

PRODUCT SPECIFICATIONS

Doc. 080004848

Rev. 1

Of 22/04/2020

Granted by Quality Assurance

P:1/4

080004848 HIGH ALK.COCOA POWDER 22/24

<u>DEFINITION</u>: 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.

Dimensional characteristics

PACKAGING UNIT:	EAN Code:	Weight (kg.): 25 L/w/h (cm): n/a x n/a x n/a
SHIPPING UNIT:	EAN Code: 8006070148484	L/w/h (cm): 50 x 13,5 x 81
	Pallet Load (boxes per layer/nr. of layers): 3 x 6 = 18	

Storage & Shelf life

STORAGE CONDITION:	Store in a cool, dry place. (18° - 20° C, Max 50% RH)
SENSORY SHELF LIFE:	24 months

Composition

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

Declarations of conformity:

HACCP: The product complies with Regulation 852/2004/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

The product referred to this technical sheet contains/does not contain allergens as reported to the Directive 2003/89/CE and amendments.

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	%	23	± 1	Lab.004 (refractometry)
Ashes (d.d.m.)	%	14,0	max	Lab.009 (IOCCC, 996.17)
рН		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

Microbiological characteristics				
Analysis	UM	m*	M*	Method
TVC	cfu/g	1000 n=1	5000 n=5 c=1	Lab.020.2 (PCA 32°Cx48h)
Moulds	cfu/g	<10 n=1	50 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Yeast	cfu/g	<10 n=1	50 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Coliforms bacteria	in 0.1 g	Neg. n=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

Avarage 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

Certifications



Halal

Declarations of conformity:

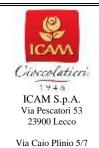
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