

	Product specification cocoa nibs unroasted organic			
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Product details	
Article number	23277
Supplier (Specification only valid for goods from this supplier)	74800
Product name	cocoa nibs unroasted organic
Legal name	cocoa bean bits
Country of processing	
Country of origin (for this article all possible origins are shown)	Peru other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	cocoa nibs (pieces), unroasted from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	
Customs tariff number	18010000
List of ingredients	cocoa nibs* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	Despite the greatest care in sorting, Cocoa nibs may occasionally contain shell parts and small stones. Unfortunately, this can not be 100% excluded due to production conditions.

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Further product characteristics		
Vegan	Yes	
Raw food*	batch-related	
Gluten free (< 20 ppm) according to analysis	No	
Superfood	Yes	
**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.		
Average nutritional information per 100g		
Energy (kJ / kcal)	2453 / 586	
Fat (g)	51.6	
of which saturates (g)	30.3	
Carbohydrate (g)	6.0	
of which sugars (g)	1.5	
Fibre (g)	23.4	
Protein (g)	12.8	
Salt (g)	0.200	
Nutritional values may vary in natural products Source: Literature research		
Sensorial parameters		
Appearance/Colour	dark brown broken pieces, irregularly broken	
Flavour/Taste	characteristically, no off flavour and off odour	
Consistency	firm	
Chemical and physical parameters		
This is an automatically generated specification, not all parameters are applicable to every product.		
Moisture	max. 7%	
Size	ca. 3- 15 mm	
pH-value	6,5 - 7,8	
Microbiological parameters according to the DGHM guidelines for chocolates, light and dark, with inclusions (e.g. nuts, flakes, dried fruit, cookie), without filling, 2019		
	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	50.000	
Enterobacteriaceae	100	1.000
E. Coli	10	100
Mould	1.000	
Salmonella		n.d. in 250g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		

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Storage and shelf life	
Best before date	min. 24 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity
Other storage advices	
Packaging	
Net weight per unit in kg	15.00 kg
Packaging material (All possible packaging materials are shown for this article)	box, Polybag with vacuum, polyethylene (PE) bag sealed
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.	
GMO Status	
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.	
Ionizing radiation	
The product is not treated with ionizing radiation.	
Pesticides	
The product is in accordance to regulation (EU) No. 2018/848.	
Mycotoxines/Heavy metals	
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.	
Foreign impurities	
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.	
Pests	
The product is free of living pests in all states of development.	



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List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	Processed on side	Comment
Gluten-containing cereals	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	-	-	
Milk and dairy products	-	-	
Nuts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	-	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			