



CERTIFICATE OF ANALYSIS

GENERAL INFORMATION

PRODUCT NAME	ORGANIC CACAO NIBS
BOTANICAL NAME	THEOBROMA CACAO
PART USED	BEANS
LOT NUMBER	OCA-10021
COUNTRY OF ORIGIN	PERU
CUT SIZE	GRANULES
PACKAGING DATE	MARCH 2022
SHELF LIFE	3 YEARS FROM OPENING
STORAGE CONDITIONS	STORE IN A COOL, DARK, DRY PLACE IN AN AIRTIGHT CONTAINER. TEMP. < 25°C RH < 65%
COMPLIANCE	NOP+COR ORGANIC STANDARD
PACKAGING	THE PRODUCT IS PACKED IN CONTAINERS SUITABLE TO MAINTAIN PRODUCT INTEGRITY DURING NORMAL SHIPPING, STORAGE, AND HANDLING PROCEDURES.

ANALYTICAL / ORGANOLEPTIC STANDARDS

ORGANOLEPTIC		
	Values	Method used
Appearance	Granules of cacao	Organoleptic
Color	Brown to dark brown	Organoleptic
Flavor	Characteristic, no off taste	Organoleptic
Odor	Characteristic, no off odor	Organoleptic

MICROBIAL (STEAM STERILIZED)	VALUES	METHOD USED
Plate Count CFU /g	11000	AOAC 990.12
Coliform CFU /g	< 10	AOAC 989.10 / FDA-BAM 8TH Ed Rev A
E. coli CFU /g	< 10	AOAC 989.10 / FDA-BAM 8TH Ed Rev A
Salmonella /25g	Absent	AOAC 967.26, 967.27 / FDA-BAM 8TH Ed Rev A
Yeast & Mold CFU /g	< 10	AOAC 967.26, 967.27 / FDA-BAM 8TH Ed Rev A

HEAVY METAL	
Lead (Pb), ppm	< 2
Arsenic (As), ppm	< 2
Cadmium (Cd), ppm	< 2
Mercury (Hg), ppm	< 1
Heavy Metals Combined Totals	< 10
Pesticide Residue mg/Kg	Not detected

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