

PRODUCT TECHNICAL DOSSIER

ORGANIC CACAO NIBS



Product Code:

P19315

Raw Material Full Name:

Organic Cacao Nibs

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

Theobroma cacao

Certificate Number:

GB-ORG-05

This material is Food Grade:

✓

Humidity:

Max 4.0%

Country of Origin:

South America

Country of Origin of the Manufacture:

South America

Base Source/Start Material:

Grains of the *Theobroma cacao*

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Plant

Material is:

100%

Compound Ingredients Origin, Function and Percentages:

None

Shelf Life from Date of Manufacture:

Min 18 Months

Product Code: P19315

Version: 2

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success starts with the finest ingredients...

Storage Conditions:

Store at an ambient temperature.

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Granules

Colour:

Dark Brown (**)

Flavour/Taste:

Characteristic

Odour:

Characteristic

Do any of the parameters change in different seasons?

Yes (**) Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.

Microbiological Test

Total Viable Count:

Max 500,000cfu/g

Yeast & Moulds:

Max 50,000cfu/g

E. Coli:

Negative(batch specific unit)

Salmonella:

Absent/25g

There are no nuts in this recipe; however, we cannot guarantee that the raw materials entering the site are nut free.

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.



ALLERGENS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Peanuts and Peanut Derivatives (including possible cross contamination)	YES	NO	
Free from other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	YES	NO	
Free from Sesame Seeds and Sesame Seed Derivatives	YES	NO	
Free from other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	YES	NO	
Free from Milk and Milk Derivatives (including lactose)	YES	NO	
Free from Egg and Egg Derivatives	YES	NO	
Free from Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (<i>wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass</i>)	YES	NO	
Free from Soya and Soya Derivatives	YES	NO	
Free from Lupin and Lupin Derivatives	YES	NO	
Free from Mustard and Mustard Derivatives	YES	NO	
Free from Celery or Celery Derivatives (including Celeriac)	YES	NO	
Free from Fish and Fish Derivatives	YES	NO	
Free from Molluscs and their Derivatives	YES	NO	
Free from Crustaceans and their Derivatives	YES	NO	
Free from Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	YES	NO	



ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Additives	YES	NO	
Free from Antioxidants	YES	NO	
Free from Ethylene Oxide	YES	NO	
Free from Gelatine	YES	NO	
Free from Flavourings (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Maize / Corn and any Derivatives	YES	NO	
Free from Legumes / Pulses	YES	NO	
Free from Rice and Rice Derivatives	YES	NO	
Free from Added Salt	YES	NO	
Free from Added Sugar / artificial or natural sweeteners	YES	NO	
Free from Aspartame	YES	NO	
Free from BHA / BHT (E320 / E321)	YES	NO	
Free from Caffeine	NO	YES	Naturally occurs in Cacao
Free from Colours (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Dextrose	YES	NO	
Free from Dioxins	YES	NO	
Free from MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	YES	NO	
Free from Nucleotides (E627, E630, E631, E635)	YES	NO	
Free from Polyols (sugar alcohols)	YES	NO	
Free from Benzoates (E210 / E219)	YES	NO	
Free from Sorbic Acid (E200, E203)	YES	NO	
Free from any other Preservatives	YES	NO	
Free from Ethanol	YES	NO	
Free from Honey	YES	NO	
Free from Lactose	YES	NO	
Free from Yeast and Yeast Derivatives	YES	NO	
Free from All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	
Free from Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	

