

	<h2>COCOA POWDER</h2> <p>TYPE DOUBLE DUTCH 22/22%</p>	PRODUCT SPECIFICATION
<p>General Information Cocoa powder, alkalized with a cocoa butter fat content of 22-24% Cocoa powder (Directive 2000/36/EC).</p>		
<p>Country of origin West Africa (Ivory coast/Ghana/Kamerun) Ingredients Cocoa powder, acidity regulator: potassium hydroxide, potassium carbonates. Process Alkalised Customs tariff No. 1805.0000</p>	<p>Article-No. 332199 Color Dark red/brown Fat content 20/22% Process Alkalized pH Value 7,0-8,0</p>  <p>(02)40080073322092</p>	

Sensoric Description

Identifikation	Value	Comment
Appereance	Powder, structure fine	
Color	Dark red/brown	
Taste / odour	Typicall, no off flavours and/or smell	

Additive

Identifikation	Value	Comment
Alkalisng agents	≤ 7,0% (potassium hydroxide E525 + potassium carbonates E501)	Acidity regulator

Chemical and Physical Parameters

Identifikation	Min	Ø	Max	Uom	Methode	Comment
Cocoa butter content	22,0		24,0	%	ICA37, 1990	
Moisture content			4,5	%	ICA1, 1950	
pH Value	in 10% solution 7,0		8,0	pH Units	ICA15, 1972	
Fineness, 75µm	wet sieve reduction 99,0			%	ICA11, 1970	
Shell content	on alkali free nibs		1,75	%	AOAC 970.23	
Ash content			12,7	%	ICA16, 1973	

Microbiological Parameters

Identifikation	Min	Ø	Max	Uom*	Methode	Comment
Aerobic plate count	Total value		5000	CFU/g	ICA39-2, 1990	PCA 48h/37°C
Moulds			50	CFU/g	ICA39-7, 1990	PCA 72h/30°C
Yeasts			10	CFU/g	ICA39-7, 1990	PCA 72h/30°C
Mesophilic spores			5000	CFU/g	ICA39-3, 1990	10min.80°C/3days 30°C
Enterobacteriaceae		Absent		CFU/g	ICA39-5, 1990	VRBG 24h/37°C
E-Coli		Absent		CFU/g	ICA39-4, 1990	
Salmonella		Absent		CFU/750g	ICA39-8, 1990	

* Uom = Unit of measurement, CFU = colony-forming unit

Contaminants

Identifikation	De-shelled cocoa beans	Uom*	Methode	Comment
Cadmium (Cd)	AVG 0,08	mg/kg	STDEV: 0,09	
Blei (Pb)	≤ 0,13	mg/kg		
Arsen (As)	≤ 0,04	mg/kg		
Quecksilber (Hg)	≤ 0,01	mg/kg		
Pestizide Rückstande	Below LOQ	µg/kg	SFFET-7 GC-MS	
PAH 4	PAK's AVG 1,30	µg/kg	STDEV: 1,2	Max limit 30,0 µg/kg fat
Benzo(a)pyrene	PAK's AVG 0,09	µg/kg	STDEV: 0,2	Max limit 5,0 µg/kg fat

We hereby confirm that the results of the contaminants are guaranteed in accordance with the applicable legal provisions (pursuant to the European Community Regulation (EC) No 1881/2006 and (EC) No 396/2005 of the European Parliament).

Mycotoxine

Identifikation	Value	Uom	Methode	Comment
Aflatoxine G1	< 4,0	µg/kg		Below LOQ
Aflatoxine B1	< 4,0	µg/kg		Below LOQ
Aflatoxine G2	< 4,0	µg/kg		Below LOQ
Aflatoxine B2	< 4,0	µg/kg		Below LOQ
Ochratoxine A	< 2,0	µg/kg		Below LOQ









We hereby confirm that the results of mycotoxins are guaranteed in accordance with the applicable legal provisions (pursuant to the European Community Regulation (EC) No 1881/2006 of the European Parliament).

COCOA POWDER

TYPE DOUBLE DUTCH 22/22%

PRODUCT SPECIFICATION

Nutritional Values (based on analytical results)

