

Product Specification

Cocoa Beans organic RAW

V1.2 05-2018

Accreditations

BIO/Organic as bulk and private label.

Allergens

Allergen free

Colour and appearance

Dark brown.

Country of origin

Peru

Flavour and odour

Characteristic of the product.

Harmonization Code

180100000

Variety

Criollo variety

Product Description

Cacao beans are the raw base for chocolate manufacture. Originating from the tropical climates in South America, the Theobroma cacao tree is sacred amongst the Mayans and Aztecs. On their own, the cacao beans are a fine "superfood" as they foster a variety of antioxidants and other nutrients. Produced by organic growers in Peru, cacao beans contain more antioxidants than red wine and 3 more than green tea, cacao beans embody a rich source of minerals. Harvested by hand as pods, the raw beans are cleaned in natural water and selected for the finest quality. The production process fully preserves the nutritional value of the beans without any additives.

Suggested Use

10-15g per day. Please consult your doctor before taking any nutrient-dense products.

Process

Extraction → fermentation → washing → organic disinfection → drying → selecting and packing.

Shelflife

15 months in its original packaging. Store in a cool and dry place.





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NATURAL & HEALTHY

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Nutrition Facts 100gr

Energy	673 kcal 2782 KJ
Fat	52 g
- Saturates	33 g
Carbonhydrates	25,8 g
- Sugar	0,2 g
Fibre	25,6 g
Protein	13 g
Salt	0,2 g
Minerals	
Phosphorus	430 mg
Copper	2,2 mg
Manganese	3,3 mg





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Authenticity

Organic Cacao Beans are 100% natural and does not contain any additives such as sugars, acids, colorants, preservatives, etc.

BSE Statement

Organic Cacao Beans are produced exclusively from plant source, and do not contain any components from animal origin. It has not been derived from any animal source, and has not come into contact with any components of animal origin.

GMO Free

Organic Cacao Beans are not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that Organic Cacao Beans are not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irridation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Residual Solvents

No residual solvents are used in the manufacturing process.

Pestide Free

Organic Cacao Beans are pesticide free. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