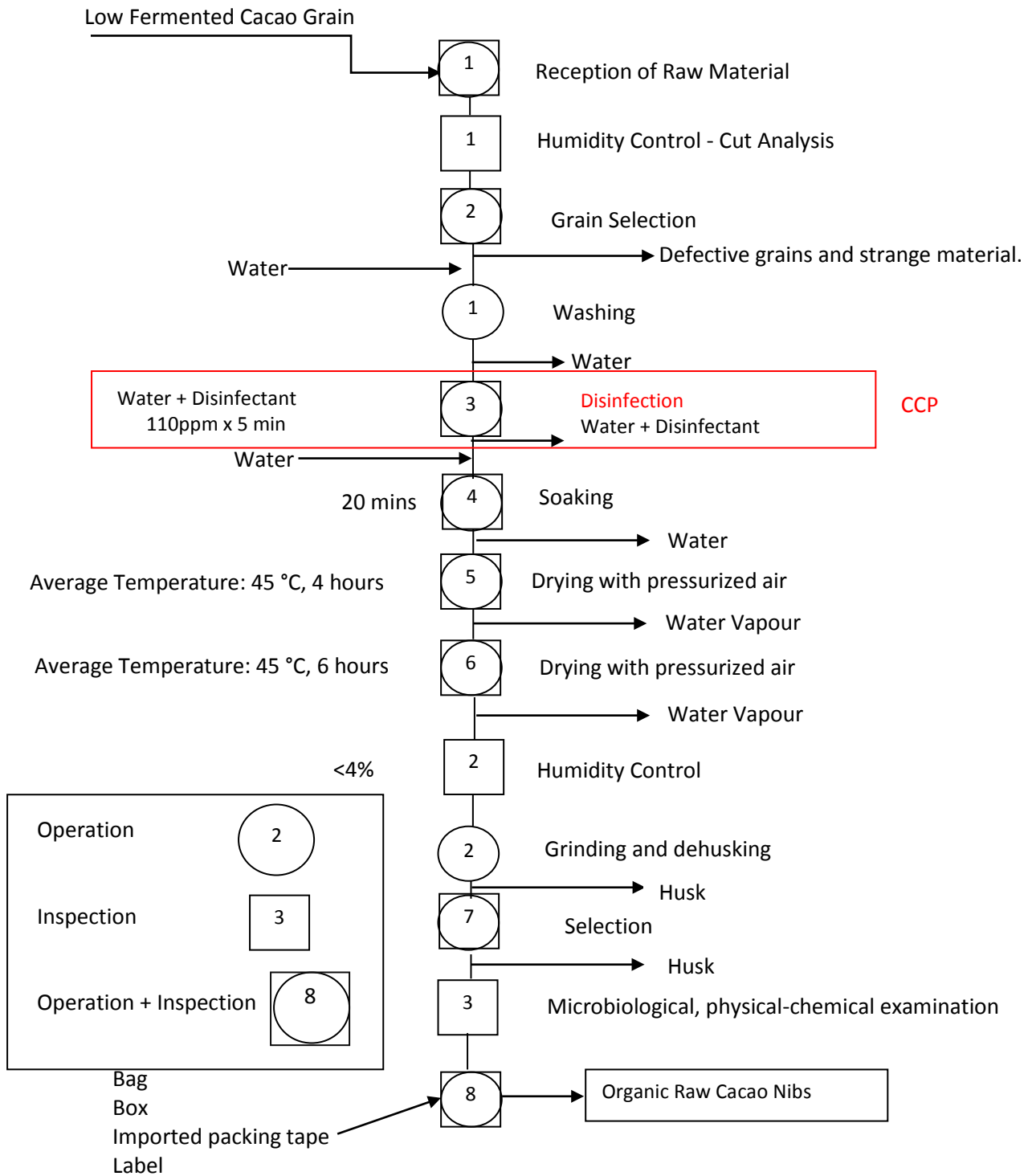


NUTRITIONAL DATA

Test	Calculated Value per 100gm
Energy KJ / Kcal	2587.44KJ / 618Kcal
Fat	47g
Carbohydrate	29g
- Of which sugars	8g
Fibre	21g
Protein	14g
Salt	0.13g
Calcium	71mg
Magnesium	314mg
Iron	4mg



PRODUCTION FLOW CHART



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

CONFIRMATION OF NANOPARTICLE STATUS

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".



