

COCOA NIBS

Roasted Cocoa Nibs, Sulawesi

Roasted and winnowed nibs from our fermented South Sulawesi beans, shell held below 1.75% and screened to 2–5 mm.

- Sulawesi
- Fermented



- Made from our own fermented South Sulawesi beans
 - Screened to a 2–5 mm band for visible crunch
- Shell content held at or below 1.75%
 - 1 MT minimum, the smallest lot we ship

SPECIFICATIONS

Fat content	50–54%	Minimum order	1 MT
Moisture	≤ 3%	Packaging	25 kg kraft bags, food-grade liner
Shell content	≤ 1.75%	Lead time	2–3 weeks
Particle size	2–5 mm		

EXPORT DETAILS

HS CODE	INCOTERMS	CERTIFICATIONS	
1801.00	FOB · CFR · CIF	ISO 22000	Halal (BPJPH)

PRODUCT OVERVIEW

Nibs cracked and winnowed from the same fermented Sulawesi lots we ship whole, so the cup profile is one you can verify against our bean samples. Supplied ready to use as a bakery or bar inclusion, or as a mill-ready raw material for small chocolate makers who would rather skip roasting and winnowing. Minimum order is 1 MT, the lowest entry point in our processed range.

Values are typical specifications for the current crop and are confirmed lot by lot on the sales contract. Cut-test records and moisture readings travel with every shipment.

