

CACAO

SECOND FINE GRAIN (F2)

PRESENTATION

132.28 Lbs / 60 Kg - Bag

www.oceanictrade.net

CERTIFICATIONS

Phytosanitary Certificate from the National Institute of Comprehensive Agricultural Health (INSAI)

Analysis of Physical Chemical Tests and contaminating materials (Cadmium and/or from the University of the Andes (ULA). Sensory Analysis issued by the panel of the Foundation for the Development of Comprehensive Quality of Cocoa

SPECIFICATIONS

Moldy Grains	Up to 4%	COVENIN 442
Slaty Grains	Up to 5%	COVENIN 442
By insects, germinated or flat	Up to 5%	COVENIN 442
Multiple Grains	Up to 6%	COVENIN 442
Underfermented grains	Up to 70%	
Humidity	Max 7.5%	COVENIN 374

COLOR, SMELL AND FLAVOR

Characteristic of the non-fermented product characteristic odor and flavor

Email:
info@oceanictrade.net

Origin:
Venezuela

RIF:
J-30380000-0

Address
C. Paris, Caracas 1080
Las Mercedes, Luxos Tower

