EL DULCE ORIGEN

ROASTED AND CRUSHED IN PLANT

Wholesale Cocoa Nibs

Technical Sheet

Buy wholesale cocoa nibs directly from the manufacturer in Ecuador. Crunchy and roasted nibs, perfect for baking, healthy snacks, and functional B2B foods.

- Controlled roasting — consistent flavor profile per batch
- Organic certification available on request
- Formats: 1-5kg sample · 25kg bulk bag

TECHNICAL SHEET

VARIETY	Nacional Arriba (Ecuador)
FERMENTATION	5 to 6 days in wooden boxes, followed by sun drying.
MOISTURE	Maximum 2.0%, ensuring crunchy texture and avoiding internal spoilage.
PHYSICAL FORMAT	Crushed cocoa cotyledon pieces (2 to 4 mm), light roast.
SENSORY PROFILE	Rich chocolate aroma, floral notes, low astringency, toasted finish.
SHELF LIFE	24 months when stored in original sealed packaging.
PACKAGING	25 kg net cardboard boxes with protective high-density polyethylene inner liners.

DIRECT PROCESSING & SOURCING

Our cocoa nibs are produced by winnowing and crushing sorted Nacional Arriba beans at our Cayambe processing facility, in Pichincha. The raw material is sourced directly from our network of allied farms in Manabí, Esmeraldas and Pichincha. We apply a gentle convection roasting profile to develop chocolate notes without burning the bean surface, preserving the floral characteristics of the crop.

B2B LOGISTICS & BULK COCOA NIBS SUPPLY

We supply bulk cocoa nibs to the cereal, bakery, and health snack industries. Our standard MOQ is 250 kg, shipped on protected pallets. Physical samples (1-5 kg) are available for quality assurance and laboratory testing before placing a commercial order.

CADMIUM REGULATIONS CONFORMITY (EU REG. 2023/915)

Our Nacional Arriba cocoa nibs are regularly tested for heavy metals in certified laboratories. EU Regulation 2023/915 establishes a limit of 0.80 mg/kg for dark chocolate with >=50% cacao and 0.60 mg/kg for cocoa powder. An ICP-MS laboratory report per batch is available on request.

Technical sheet and heavy metal analysis available upon request