

<u>DEFINITION</u>: Cocoa powder obtained from grinding of sound and ripe previously cleaned, unshelled, roasted cocoa beans (Theobroma Cocoa) and submitted to appropriate alkalize treatment. <u>PRODUCT NAME</u>: Alkalized cocoa powder with 22-24% of cocoa butter. <u>INGREDIENTS</u>: Cocoa powder, Acidity corrector: Potassium carbonate. **Gluten-free.** 

#### **Dimensional characteristics**

PACKAGING UNIT:	EAN Code: 8006070048982	Weight (KG): 20 L/w/h (cm): 60 x 35 x 12	
SHIPPING UNIT:	EAN Code: 8006070148989	Nr. of Pieces: 1 L/w/h (cm): 36,5 x 36 x 46,5	
	Pallet Load (boxes per layer/nr. of layers): $6 \times 3 = 18$		

#### Storage & Shelf life

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

#### **Composition**

Cocoa powder	100 %
Acidity corrector: Potassium carbonate	+

#### **Declarations of conformity:**

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

**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.

**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.



22030 Orsenigo

# PRODUCT SPECIFICATIONS Doc. 080004898 P:2/4 Rev. 0 Of 03/03/2017 P:2/4 080004898 HIGH ALK.COCOA POWDER 22/24 Granted by Quality Assurance WITHOUT FLAV Image: Comparison of the second s

# 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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Via Caio Plinio 5/7 22030 Orsenigo

# **PRODUCT SPECIFICATIONS**

Rev. 0

Of 03/03/2017

Granted by Quality Assurance

P:3/4

# 080004898 HIGH ALK.COCOA POWDER 22/24 WITHOUT FLAV

# **Microbiological characteristics**

Analysis	UM	m*	<b>M</b> *	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**



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Vegan

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