

PRODUCT INFORMATION			
Product Description	The Cocoa bean are Harvested, seeds are extracted, and subjected to a process of fermentation and natural drying.		
Product Code	0102COEG		
Ingredient Declaration	Cocoa bean		
Flavour and Odour	Fermented cocoa, minimum 75%		
Appearance	Uniform color, brown to dark brown		
Country of Origin	Indonesia		

PRODUCT PROFILE	
Particle Size	Uniform size (60 to 70 grains/100g).
Humidity	7% maximum
Fat	54% maximum (soxhlet method)
РН	4.50 maximum
Aflotoxins	5 kg maximum
Sum of aflotoxins	BI, B2, G1 and G2, 10 kg maximum
Ochratoxins	0.50 ppb maximum (in sample evaluated)

MICROBIOLOGICAL - MAXIMUM LEVELS ACCEPTED		
E Coli /g	Negative	
Salmonella /25g	Negative	

PESTICIDE CONCENTRATION		
Edulfosan	0.10 mg/kg max	
Metalaxil	0.20 mg/kg max	
Lindano	0.10 mg/kg max	
DDT and derived	prohibited	



CONTAMINANTS	
Copper	0.40 mg/kg max
Arsenic	0.50 mg/kg max
Lead	0.50 mg/kg max
Iron	2.00 mg/kg max

INTOLERANCE AND ALLERGEN INFORMATION		
Please ensrue you have read our Allergen Policy statement available <u>here</u> . For further information about allergen handling by Gama Prima Nusantara and its suppliers, please read our online guide <u>here</u> .		
Key: X indicates where a product is an allergen or where an allergen has		
intentionally been added to the final product.		
Cereal/Wheat products		
Nut and nut products		
Peanuts and products thereof		
Soybean and procucts thereof		
Sesame seed and products thereof		
Mustard and products thereof		
Milk and Dairy Products		
Products containing Sulphur dioxide and sulphites >10mg/kg		
Animal products		
Celery and products thereof		
Molluscs (including squid and octopus)		
Seafood and shellfish		
Egg products		
Fish and fish products		
Lupin (ie leguminous plants, lupin flour)		
Colours		
Flavourings		
Preservatives		

ALLERGEN STATEMENT

PT. Gama Prima Nusantara supplies a range of products that are regionally sourced from aprroved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by PT. Gama Prima Nusantara and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot



guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email <u>gamacorpora@gmail.com</u>.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

ADDITIONAL INFORMATION		
Key: \mathbf{X} indicates that the product has the relevant certification and certificates		
Vegetarian		
Vegan		
Organic	X	
Kosher Suitable		

Storage & shelf life			
Shelf life	Typical shelf life is 1 years.		
Storage	Store in cool dry conditions away from direct sunlight		
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable.		

HEALTH & SAFETY

A non-hazardous product if used under normal circumstances. Buyers of our products are aware that if our products are used for food use, goods must be cooked thoroughly before use/consumption. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team gamacorpora@gmail.com.

HEAT TREATMENT

This product has not been heat treated by the manufacturer. Herbs and spices are naturally sourced agricultural products, which may contain naturally high microbiological flora. This product is not sterile. Where low levels of

Date: 13/05/2020



microorganisms are a specific requirement, then customers are advised to use raw materials which have undergone a method of heat treatment to reduce the microbial load. Buyers should seek further information from our technical team by emailing gamacorpora@gmail.com. PT. Gama Prima Nusantara will not accept any responsibility for the incorrect application of products which result in final products being rejected. (See also 'Use in Production' clause below.

USE IN PRODUCTION

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or resale to 3rd parties in original state or as a blend.

EXPECTED USE

The fermented and dry cocoa bean is a raw material from the factories where they convert the cocoa beans into toasted grain, nibs, cocoa liquor, cocoa butter, chopped cacao cake, cocoa powder, cup chocolate, chocolates of mouth and / or others. They are used in the food industry, cosmetology and medicine.

INSTRUCTIONS FOR USE

The cocoa bean can be stored in jute sacks and / or plastic, on parihuelas, according to standards of storage, avoiding contamination, in a cool and ventilated place. It is recommended that there is a gap between 0.60 cm and 1.00 meter.



TERMS OF SALE

All sales are subject to our terms and conditions. For internal use only. Please contact <u>gamacorpora@gmail.com</u> if you require a signed specification.

Product name		Product code	
For and on behalf of Supplier:		For and on behalf of Customer	
PT. Gama Prima	Nusantara		
Signature:			
Print Name:			
Position:			
Company name:	PT. Gama Prima Nusantara		
Date:			