



TECHNICAL SHEET

COLA NUT - *Cola nitida*

PRODUCT CODE	IE.3207
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Version:	2

General characteristics

Presentation: sorted, cleaned, dehydrated and bagged nuts of *Cola nitida* (Vent.) Schott & Endl. (Malvaceae)

Origin: Ivory Coast

Richness in compounds (to be confirmed with sample):

- caffeine around 3,5%
- theobromine around 1%
- tannins (include colatin, colatein, colanin) 5-10%
- Foreign matter < 1%

Loss on drying: < 15%

Packaging format: different format available, depending on needs.

Organoleptic characteristics:

Seed with stimulating properties thanks to its high caffeine content. The product is supplied stabilized having undergone a fermentation and dehydration process.

Brownish-reddish color

Microbiological characteristics:

Total aerobic count: $\leq 1 \times 10^6$ cfu/g (ISO 4833-1)

Yeasts and moulds: $\leq 1 \times 10^5$ cfu/g (ISO 21527-2)

Enterobacteriaceae: $\leq 1 \times 10^4$ cfu/g (ISO 21528-2)

Escherichia coli: $\leq 1 \times 10^2$ cfu/g (ISO 16649-2)

Salmonella spp.: absent in 25 g (ISO 6579-1)

Non-GMO (Regulations (EC) No 1829/2003 and 1830/2003); BSE/TSE-free.

Free from allergens listed in Annex II of Regulation (EU) No 1169/2011; gluten-free.

Storage conditions:

Conservation: store in a cool, dry place, protected from light, temperature < 25°C.

Shelf life: 24 months vacuum-packed or stored in airtight containers in a cool, dark, and dry environment.