MATERIAL SAFETY DATA SHEET

Section 1 Identification of the Substance/Mixture and of the Company/Undertaking

Product name: Organic Cacao Nibs
Product code: P19315
Company: Cambridge Commodities Limited
Lancaster Way, Ely, Cambridgeshire, CB6 3NX
Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Hazards Identification

Emergency Overview: No data available
Route(s) of Entry: Inhalation: Yes
Skin: Yes
Eyes: Yes
Ingestion: Yes
Other: Injection

Potential Health Effects (Acute and Chronic): Material may be irritating to the mucous membranes and upper respiratory tract. May be harmful by inhalation. May cause eye, skin, or respiratory system irritation. The toxicological properties of this compound have not been fully evaluated.

Signs and Symptoms of Exposure: No data available.

Section 3 Composition/Information on Ingredients

Hazardous Components (Chemical Name): Cacao Nibs
CAS Number: N/A
Percentage: 100%
OSHA PEL: N/A
ACGIH TLV: N/A
Other Limits: N/A

Section 4 Emergency and First Aid Measures

Eye: Remove contact lenses. Immediately flush eyes with plenty of water. Get medical attention, if irritation persists.
Skin: Wash with soap and water, seek medical attention if irritation persists
Ingestion: Food grade



Inhalation: No specific treatment is necessary since this material is not likely to be hazardous by inhalation. If exposed to excessive levels of dusts or fumes, remove to fresh air and seek medical attention if cough or other symptoms develop.

Section 5 Fire-fighting measures

Flash Pt: No reactive substance
Explosive Limits: LEL: No data.
UEL: No data.

Auto ignition Pt: No data
Fire Fighting Instructions: As in any fire, wear self-contained breathing apparatus pressure-demand (MSHA/NIOSH approved or equivalent), and full protective gear to prevent contact with skin and eyes.

Flammable Properties and Hazards: Emits toxic fumes under fire conditions
Extinguishing Media: Water; dry chemical; Carbon Dioxide; Foam

Section 6 Accidental Release Measures

Steps to be taken in Case Material is Released or Spilled: If a large volume spill occurs, use a dust mask when cleaning and disposing of material to minimise inhalation of airborne.

Section 7 Handling and Storage

Hazard Label Information: Avoid contact with skin and eyes. Do not reuse this container. Use with adequate ventilation. Wash thoroughly after handling.

Precautions to be taken in Handling: Avoid inhalation of dust and contact with eyes. Use with adequate ventilation. Wash thoroughly after handling.

Precautions to be taken in Storing: Keep container closed. Store in a clean and dry area without extremes of heat and cold, in temperatures less than 40°C (104°F).

Section 8 Exposure Controls/Personal Protection

Protective Equipment Summary: Eye wash station in work area, Lab coat
Hazard Label Information: Latex disposable gloves, Safety glasses
Respiratory Equipment (Specify Type): No data available
Eye Protection: Safety glasses
Protective Gloves: Latex disposable gloves
Other Protective Clothing: Lab coat
Engineering Controls (Ventilation etc.): Use process enclosures, local exhaust ventilation, or other engineering controls to control airborne levels below recommended exposure limits.



Work/Hygienic/Maintenance Practices: Do not take internally. Facilities storing or utilizing this material should be equipped with an eyewash facility. Wash thoroughly after handling.

Section 9 Physical and Chemical Properties

Physical States:	<input type="checkbox"/> Gas <input type="checkbox"/> Liquid <input checked="" type="checkbox"/> Solid
Melting Point:	No data
Boiling Point:	No data
Auto ignition Pt: No data. Flash Pt:	No data
Explosive Limits:	LEL: No data UEL: No data
Specific Gravity (Water = 1):	No data
Vapour Pressure (vs. Air or mm Hg):	No data
Vapour Density (vs. Air = 1):	No data
Evaporation Rate (vs Butyl Acetate=1):	No data
Solubility in Water:	Soluble in water
Other Solubility Notes:	EtOH, DMSO, MeOH
Percent Volatile:	N/A
Corrosion Rate:	No data
Formula:	No data
pH:	No data
Appearance and Odour:	Dark Brown (**) with a Characteristic Odour

