

1. **Product(group) name:**
Cocoa powder

2. **Manufactured:**
The Netherlands

3. **Product discription:**
Cocoa powder alcalized, medium brown to darker brown colour

4. **Ingredients:**
100%

5. **Specific productmarks**

5.1 **Physical values**

Shape

Colour

Taste/ Odour

Texture

Small granules
Medium brown to dark brown
colour
Characteristic for cocoa powder
Powder, free from lumps

Tolerance tabel:

Maximum:

Extraneous matter ①	
Foreign matter	
Fineness	sieve 0,75= 200 mesh

① All matter from the specific plant other than the required part.

5.2 **Chemical product value, maximum value:**

Moisture	Max	5.5	%
Total Ash	Max	14	%
Ash soluble in water	Max	6.5	%
Alkalinity of total ash soluble in water	Max	6.0	%
Alkalinity of total ash insoluble in acid	Max	0.5	%
Cocoa shell, content based on non alcalized cocoa nibs	Max	1.75	%
pH-value		7.2 ± 0.5	
Fat content, in dry substance		10 ± 12	%
Copper (Cu)	Max	50.0	mg/kg
Lead (Pb)	Max	0.10	mg/kg
Arsenic (As)	Max	0.01	mg/kg
Cadmium (Cd)	Max	0.05	mg/kg
Mercury (Hg)	Max	0.001	mg/kg

*EU Regulation (EC) No. 1881/2006

5.3 Microbiological marks

Total Plate Count :	10.000 cfu/g
Yeast	100 cfu/g
Moulds	100 cfu/g
E.coli:	<10 cfu/g
Salmonella:	absent in 25 g
Active Lipase:	negative

5.4 Composition / nutricion a 100g*

<input checked="" type="checkbox"/>	Avail.	Energy		879	KJ/	<input type="text" value="210"/>	kcal
<input checked="" type="checkbox"/>	Avail.	Moisture	Max.	5.5	%		
<input checked="" type="checkbox"/>	Avail.	Protein	Ca.	23	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Fat	Ca.	11	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Sugars	Ca.	2	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Starch	Ca.	12	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Sodium	Ca.	0.02	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Calcium	Ca.	0.01	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Potassium	Ca.	1.50	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Iron	Ca.	0.03	gram per 100g		
<input checked="" type="checkbox"/>	Avail.	Phosphorus (as P ₂ O ₅)	Ca.	1.70	gram per 100g		
<input type="checkbox"/>	Not avail.	-					

*Source: supplier information, based on 10%/12% Fat content

5.5 Allergen information

*For the product supplied:	PRESENT IN PRODUCT			PRESENT ON THE SAME PRODUCTION LINE		PRESENT IN THE FACILITY	
	YES	NO	MAY CONTAIN	YES	NO	YES	NO
	Gluten or products containing gluten e.g. wheat, oats, rye, barley, spelt, kumat		X			X	
Shellfish or products of shellfish		X			X		X
Eggs or products of eggs		X			X		X
Fish or products of fish		X			X		X
Peanuts or products of peanuts		X			X		X
Soybeans and products of soybeans		X			X		X
Milk or products of milk (incl. Lactose)		X			X		X
Nuts or products of nuts e.g. almonds, hazelnuts, cashew, pecan, brazil nuts, pistachios and others		X			X		X
Celery and products of celery		X			X		X
Lupin and products of lupin		X			X		X
Molluscs and products of molluscs		X			X		X
Mustard seeds and products of mustard seeds		X			X		X
Sesame seed and products of sesame seed		X			X		X
Sulphurdioxide and Sulphites with concentration more than 10 mg/kg or 10 mg/lt		X			X		X
Glutamate		X			X		X

* We handle our produce with the utmost care. Our allergenmanagement is a part of a preventive action of cross-contamination. Although we do not have other allergens on the premises, we cannot guarantee the absence of allergens for 100%. Therefore we do not have a claim "allergen-free" on our products.

6. Storage conditions

Temperature

10 to 18 (ambient) °C

Relative humidity

55-60 %

*To be stored out of direct sunlight and any foreign odeur.***7. Expire date**

Best before use

24 months in original packaging, according storage conditions mentioned above. Specific best before date is printed on the label.

8. GMO-information

Product is GMO-free and delivered according EU Regulation No. 1829/2003 and No. 1830/2003.

9. Irradiation

Product has not been irradiated.

9. Package

Multiply paperbags
Big Bags
Bulk carriers

Kos net

25 kos net

750 kos net

Material

Carton

PPE

Recycling

No

No

10. Label instructions

Product name, best before date, weight, storage conditions, lot number, production date

11. Specific use instructions

This product is commonly used as an ingredient in the bakery industry, Compound coatings, Icy chocolate, Fillings, Desserts.

12. Remarks

All customers quality control checks have to be completed on the entire load, prior to production and use.

The quality of the goods shall be deemed to be acceptable to the buyer or receiver of the goods if the product or any part thereof supplied under the contract are processed, altered or tampered with in any way.

No rights can be derived from this specification.

Disclaimer*The above information is intended as general product information and is established to the best possible accuracy. However, we cannot accept on the facts of the above dates liability with respect to accuracy and precision.**The purchaser of this product is responsible to verify whether the application and declaration of this product comply with existing local laws.*