 <p>ICAM S.p.A. Via Pescatori 53 23900 Lecco Via Caio Plinio 5/7 22030 Orsenigo</p>	<p align="center">PRODUCT SPECIFICATIONS</p> <p align="center">080004238 COCOA POWDER 22/24 KG.1 PCS 10</p>		<p>Doc. 080004238</p> <p>Rev. 0 Of 17/03/2017</p> <p>Granted by Quality Assurance</p>	<p align="center">P:1/3</p>
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DEFINITION : Cocoa powder obtained from grinding of sound and ripe previously cleaned, unshelled, roasted cocoa beans (Theobroma Cocoa) and submitted to appropriate alkalise treatment.

PRODUCT NAME : Alkalized cocoa powder with 22 /24% of cocoa butter.

INGREDIENTS: Cocoa powder, Acidity corrector: Potassium carbonate. Vanillin. **Gluten-free**

Organoleptic characteristics

APPEARANCE Reddish brown colour
TASTE: Strong cocoa Flavour

Package characteristics

Multi - layers paper bag

Dimensional characteristics

PACKAGING UNIT:	EAN Code: 8006070042386	Weight (Kg): 1	L/w/h (cm): 12,6 x 7,5 x 30
SHIPPING UNIT:	EAN Code: 8006070142383	Nr. of Pieces: 10	L/w/h (cm): 29 x 40 x 28,5
	Pallet Load (boxes per layer/nr. of layers): 8 x 4 = 32		

Storage & Shelf life

STORAGE CONDITION:	Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max
SENSORY SHELF LIFE:	36 months

Composition

Cocoa powder	99,90 %
Vanillin	00,10 %
Acidity corrector: Potassium carbonate	+

Declarations of conformity:


HACCP: The product complies with Regulation 853/2004/EC

GMO: The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

IRRADIATION: The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

CONTAMINANTS: Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

PACKAGING: The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

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Allergens

Allergen	Presence/Absence (+/-)	Possibility accidental presence (YES/NO)
Egg, egg derivatives, albumen	-	NO
Celery and their derivatives	-	NO
Soya and soya derivatives	-	NO
Nuts and nuts derivatives	-	NO
Milk, dairy products, lactose	-	NO
Sesame seed and sesame seeds derivatives	-	NO
Lupin and their derivatives	-	NO
Sulphite at concentrations of at least 10mg/l	-	NO
Fish and their derivatives	-	NO
Shellfish and their derivatives	-	NO
Crustaceans and their derivatives	-	NO
Cereal and their derivatives with gluten >20 mg/kg	-	NO
Mustard and their derivatives	-	NO
Peanuts and peanut derivatives	-	NO

Chemical-physical characteristics

Analysis	UM	Value	Tolerance	Method
Fat content (on dry matter)	%	23	± 1	Lab.004 (refractometry)
Ashes (d.d.m.)	%	14,0	max	Lab.009 (IOCCC, 996.17)
pH		8,0	± 0,3	Lab.003 (pH electrode)
Finess (on 200 mesh) (d.d.m.)	%	0,5	max	Lab.015 (IOCCC, 970.11)
Moisture	%	5,0	max	Lab.002 (gravimetry)

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Microbiological characteristics

Analysis	UM	m*	M*	Method
TVC	cfu/g	5000 n=1	10000 n=5 c=1	Lab.020.2 (PCA 32°Cx48h)
Moulds	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Yeast	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Coliforms bacteria	cfu/g	<10 n=1	50 n=5 c=1	Lab.020.3 (Petrifilm 35°Cx48h)
E. coli	in 0.1 g	Neg. n=1	-	Lab.020.4 (Petrifilm 37°Cx48h)
Staphylococcus coag. +	in 0.01 g	Neg. n=1	-	Lab.020.6 (BP 37°Cx48h)
Salmonella spp.	in 100g	Neg. n=1	-	ISO 6579:2002

* Sampling plans according to ICMSF: Microorganisms in Food 2. Sampling for microbiological analysis: Principles and specific applications, Second edition, 1986 ("n"= number of samples; "m"= reference value; "M"= the upper limit which should not be exceeded; "c"= number of samples allowed to fall between "m" and "M").

Nutritional characteristics

Average analysis for 100 g	UM	(Calculation)
Energy	kJ	1738
Energy	kcal	419
Fat	g	23,0
Of which saturates	g	14,0
Carbohydrate	g	18,0
Of which sugars	g	0,5
Fibre	g	27,0
Protein	g	21,5
Salt	g	0,0

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