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| SPECIFICATION SHEET |
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PRODUCT: Cocoa Nibs

PHYSICAL CHARACTERISTICS

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|--------------------|--|
| Total Fat: | 50% Minimum |
| Moisture: | 2.5% Maximum |
| Shell: | 1.75% Maximum |
| PH: | 5.0-6.0 |
| Color and Flavor: | Comparable to standard, must be free of any off-odors or flavors |
| Extraneous Matter: | Meets FDA Standards |

MICROBIOLOGICAL SPECIFICATIONS

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|-------------|-----------|
| Yeast/Mold | 100/g max |
| Coliform: | 10/g max |
| E.coli: | < 3/g |
| Salmonella: | negative |

PACKAGING:

40 - 50 lb net weight corrugated boxes within 2 mil poly liners
or
Supersacks

STORAGE:

Product should be stored in a cool dry area which is free of any foreign odors. Ideal storage conditions are at 65 to 70 degrees F (18.3 to 21.1 degrees C). With less than 50% relative humidity. Shelf Life: 1 year

LABELLING:

Cocoa Nibs