



Product Specification
Cacao powder 10-12%, organic (BIO115-4)

Product description:

Product name	Cacao powder organic, fat content 10-12%
Botanical name	<i>Theobroma Cacao</i>
Variety	-
Country of origin	Dominican Republic
Country of processing	-
Process description	Cocoa powder is obtained from roasted, de-shelled and crushed cocoa beans, which are ground into liquor and pressed hydraulically, the resulting press cake is then pulverized to cocoa powder.

Mix Composition:

Product	Art. number	% (w/w)	Origin

Ingredient declaration:

Organic cacao beans 100%

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)

Organoleptic parameters:

Consistency / Texture	Fine free flowing powder
Colour	Light to dark brown
Flavour / Odor	Typical of cacao, free of off flavour or odour

Physical parameters:

Count :	Pieces / 50 g	-
Size	Grade	-
Mesh size (sieving)	Particles > 10,0 mm	N/A % (w/w)
	Particles > 5,0 mm	N/A % (w/w)
	Particles < 5,0 mm	N/A % (w/w)
Foreign materials (not product related)	Glass, stones, metal, plastic, wood)	Absent % (w/w)
	Ash	N/A % (w/w)
Impurities (product related)	Organic impurities, plant (rest) material	≤ 0,1 % (w/w)
Others	Infestation	Absent

No information available = - / Not applicable = N/A

Chemical parameters:

Moisture	≤6	%	ISO 665 / 712
Preservative: SO ₂	N/A	ppm (mg/kg)	
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxin B1	-	ppb (μg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	-	ppb (μg/kg)	ISO 16050
Ochratoxin A	N/A	ppb (μg/kg)	
Peroxide number	-	meq / kg fat	
Patulin	-	ppb (μg/kg)	
Aw value	-		
pH value	-		ISO 2917
Sugar content	-	°Brix	
Fat content	10-12	%	
Free Fatty Acids (FFA as Oleic acid)	-	%	
Heavy metals			According to current EU legislation
Cadmium	≤ 0,6	mg/kg	
Pesticides			According to current EU legislation

No information available = - / Not applicable = N/A

Microbiological parameters:

Total plate count	≤ 300 000	cfu/g	ISO 4833
Yeast	-	cfu/g	ISO 21572-1 or 2
Mould	≤ 5000	cfu/g	ISO 21572-1 or 2
E. coli	≤ 100	cfu/g	ISO 16649-1 or 2
Salmonella spp.	Absent	25 grams	ISO 6579-1
Enterobacteriaceae	≤ 1000	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

Nutritional parameters:

per 100 grams (may vary with the season, based on suppliers' information)

Energy	1379	kJ
	330	kcal
Fat	10-12	g
Saturated	6,9	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	14,5	g
Sugars	0,3	g
Polyols	-	g
Starch	-	g
Dietary fiber	31,0	g
Protein	28,1	g
Salt	0,1	g

Product claims:

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	No	
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	

* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

* Product is manufactured without genetic modification directly or indirectly.

*The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Storage conditions:

Optimum storage conditions	Temp: 15-20°C R.H.: <50 %
Shelf life (after production)	24 months from production date

Packaging:

Direct contact material	Type: bag Material: PE Weight:
Indirect contact material	Type: bag Material: paper Weight:
Weight per colli (net.)	20 kg

Packaging materials are in compliance with EU legislation.

Intended use:

Ready to eat. Choking hazard for small children. Consumers with allergies towards certain ingredients should avoid consumption.

Allergen information

+ = present / yes

- = not present / no

? = no information available

Allergens	Product contains: (as ingredient)	Cross-contamination possible:
Milk and products (cow), lactose	-	-
Egg	-	-
Soy	-	-
Gluten (wheat, rye, barley, oat, spelt, kamut)	-	-
Fish	-	-
Shellfish and crustaceans	-	-
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio)	-	-
Peanuts and products thereof	-	-
Sesame	-	-
Sulphite (E220 to E228) if >10 ppm	-	-
Celery	-	-
Lupine	-	-
Mustard	-	-
Molluscs	-	-

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.