



CERTIFICATE OF ANALYSIS

GENERAL INFORMATION

PRODUCT NAME	ORGANIC CACAO BEANS
BOTANICAL NAME	THEOBROMA CACAO
PART USED	BEANS
LOT NUMBER	OCA-10011
COUNTRY OF ORIGIN	PERU
CUT SIZE	WHOLE
PACKAGING DATE	DECEMBER 2021
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	Whole beans	Organoleptic
Color	Brown to dark brown	Organoleptic
Flavor	Characteristic, no off flavor	Organoleptic
Odor	Characteristic, no off odor	Organoleptic

MICROBIAL (STEAM STERILIZED)	VALUES	METHOD USED
Plate Count CFU /g	88000	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	Negative	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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