

TECHNICAL SPECIFICATION SHEET

ALKALIZED COCOA POWDER 20-22% FAT CONTENT - KON-TD-20

Product description: ALKALIZED COCOA POWDER

APPEARANCE	Fine, free flowing powder
Texture	Typical cocoa
Flavour	Typical Cocoa
Odour	Typical Cocoa
Colour	Dark Reddish brown

Physical & Chemical Characteristics

Unit Measurement

Colour	-	Meet Standard
Flavour	-	Meet Standard
pH	-	8,0 ±,2
Fat Content	%	21,0 ±1,0%
Fineness (<75µm) (wet, through 200 mesh ASTM sieve)	%	99.0% min
Moisture	%	5.0 max
Shell Content	%	1.75 max

Microbiological Characteristics

Total Plate Count	cfu/g	5,000 max
Yeast	cfu/g	50 max
Moulds	cfu/g	50 max
Enterobacteriaceae	per 1g	negative
Coliform	per 1g	negative
Escherichia Coli	per 1g	negative
Salmonella	per 25g	negative

These specifications apply to an average sample covering the goods when they leave production plant. They are analysed according to the methods of analysis as described in IOCCC and AOAC.

COMPOSITION

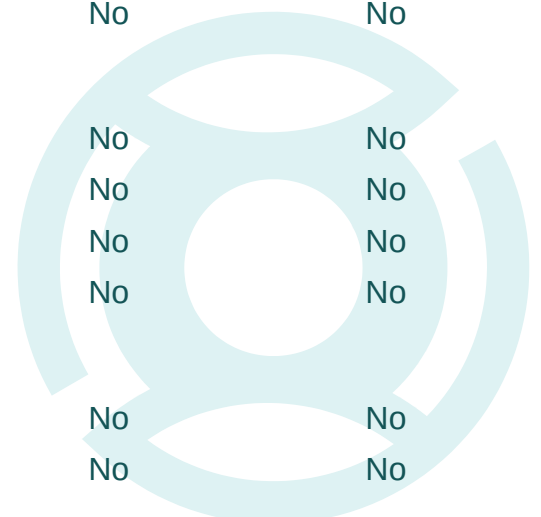
Component	Classification	Source
Cocoa Beans	Main Ingredient	Theobroma cacao
Potassium Carbonate (E501 i)	Processing Aid	Mineral

DIETARY

Component	Suitability	Certified
HALAL	Suitable	YES
KOSHER	Suitable	YES (Pareve & Passover)
Vegetarians	Suitable	
Vegans	Suitable	
Babies/infants	Not recommended for baby and/or infants food application	

Allergen

Allergenic Food and Derivatives	Used as ingredient in recipe	Present in production line	Other ingredient in facility
Crustaceans and products thereof (incl. crab, crayfish, lobster, shrimp)	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Milk and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Tree Nuts and products thereof (incl. Almond, Brazil nuts, Cashews, Chestnuts, Filberts/Hazelnuts, Macadamia nuts, Pistachios, Walnuts, Coconut)	No	No	No
Cereals containing gluten and products thereof (inclu. Wheats, Barley, Oat, Buckwheat)	No	No	No
Celeriac and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seed and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations (expressed as SO ₂) <10 ppm .	No	No	No
Lupin and products thereof	No	No	No
Molluscs and products thereof	No	No	No



Nutritional Information (Indicative Value)

Parameter	Unit	Results
Energy	kcal/100g kJ/100g	386 1622
Protein	g/100g	23.0
Fat – Total	g/100g	23.0
Saturated Fat	g/100g	14.7
Monounsaturated Fat	g/100g	7.5
Polyunsaturated Fat	g/100g	0.8
Trans Fatty Acid	g/100g	0.0
Available Carbohydrate	g/100g	37.5
Sugar (Lactose)	g/100g	0.0
Digestible Carbohydrate	g/100g	6.0
Dietary Fiber	g/100g	31.5
Ash	g/100g	12.6
Moisture	g/100g	2.3
Theobromine	g/100g	1.5
Caffeine	g/100g	0.1
Cholesterol	mg/100g	0.0
Sodium	mg/100g	20.0
Potassium	mg/100g	5440
Aluminium	mg/100g	5.0
Calcium	mg/100g	170.0
Copper	mg/100g	4.0
Iodine	mg/100g	136.0
Iron	mg/100g	25.0
Magnesium	mg/100g	361.0
Manganese	mg/100g	5.0
Phosphorus	mg/100g	907.0
Zinc	mg/100g	1.0

*Values in Nutritional Report are calculated, based on analysis.

Energy (kcal/100g) = (Available carbohydrate - Dietary fiber in g/100g x 4) + (Dietary fiber in g/100g x 2) + (Protein in g/100g x 4) + (Fat in g/100g x 9)

*Nutrient content information is indicative of composition but not intended as definitive or complete. It is not intended for use in determining specific nutrient labelling values in finished products containing this ingredient as the responsibility for determining label information lies with the finished product manufacturer.

Genetic Modification

In the manufacturing process of cocoa products we use no gene-modifying techniques, the ingredients used have not been genetically modified, as far as our knowledge.

Irradiation

Contaminants

Contaminants Monitored	Monitoring Basis
Heavy Metals as Cd, As, Hg, Pb, Sb, Sn	Half Yearly Basis
Mycotoxins include Aflatoxins (B1, B2, G1, G2), Ochratoxin A	Half Yearly Basis
PAHs includes Benzo(a)pyrene, benz(a)anthracene, benzo(a)fluoranthene, chrysene	Half Yearly Basis

*Due to the confidential nature of the data, we reserve the right to share this information only in direct enquiries. The effectiveness of our contaminants monitoring program can be reviewed during onsite visits or audits.

Shelf Life and Storage condition

Shelf Life after manufacturing	24 months (2 years)
Transport Condition	Ambient
Storage Condition	The optimum storage conditions are below 20°C with 60% relative humidity in a clean, dry, well ventilated area and free from foreign odours. Avoid direct sunlight and not stacking more than 20 layers of bags height.

Packaging Information

Cocoa powder is packed in 25-kgs poly-lined, multi-walled Kraft paper bag.

Kraft paper bag with 3 layer

Inner layer – Kraft Paper

Intermediate layer – Poly-lined

Outer layer – Kraft Paper

The bag is labelled with company name, product name, country of origin, production code and net weight.

Certification

FSSC 22000	ISO 22000:2018	HACCP	UTZ / RA
Available	Available	Available	*Optional

*Option: UTZ / RA certified option are based on mass balance.

---END OF DOCUMENTS---

