



CUBAEXPORT

EMPRESA CUBANA EXPORTADORA DE ALIMENTOS Y PRODUCTOS VARIOS

Product: Cocoa Beans

COLOR: Non-uniform dark brown

Odor: Characteristic of cocoa

FERMENTATION: Good, in box

DRY: Natural in the sun

HUMIDITY: 7.5% maximum

DEFECTS: 20 maximum defects (can have 2 internal moldy grains max., Violet grains, slates, sprouts, split, flat, stuck, others)

POLLUTION: Free of impurities and foreign matter

FLAVOR: Free of strange flavors, such as: smoke, mold, lubricants, insecticides, among others.

ENTOMOLOGICAL: Free of live insects

FAT%: 54% maximum

FREE FATTY ACIDS IN FATS: 1.75%

GRAINS IN 100 gr.: 85 grains max.

PACKAGING: In new 60 kg jute or kenaf bags. net