


MACAMBO BEANS (TOASTED)

Theobroma bicolor

SPECIFICATIONS SHEET



Macambo, also known in Brazil as Peruvian Cacao, is a close relative of Cacao and Cupuaçu. Toasted Macambo beans are 25% protein, an incredible 31% fiber and rich in healthy fatty acids. For generations Amazonian locals have cooked the seeds for breakfast, and with good reason as the Macambo beans provide sustained energy for long hard work days in the brutal equatorial heat. For those seeking a healthy lifestyle, Macambo beans make for a perfect meal replacement snack as well as an all-day-energy source for endurance athletes.

Macambo is a permaculture superstar, with each aspect of the tree being extremely useful. The roots build soil, the flavorful white pulp of the fruit is great for juice and fermentation and the shells can be used for everything from making tableware to cooking or as mulch. Wild Macambo trees can be seen among the canopy of the Amazon rainforest, because of its native status in the rainforest, this hardy tree can be used to quickly restore degraded lands with minimal maintenance.

OUR MISSION

Eco Ola delivers Amazonian Superfoods that are Delicious, Healthy, and Done Right. We maintain the highest standards of excellence in how we grow our food, how we treat our partner farmers, how we interact with the environment, and how we deliver our products to you. Efficiency for us means a better value for our customers. And what's more — we craft our practices to benefit the communities and environment where we work. Our scalable farming along with our wild harvest operations and vertical integration ensure that we can meet the growing needs of our customers.

MACAMBO BEANS (TOASTED)

DESCRIPTION

Macambo (*Theobroma bicolor*) is a medium sized native tree, common in Western Amazonia. The Macambo fruit is a yellow pod, shaped and sized just like a football (American). Each pod has a hard woody shell, when opened a sweet aromatic white pulp and unusually large (5-7cm) and intricate beans are exposed.



RAW MATERIAL

The large fruit pods of the Macambo tree are opened and the pulp and beans carefully removed. Similar to Cacao, the beans and pulp are fermented in large boxes for approximately three days. After fermentation, the beans are then gently toasted in a rotary dehydrator at 200°F. Once a perfect level of crunchiness is obtained, the select highest quality beans are ready for packaging.



PACKAGING & STORAGE

The dry roasted, select Macambo beans are available in 15kg 3 ply food grade bags. Also available in 100g retail ready stand up pouches.

When stored in original packaging below 22°C, Macambo beans have a shelf-life of one year.



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MAILING ADDRESS (PERU):

ECO OLA, SAC - AV.GUARDIA CIVIL, Psj 2, MZ A, LT 3 - IQUITOS, PERU

MACAMBO BEANS (TOASTED)

COMPOSITION

Lipid Content	25.48%
Protein	24.42%
Fiber	30.86%
Carbohydrates	19.24%

Lipid Breakdown

Palmitic Acid:	7%
Margaric Acid:	0.5%
Stearic Acid:	43%
Arachidic Acid:	2%
Linoleic Acid (Omega-6):	3%
Oleic Acid (Omega - 9)	45%

% By Category

Saturated:	52%
Mono-Unsaturated:	45%
Poly-Unsturated:	3%

Alkaloids

Theobromine	2.6 mg/g
Caffeine	0 mg/g

Calories: 741 kcal per 100g

OVERVIEW

Characteristics:

Size	5-7 cm
Color	Ivory
Flavor	Characteristic
Moisture	<2%
Ashes	2.7 grams/ 100g of Seed

Microbiological Characteristics:

Bacillus cereus count	<100 UFC/g
Coliformes	<3 NMP/g
E-coli	<3 NMP/G
Yeasts	<10 UFC/g
Aerobic Mesophilic Microorganisms	56x10 ² UFC/g
Molds	<10 UFC/g
Salmonella	Absent

Labeling: Product name, batch code, product code, net weight, gross weight, date of manufacturing, along with storage instructions are printed on the label affixed to each shipping container or bottle.

Preservatives: Macambo Seeds are free from added sugar, added color or preservatives of any class.

Nutritional Value: Due to its high content of Omega 9, the Macambo beans help to regulate cholesterol levels (LDL) and blood pressure. The typical western diet is seriously lacking in dietary fiber, with 31% fiber, Macambo provides a delicious way to meet all you fiber requirements. This can help to maintain a healthy weight; lower your risk of diabetes; heart disease; help maintain bowel health; as well as helping to control blood sugar levels. Macambo has been used for centuries as the all-day energy food of Amazonian workers and is a perfect functional food for endurance athletes or those who work long hours.

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