

OLIVENATION LLC

50 TERMINAL ST., BLDG. 2, STE. 712, CHARLESTOWN, MA 02129 www.OLIVENATION.com SUPPORT@OLIVENATION.COM

COCOA NIBS



This information has been carefully compiled and provided in good faith and believed to be accurate and reliable to the best of our knowledge and belief. Since conditions of use of this information or use of the products supplied by us are not under our control, no guarantee or warranty, whether expressed or implied, is made. This information supersedes all previous versions, is subject to change without notice and valid until a new version is issued.

PRODUCT INFORMATION		
Form	Nibs	
Cacao	100%	
Color	Darkest brown	
Flavor	Roasted chocolate with mild bitterness	
Country of Origin	USA	

NUTRITIONAL INFORMATION

NUTRIENT	Per 100 g	
(Moisture)	0.7 g	
Calories	640.0	
Calories from Fat	468.0	
Total Fat	52.0	
Saturated Fat	32.0	
<i>Trans</i> Fat	0 g	
Cholesterol	0 mg	
Sodium	25 mg	
Total carbohydrates	28.0 g	
Dietary Fiber	27.0 g	
Total Sugars	0.6 g	
Added Sugars	0 g	
Protein	14.0 g	
Vitamin A	101 IU	
Vitamin C	0 mg	
Vitamin D	0 mcg	
Calcium	101 mg	
Iron	16.8 mg	
Potassium	830 mg	

INGREDIENTS

May contain cocoa shell, plant material or other material from the growing process. Inspect or re-clean as needed.

Made in a peanut-free & gluten-free facility.

STORAGE & SHELF LIFE

60 - 70 degree F (less than 50% relative humidity), well ventilated with no strong odors.

Shelf Life: 24.0 months (730 days)

Caution: Exposure to heat or temperature fluctuations can cause surface bloom (hazy or cloudy appearance)

LOT CODE

A-BBB-CD

where A = production shift,

BBB = Julian calendar date,

C = last digit of the year,

D = production line designation (when used)

ANALYTICAL PARAMETERS

PARAMETERS	SPECIFICATIONS	METHODS
Alcohol Content	0	Formulation
Fat content	54 +/- 1%	PNMR



OLIVENATION LLC

50 TERMINAL ST., BLDG. 2, STE. 712, CHARLESTOWN, MA 02129 www.OLIVENATION.com SUPPORT@OLIVENATION.COM

BIOLOGICAL HAZARDS			
PARAMETERS	SPECIFICATIONS	METHODS	
Aerobic Plate Count	25,000/gm. maximum	AOAC/BAM	
Coliform	Less than 3/gm. (MPN)	MPN,AOAC/BAM	
E. coli	Less than 3/gm. (MPN)	MPN,AOAC/BAM	
Salmonella spp.	Negative in 750 grams	AOAC/BAM	
Mold Count	100/gm. maximum	AOAC/BAM	
Yeast Count	100/gm. maximum	AOAC/BAM	
HACCP	verified every 2 hours	CCP 1B - Bean roasting time and temperature for effective kill of pathogens	

CHEMICAL HAZARDS				
ALLERGENS	PRODUCT	LINE	PLANT	SPECIFY
Tree Nuts	No	No	Yes	Almonds
Dairy Products (Milk)	No	No	Yes	Bovine
Soy	No	No	Yes	Lecithin
Peanuts	No	No	No	
Crustaceans, Shellfish	No	No	No	
Eggs	No	No	No	
Wheat	No	No	No	
Fish	No	No	No	

SENSITIZERS	PRODUCT	LINE	PLANT	SPECIFY
Chocolate Derivatives	Yes	Yes	Yes	Cocoa
Artificial Sweetener	No	No	Yes	Sucralose
Sugar Alcohols	No	No	Yes	Maltitol
Lecithin	No	No	Yes	Soy
	No	No	Yes	Sunflower
Artificial Colors	No	No	Yes	Yellow 5&6 Lakes, Blue 1&2 Lakes, Red 40 Lake, Red 3
Natural Flavors	No	Yes	Yes	Vanilla
Artificial Flavors	No	No	Yes	Vanillin
Corn	No	No	Yes	Corn starch
	No	No	Yes	Corn syrup
Alcohol	No			
Preservatives	No			

ITEMS NOT HANDLED IN GUITTARD PRODUCT/LINE/PLANT			
BHA	Onion	Yeast	Wheat
Licorice	Mustard	Latex	Enzymes
Bee pollen	Rubber	Chili	MSG
Coconut	Quinine	Gelatin	Honey & its derivatives
Garlic	Maize	Royal Jelly	Phytosterols or their esters
Sulphites	Tocopherols	Sesame	Barley
Oats	Rye	Celery	

There are procedures to avoid cross-contamination of the product with the allergens not present in the product, but noted in Line and Plant. Method used for verification - Neo-gen rapid test, every change over.



OLIVENATION LLC

50 TERMINAL ST., BLDG. 2, STE. 712, CHARLESTOWN, MA 02129 www.OLIVENATION.com SUPPORT@OLIVENATION.COM

PESTICIDE CONTROL		
Pesticide storage	Pesticides, fumigants and insecticides are stored separately and accessed	
	by trained personnel.	
Type of pesticides / quantity used	Used outside facility. Occasional indoor fogging with Evergreen.	
Applicator License / Certification	Alvin Oey. QAC License# 85361	

PHYSICAL HAZARDS			
EXTRANEOUS OBJECTS CONTROL	USED / NOT	SPECIFICATIONS	
Metal detection	yes - every 2 hours	3 probes: Ferrous:1.5mm Brass:2mm Stainless: 2mm	
Magnet detection	yes - every change over	After sieving before bagging	
Sifter Dry systems	yes - every 8 hours	Stainless steel, Screen size - 100 mesh	
Screen	yes - every 8 hours	Screen size - 100 Unit Screens used for bulk fats/oils, dry sugar, before depositing liquid chocolate	
Filter	yes - every 8 hours	every 8 hours 100 mesh at bag filling (liquid & tank loading)	
Extraneous materials	yes	Bean cleaning and shell removal	
Irradiation, X-ray	no		
Glass	no	No glass permitted in production areas, Fluorescent lamps have safety sleeves to retain any breakage, Incandescent lamps have shatter resistant bulbs.	

CERTIFICATES	
Allergen Policy	Yes
Kosher certification	Pareve
Organic certification	No
Non-GMO certification by FDA voluntary labeling guidelines	Yes
Halal certification	No
RSPO certification	No
Fair Trade certification	No

PACKAGING	
Pack	40 lb. carton (Polyethylene liner inside corrugated carton) or Customer specification
Closure type	Tape
Net weight	40 lb
Gross weight	41 lb