

PRODUCT INFORMATION

See also www.organic.nl

Product	Cocoa powder 20-22% fat alkalized
Code	20221
Certificate	NL-BIO-01
Country of origin	Non EU agriculture (mainly Dom. Rep and Peru), Processing EU
Last update	4-4-2018
Date of issue	7-3-2017
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	100% Certified Organic Cocoa beans
Additives	No additives
Process	Cocoa powder is obtained from roasted, broken, de-shelled and alkalized cocoa beans, which are ground into liquor and pressed hydraulically, the resulting press cake has been pulverized to cocoa powder.

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: (through 75 µm sieve) ≥ 99,0 %

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

Shelflife	
Storage conditions	Dry, well ventilated area, away from strong odours, Temperature: 15°C - 20°C, Rel. humidity: <50%

Maximum shelflife	Max. 24 months after production
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Average nutritional values (per 100 gram) (From: literature or supplier information)	
Energy	1560 kJ 379 kCal
Protein (g)	19
Fat (g)	21 Saturated: 13
Carbohydrates (g)	18 Sugars: 0.9
Dietary fibre (g)	29
Moisture	Max 4.5%
Salt (g)	<0.1

Analytical properties	
Total fat content	20-22%
Ashes (%)	max 10
pH	7,3 +/- 0,3
Amount of shells (%)	Max 1.75
Impurities product own	< 0.05 weight %
Impurities product strange	< 0.05 weight %

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast & Moulds (cfu/g)	< 50
Enterobacteriaceae (cfu/g)	< 10
E. coli (cfu/g)	Absent
Salmonellae (cfu/100g)	Absent

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	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	This 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. The 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.
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