

PRODUCT INFORMATION

See also www.organic.nl

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| Product | Organic Cocoa powder 10/12 Alkalized |
| Code | 20001 |
| Certificate | NL-BIO-01 |
| Country of origin | Dominican Republic/Peru, country of last processing The Netherlands |
| Latin name | Theobroma Cacao |
| Last update | 5-7-2016 |
| Date of issue | 5-7-2016 |
| This product is | Organic and not genetically modified or irradiated |

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| Production | |
| Ingredients | Organic Cocoa powder (made from organic Cocoa beans, type Forastero Hispanola) |
| Additives | - |
| Process | <p>After harvesting the cocoa fruits from the cocoa tree the fruits are opened and the fresh beans taken out. During the fermentation process the fruit pulp is reduced. The fermented cocoa beans are then dried, cleaned and pre-roasted, broken and cleaned once more.</p> <p>The broken cocoa beans are alkalisied by adding carbonates, then roasted, cooled down and grinded. The result is the cocoa mass. This cocoa mass is pressed until the fat content comes to the declared level. Besides the separated cocoa butter remains the solid components that are crushed, grinded and stabilized (by cooling down, warming up, cooling down) and result in cocoa powder.</p> <p>* carbonates are used as processing aids for alkalisiation</p> |

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| Sensorial properties | |
| Smell | Typical of cocoa, free of off flavor or odour |
| Colour | Brown |
| Taste | Typical of cocoa, free of off flavor or odour |
| Appearance | Fine powder: on 75 µm(through 200 mesh): min. 99 % |

| Packing | | | |
|--------------------------|-----------------|---------------|----|
| Net content | 25 kg | | |
| Kind of packing | Multi layer bag | | |
| Packing size (L x W x H) | 80x35x16 | | |
| Packing/layer | 3 | Layers/pallet | 10 |

| Shelflife | |
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| Storage conditions | Dry, well ventilated, away from strong odours, temperature: 15°C - 20°C, rel.humidity: <50 |
| Maximum shelflife | Max. 24 months after production date |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---|--|
| Energy | 1430 kJ 342 kCal | |
| Protein (g) | 24 | |
| Fat (g) | 11.0 | Saturated: 6.5 Mono-unsaturated: Poly-unsaturated: |
| Carbohydrates (g) | 14 | Sugars: 0 |
| Dietary fibre (g) | 45 | |
| Moisture | Max 4,5% | |
| Salt (g) | <0,1 | |
| Mineral (mg) | Sodium: Calcium: Potassium: Phosphorus: Copper: | Iron: Chloride: Magnesium: Zinc: |
| Vitamins (mg) | Vitamin A: Vitamin B1: Vitamin B2: | Niacin: Vitamin B6: Vitamin C: |

| Analytical properties | |
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| Total fat content | 10-12% |
| Ashes (%) | max 10.0 |

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| Fineness | ≥ 99,0 % |
| pH | 7,3 +/- 0,3 |
| Amount of shells (%) | Max 1.75 |
| Impurities product own | < 0.05 weight % |
| Impurities product strange | < 0.05 weight % |

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| Microbiological Properties | |
| Total Plate Count (cfu/g) | < 5.000 |
| Yeast & Moulds (cfu/g) | < 50 |
| Enterobacteriaceae | < 10 |
| E. Coli | Absent in 1 gram |
| Salmonellae | Absent in 100 grams |

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| Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination) | | | |
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | - | Sesame-oil | - |
| Soya oil | - | Glutamate (added E620-E625) | - |
| Gluten | - | Sulfite (E220-E228) | - |
| Wheat | - | Benzoic acid/Parabens (E210-E213) | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine (E102) | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | + | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

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| Acceptable for: | |
| Vegetarians | Yes |
| Vegans | Yes |

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| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | Yes |
| Ecosocial | No |

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| Use | This low fat type contains 10-12% of cocoa butter is commonly used to flavour baked products (cakes, cookies, etc.), cream, butter cream, whipped cream, etc. The high fat cocoa powder contains 20-22% of cocoa butter and is used to coat or decorate cakes and candies. It is also excellent for flavouring puddings. |
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