Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

COCOA NIBS

CATALOGUE NAME: COCOA NIPS



FAMILY IMAGE · ILLUSTRATIVE

FORM	SHELL	ROAST
BEAN PIECES	WINNOWED	SPECIFY

TECHNICAL CHARACTERISTICS

Product identity	Pieces of cocoa kernel after breaking and shell separation.
Catalogue terminology	“Nips” is treated here as the cocoa-nibs product; confirm wording on the order.
Processing status	Specify raw/unroasted or roasted nibs; neither is assumed.
Particle size	No fixed nib-piece dimension is implied; agree sieve distribution.
Quality characteristics	Assess shell carry-over, foreign matter, odour and sample quality.
Microbiological status	Ready-to-eat status requires a validated process and appropriate release testing.
Packing / storage	Use food-contact barrier packaging; protect from moisture and foreign odours.
Composition	Confirm fat, moisture and nutrition from the actual product analysis.

APPLICATIONS / BUYER SELECTION

Chocolate production or formulated foods; direct-consumption applications require an approved ready-to-eat grade.

SUPPLIED-LOT CONFIRMATION

Piece size, roast status, shelf life, shell content, microbiology and allergen controls require confirmation.

Research profile; not a certificate of analysis or a shipment guarantee.

Sources: Codex CXS 141 — Cocoa mass | ICCO Cocoa FAQ
Full source links accompany this sheet in the app and source register.