, in compliance with all hygienic handling procedures. Maximum time for product consumption: 12 months

## **DISTRIBUTION MEANS**

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Distributed in perfectly cleaned containers, inside covered with Kraft paper, with no structural damages, free of odors or any hazards that could affect product safety.