Section 10 Stability and Reactivity

Stability:	Unstable <input type="checkbox"/> Stable <input checked="" type="checkbox"/>
Conditions to Avoid – Instability:	Protect from moisture
Incompatibility - Materials to Avoid:	Strong oxidizing agents
Hazardous Decomposition or by products:	Carbon dioxide carbon monoxide
Hazardous Polymerisation:	Will occur <input type="checkbox"/> Will not occur <input checked="" type="checkbox"/>
Conditions to Avoid - Hazardous:	No data available
Polymerisation:	No data available

Section 11 Toxicological Information

Toxicological Information:	The toxicological effects of this compound have not been thoroughly studied.
Carcinogenicity/Other Information:	No data available
Carcinogenicity:	NTP: No IARC Monographs: No OSHA Regulated: No



Section 12 Ecological Information

Ecological Information: Runoff from fire control or dilution water may cause pollution.

Section 13 Disposal Considerations

Waste Disposal Method: Dispose in accordance with local, state and federal regulations.

Section 14 Transport Information

LAND TRANSPORT (US DOT): DOT Proper Shipping Name: No data available
 Additional Transport Information: Transport in accordance with local, state, and federal regulations.

Section 15 Regulatory Information

US EPA SARA Title III: Hazardous Components (Chemical Name): Cacao Nibs
 CAS Number: N/A
 Sec.302 (EHS): No
 Sec.304 RQ: No
 Sec.313 (TRI): No
 Sec.110: No

US EPA CAA, CWA, TSCA: Hazardous Components (Chemical Name): Cacao Nibs
 CAS Number: N/A
 EPA CAA: No
 EPA CWA NPDES: No
 EPA TSCA: No
 CA PROP 65: No

SARA (Superfund Amendments and Reauthorization Act of 1986) Lists: Sec.302: EPA SARA Title III Section 302 Extremely Hazardous Chemical with TPQ. * indicates 10000 LB TPQ if not volatile.
 Sec.304: EPA SARA Title III Section 304: CERCLA Reportable + Sec.302 with Reportable Quantity. ** indicates statutory RQ.
 Sec.313: EPA SARA Title III Section 313 Toxic Release Inventory.
 Note: -Cat indicates a member of a chemical category.
 Sec.110: EPA SARA 110 Superfund Site Priority Contaminant List.
 TSCA Lists: 5A (2): Chemical Subject to Significant New Rules (SNURS)
 6A: Commercial Chemical Control Rules
 8A: Toxic Substances Subject to Information Rules on production.
 8A CAIR: Comprehensive Assessment Information Rules - (CAIR)
 8A PAIR: Preliminary Assessment Information Rules - (PAIR)
 8C: Records of Allegations of Significant Adverse Reactions
 8D: Health and Safety Data Reporting Rules
 8D TERM: Health and Safety Data Reporting Rule Terminations



Other Important Lists:

CWA NPDES: EPA Clean Water Act NPDES Permit Chemical
 CAA HAP: EPA Clean Air Act Hazardous Air Pollutant
 CAA ODC: EPA Clean Air Act Ozone Depleting Chemical (1=CFC, 2=HCFC)
 CA PROP 65: California Proposition 65

Section 16 Other Information

This advice is given by Cambridge Commodities Ltd who accepts no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterised or unknown.


This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Amended e.coli to Negative (batch specific units) from absent 10g to match suppliers specification	Yes

Document Approval

Originator Job Title	QC Technician	Approver Job Title	Quality Specialist
<i>Alan Feetham</i>		 Hannah Pritchard (Mar 30, 2017)	











P19315-Organic Cacao Nibs-Technical Dossier

Adobe Sign Document History

03/30/2017

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By:	Alan Feetham (alan.feetham@c-c-l.com)
Status:	Signed
Transaction ID:	CBJCHBCAABAAWC2W4SGsoTdqO0BMYAesltj3jRSTtYP7

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