



# ORGANIC COCOA BEANS



## COMMERCIAL NAME

ORGANIC COCOA BEANS



## USE OF PRODUCT

In the production of cocoa derivatives for the Chocolate Industry; In baked goods and in flavored products chocolate.



## DESCRIPTION OF PRODUCT

Cocoa beans are the dried and fermented seeds of the cocoa tree.



## CHARACTERISTICS

Humidity	6% - 8%
Crude Fat	50% - 55%
Crude Protein	10% -12%
Fiber	31.8 g/ 86 g
Urasic Activity	None



## MODE OF STORAGE

The optimal storage conditions are temperature 18-20 °C, temperature not higher than 30 ° and relative air humidity 70%.



## TRANSPORTATION

Cocoa beans can be transported in standard containers using big bags or liner bags.