

Cocoa shells

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Product description

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The cocoa beans grow in hand-sized fruits; the pods. Each pod contains dozens of cocoa beans. During extraction, the pods are picked, broken open and the beans are collected. The beans are then roasted. During roasting, the shells pop open and the beans come out of the shell. The beans are separated from the shells by means of a sieve. The cocoa husks are dry by roasting the cocoa beans.



Product specifications

	Value		Value		Value		Value
Dry matter	89,0 %	Phosphor	3,5 g/kgdm	Sodium	0,1 g/kgdm	Fat	80,0 g/kgdm
Sugar	8,0 g/kgdm	Phosphate	8,1 g/kgdm	Sulfur	0,0 g/kgdm	Fibre	210,0 g/kgdm
Crude ashes	85,0 g/kgdm	Nitrogen	26,4 g/kgdm	Protein	165,0 g/kgdm	Starch	31,0 g/kgdm
Organic material	915,0 g/kgdm	Potassium	27,0 g/kgdm				

The above data are average values per kg dry matter and average percentages of the total. Subject to changes in product composition

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Legislation

- Euralcode 020304
- Appendix AA cat. G1.49
- Application code R3
- Processing code A
- Green list B3060

Delivery conditions

- Walking floor/tipper
- Sales based on price per ton
- Delivery according to the general terms of delivery