

Cocoa powder 10-12% DS150



General Information

		Comment
Product Description	Fat-reduced cocoa powder	DIR.2000/36/EC
Process	Alkalised	
Manufacturer Information	Cargill Cocoa & Chocolate	
Country of Origin	The Netherlands	

Process Description Cocoa Powder

Cocoa powder is obtained by hydraulic pressing of cocoa mass whereby cocoa butter is separated from the cocoa cake, after which the cocoa cake is pulverized into a fine free flowing cocoa powder. Cocoa mass is produced from cocoa beans, which are deshelled and broken into cocoa nibs (the kernels). These kernels are alkalized (except for the natural cocoa powder), roasted and ground into a fine cocoa mass.



Sensoric Description

		Comment
Appearance	Fine powder, free flowing	
Colour	Intense dark	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

Chemical and Physical Parameters

				Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content		/ -		10	Λ	12	%	ICA 37, 1990**	
Moisture Content		-			W	4.5	%	ICA 1, 1950**	
рН	in 10%	solution		8.3	8.5	8.7	pH units	ICA 15, 1972*	/
Ash Content	on Fat l	Free Dry M	atter			16	%	ICA 16, 1973**	
			7	Min	AVG	Max	UOM	Method	Comment
Fineness, 75µm	Wet Sie	eve Residue	Э	99.5			%	ICA 11, 1970**	
Shell Content	on Alka	li Free Nibs	3	7///		1.75	%	AOAC 970.23	

Microbiological Analysis

		Min	AVG	Max	UOM	Method	Comment
Total Aerobic Plate Count	-			5000	CFU/g	ICA 39, 1990 no. 2*	
Yeasts	-			10	CFU/g	ICA 39, 1990 no. 7*	
Moulds	-			50	CFU/g	ICA 39, 1990 no. 7*	
Mesophilic Spores	-			5000	CFU/g	ICA 39, 1990 no. 3*	10min. 80°C; 3days at 30°C

		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent		Internal Method BAC04	in 1g
E-Coli	-	Absent		Internal Method BAC04	in 1g
Salmonella	-	Absent		ISO-6579/PCR/ICA39**	in 750g
Lipase Activity	-	Negative			
Protease Activity	-	Negative			

Supplementary to the Method

General: methods may differ at affiliates

- * : equivalent to referred method
- **: internal method based on referred method





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RC: N° Fisc: N° Art: Banque: N° Compte: 23B0265874-01/13 002313026587438 13271006370 BEA 114 002001141142200207-62



Nutritional Values

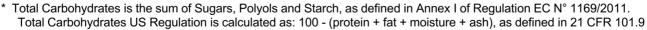
Nutrient Value UOM kJ 1246 kJ/100 kCal 299 kCal/10 Fat 10.5 % Saturated Fat 6.4 % Mono Unsaturated Fat 3.7 % Poly Unsaturated Fat 0.4 % Total Carbohydrates * 8.5 % Total Carbohydrates US regulations * 47 %)g
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,	
Total Carbobydrates LIC regulations * 47 0/	
Total Carbonydrates 03 regulations 47 %	
Sugars 0.4 %	
Added Sugar 0 %	
Starch 8.1 %	
Insoluble Dietary Fiber 26.8 %	
Soluble Dietary Fiber 4.4 %	
Protein 23.5 %	
Salt ** (= 2,5x Na) 0.08 %	
Organic Acids 3.5 %	
Theobromine 2.3 %	
Caffeine 0.2 %	
Moisture 4.5 %	
Ash 14.5 %	
K (Potassium) 7270 mg/100)g
Na (Sodium) 30 mg/100)g
Ca (Calcium) 170 mg/100)g
Mg (Magnesium) 540 mg/100)g
Fe (Iron) 70 mg/100)g
Cu (Copper) 5 mg/100)g
Zn (Zinc) 7 mg/100)g
CI (Chloride) 0 mg/100)g
P (Phosphorus) 690 mg/100)g
Vitamin A (Retinol) 0 mg/100)g
Vitamin B1 (Thiamin) 0.1 mg/100)g
Vitamin B2 (Riboflavin) 0.2 mg/100)g
Vitamin B3 (Niacin) 8.2 mg/100)g
Vitamin B5 (Pantothenic Acid) 1.5 mg/100)g
Vitamin B6 (Pyridoxine) 0.1 mg/100)g
Vitamin C (Ascorbic Acid) 0 mg/100)g
Vitamin D (Cholecalciferol) 0 mg/100)g
Vitamin E (Tocopherol) 2.3 mg/100	١
Cholesterol 0 mg/100	<u>Jg</u>



