



We are a family mission-driven company committed to developing new economic opportunities that both build on - and help conserve - the rich biological and cultural diversity of the tropics.

Through our Canopy Bridge brand we partner with local communities of the Amazon rainforest of Ecuador to discover exciting new food ingredients and make them available as healthy, high-quality products for global consumers. We work directly with Amazonian Indigenous communities to ensure that trade is based on fair, transparent relationships, contributes sustainably biodiversity conservation and provides tangible livelihoods benefits, especially to women.

#### **CONTACT**

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## MACAMBO BEANS

### **Summary Description**

Roasted whole seeds of Theobroma bicolor. Extracted, individually hand-peeled and lightly roasted.

Seeds come from the fruit of a tree in the cacao family cultivated traditionally in the Amazon of Ecuador and Mesoamerica. Its edible seeds have long been prized as a food product in the region, valued for their flavor, texture and high macronutrient content.

### **Characteristics**

Color	White/Cream
Shape & size	Whole beans: Slightly flattened, oval-shaped and approximately 3 cm long. Surface is convoluted and fissured. Beans typically weigh 2-3 grams.
Aroma and flavor	Flavor is mild but rich, with nut flavors reminiscent of cashew, Marcona almond and pistachio, with a slight sweetness. Secondary notes of melon and butter.
Moisture content	<3%



### **Nutritional information**

Nutritional information (per 100 g)		
Parameter	Values	
Energy	1816 kJ/433 kcal	
Total fat (g)	20.0	
Saturated fat (g)	6.7	
Trans fats (g)	0.0	
Monounsaturated fats (g)	10.0	
Polyunsaturated fats (g)	0.0	
Total carbohydrates (g)	46.7	
Of which sugars	0.0	
Fiber (g)	6.7	
Protein (g)	20.0	
Cholesterol (g)	0.0	
Sodium (mg)	0.0	



Allergen information: Contains tree seeds or nuts.

## **Microbiological specifications**

Parameter	Method	Result
Mesophilic aerobes (ufc/g)	PEEMI/LA/01 INEN ISO 4833	< 10
Escherichia coli (ufc/g)	PEEMi/LA/20 INEN 1529-7	< 10
Molds and yeasts (ufc/g)	PEEMi/LA/03 INEN 1529-10	< 10
Aflatoxins (µg/kg)	Elisa	<4.0

### **Packaging**

Internal packaging	Vacuum sealed plastic bag, 1 kg or 2 kg units
External packaging	Corrugated cardboard box, 10 kg (ten 1 kg bags or five 2 kg bags)

# **Product handling and storage**

Store in cool dry conditions. Avoid contact with floor, and exposure to direct sunlight and high temperatures.

Storage life: 1 year

#### Produced by

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#### **Certifications and registrations**

ARCSA Ecuador Notificación Sanitaria: 20941-ALN-1018

FDA Food Facility Registration: **12217688106**