



Organic Cocoa Nibs

Raw

Useful information:

Cocoa was already cultivated by the Mayas and Aztecs in 400 BC. At that time, the exquisite bean was reserved for the nobility and was only served on special occasions. Today, cocoa is mainly known as an ingredient in sugary chocolate, although many people don't even know what cocoa actually tastes like. Our cocoa nibs are dried, peeled and broken into small pieces of fine cocoa beans that are cultivated in Peru in a controlled organic, fair and socially responsible manner. Neither alkalised nor roasted, without additives or sugar, with organic cacao nibs you can enjoy the unadulterated, natural, intensely mild-bitter flavour of pure, raw cacao. It is characterised by low acidity and bitterness and is reminiscent of very dark chocolate. Cocoa nibs can be snacked on in their pure state, but also added to desserts, cakes, muesli and smoothies.

Ingredients: 100 % cacao nibs from controlled organic cultivation.

Average nutritional values	per 100 g
Calorific content	2618 kJ/ 635 kcal
Fat , of which:	58 g
- saturated fatty acids	36 g
Carbohydrate , of which:	9 g
- sugars	2 g
Dietary fibres	12 g
Protein	13 g
Salt	<0.01 g

Close properly and store in a cool, dry place.



DE-ÖKO-001

Non-EU agriculture

Contents: 400 g

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