Trans Fatty Acids: < 0.5 g/100g fat

Comments on Nutritional data

The above nutritional values are all indicative data. The values originate from analytical results. The expressed analytical datacomprise relevant nutritional components only. Therefor the sum does not equal 100%.

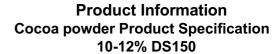


** The salt content is exclusively due to the presence of naturally occurring sodium.





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Packaging and Storage Information/Recommendations

	Description	UOM	Comment
Shelf Life	36	month(s)	at below storage conditions
Relative Humidity	max 50	%	-
Storage Temperature	10 - 25	°C	-
Transport Temperature	Ambient, recommended below 25°C	°C	-

Labeling Information

The product labeling (if applicable) contains following standard information:Label:

- type
- lot number
- production date
- best before date

Bag / Carton:

- net weight
- name of manufacturer
- country of origin

Explanation product coding

The lot number is made up of eight/nine digits and is composed as follows:

L(L) xx xx x xx L(L) = location

codex(x) YY xx x xx YY

= year code x(x) xx WW x xx

WW = week code

x(x) xx xx M xx M = machine/product code

x(x) xx xx x SS SS = production sequence of product/machine in one specific week

Year code

This is a consecutive number, indicating the production year, eg. 08 for 2008.

Week code

This code is the number of the week according to the standard week numbering.

Dietary Information

Suitable for

	Suitable for	Certified	Comment
Kosher	Yes	Yes	Orthodox Union
Vegetarian	Yes	No	
Halal	Yes	Yes	Halal Food Council of Europe
Vegans	Yes	No	
Coeliacs	Yes	No	EG 41/2009

Allergens

A = Used as ingredient in recipe

B = Present in cocoa powder production areas

C = Unintended presence during processing



Farming Pro

RC:
N° Fisc:
N° Art:
Banque:
N° Compte:

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Product Information Cocoa powder Product Specification 10-12% DS150

	Α	В	С	Comment
Beef				
Carrot				
Celery				
Chicken				
Cocoa				
Coriander				
Corn (Maize)				
Egg				
Fish				
Glutamate				
Gluten				
Lactose				
Legumes/pulses (other)				
Lupin				
Milk protein				
Mollusc				
Mustard				
Nut oils				
Nuts				
Peanut oil				
Peanuts				
Pork				
Rye				
Sesame				
Sesame oil				
Shellfish/Crustaceans				
Soy				
Sulfites (E220-228)				Naturally occuring, < 10 ppm
Wheat				

Comments on Allergens

All Allergens should read: including derivatives.

The allergens listed above are in accordance with EU regulation 1169/2011 as amended.

Comments

- U.O.M. = Unit of Measurement
- N.D. = Not detectable
- If fields are left empty, the parameter is not applicable or no specification can be given.
- All specifications guaranteed at time of loading.
- The microbiological values are not obtained by any means of radiation, nor any sort of gas treatment.
- This specification is confirmed to also cover product of this type delivered under UTZ or Fairtrade mass balance (Cargill B.V. FLO-ID:23857)

This specification is valid till two years from printed date and supersedes all previous specifications of the same product.

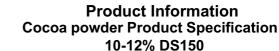
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Approved	d by:
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Wout Clicteur

Cocoa and Chocolate FSQR Director Europe