	Nutrient	Value	g/100g	Comment	
Energy	kJ	1.590	kJ/100g	 Brennwert  Brennwert	
	kcal	380	kcal/100g		
Fat	Total fat	22,5	g/100g		 Gesamtfett  davon gesättigte Fettsäuren
	Saturated fat	13,6	g/100g		
	Mono unsaturated fat	8,0	g/100g		
	Poly unsaturated fat	0,9	g/100g		
	TFS (Trans fatty acids)	< 0,5	g/100g		
Carbohydrates*	Total carbohydrates	8,7	g/100g		 Kohlenhydrate  davon Zucker
	Sugar (Mono & Disaccharide)	0,6	g/100g		
	Starch	8,1	g/100g		
Dietary fiber	Total dietary fiber	27,1	g/100g	 Eiweiß  Salz	
	Insoluble dietary fiber	23,1	g/100g		
	Soluble dietary fiber	4,0	g/100g		
Protein	Protein	19,4	g/100g		
Vitamins	Vitamin A (Retinol)	0	mg/100g		
	Vitamin B1 (Thiamin)	0	mg/100g		
	Vitamin B2 (Riboflavin)	0,1	mg/100g		
	Vitamin B3/PP (Niacin)	4,8	mg/100g		
	Vitamin B5 (Pantothenic Acid)	2,9	mg/100g		
	Vitamin B6 (Pyrodoxine)	0,1	mg/100g		
	Vitamin B8 (Biotin)	0	mg/100g		
	Vitamin B9 (Folic acid)	0	mg/100g		
	Vitamin B12 (Cyanocobalamin)	0	mg/100g		
	Vitamin C (Ascorbic acid)	0	mg/100g		
	Vitamin D (Cholecalciferol)	0	mg/100g		
Vitamin E (Alpha-Tocopherol)	4,8	mg/100g			
Minerals	Mg (Magnesium)	490	mg/100g		
	Ca (Calcium)	140	mg/100g		
	Fe (Iron)	40	mg/100g		
	P (Phosphorus)	650	mg/100g		
	Zn (Zinc)	7	mg/100g		
	Cu (Copper)	4	mg/100g		
	K (Potassium)	4.620	mg/100g		
	Cl (Chloride)	0	mg/100g		
	Na (Sodium)	30	mg/100g		
Other	Cholesterol	0	mg/100g		
	Theobromine	2,0	g/100g		
	Caffeine	0,1	g/100g		
	Salt **	0,08	g/100g		

* The total value of carbohydrates is as follows: sugar, polyols and starch, according to Regulation European Community (EC) No 1169/2011.

** Salt is calculated: value sodium multiplied by 2.5

Packaging information*

Identification	Sack 5 Kg	Sack 25 Kg	Comment
Type	2-fach Kraftpapier	Papercrafted bag 3inlayer	
Size	200 x 320 x 170 mm	500 x 850 x 180 mm	
Nett weight	5,0 Kg	25,0 Kg	
Tare weight	0,060 Kg	0,209 Kg	
Over pack	Karton 4 x 5,0 Kg	None	
Pallet possibility	Euro / H1	Euro / H1	
Pallet size	1200 x 1800 x 800 mm	1200 x 1700 x 800 mm	
Layers per pallet	600 Kg	750 Kg	
Total bags per pallet	5 Lagen mit je 6 Kartons	10 layers of 3 bags each	
Nett weight Pallet	30 Kartons	30 bags	
Food suitable	Ja	Yes	

* A certificate of conformity of the packaging is available.

COCOA POWDER

TYPE DOUBLE DUTCH 22/22%

PRODUCT SPECIFICATION**Storage information***

Identification	Description	Uom	Comment
Shelf life	36	Months	at below storage conditions
Shelf life on delivery	24	Months	
Relative humidity	Max. 50	%	
Storage temperature in °C	18-25	°C	
Transport temperature in °C	Max. 25	°C	

* Store this product in a clean, dry, odorless and well ventilated environment, without direct sunlight.

Product labelling

The product labeling (if applicable) contains the following standard information:		
- Nett weight	- Article-No.	- Type
- Batch-No. (Lot-No.)	- Shelf life	- Name/Address supplier
- Storage information	- Nutritional values	- Allergen information

Product coding

Code	Example	Explanation	Comment
The batch number (Lot No.) consists of 4/5 digits and is compiled as follows:			
LLLLx	1234	= Code Batch No., Max 4 digits	
xxxx9	1	= Code product packaging (if applicable)	
The shelf life (best before date) consists of 6 digits and is compiled as follows:			
99/xxxx	12	= Code month	
xx/9999	2019	= Code year	

Quality assurance**GMO - Regulation (EU) 1829/2003 & 1830/2003**

We hereby confirm that this product is known to the European Community (EC) No 1829/2003 of the European Parliament and of the Council on genetically modified food and feed and Regulation (EC) No 1830/2003 of the European Parliament and the Council on the traceability and labeling of genetically modified organisms, no genetically modified organisms, and the articles do not consist of genetically modified organisms or contain no genetically modified organisms. This applies to all raw materials used, including additives and flavorings.

Foreign body management - Regulation (EU) 852/2004

We hereby confirm that the freedom from foreign bodies is guaranteed in accordance with the legal provisions in force (pursuant to the European Community Regulation (EC) No. 852/2004 of the European Parliament).

Traceability - Regulation (EU) 178/2002

We hereby confirm that the traceability is guaranteed via the batch no. and delivery note no. In addition, retention samples are stored 1 year after the shelf life.

Nano technology - Regulation (EU) 1169/2011

No nanotechnology (synthetic nanoparticles <100nm) is used for this product and the packaging (according to Regulation European Community (EC) No. 852/2004 of the European Parliament).

Irradiation - Directive 1999/2 / EC and 1999/3 / EC

We hereby confirm that the product and its ingredients have not been irradiated in accordance with the Food Regulations (LMBestv) and the directives of the European Community (EC) No 1999/2 / EC and 1999/3 / EC.

COCOA POWDER

TYPE DOUBLE DUTCH 22/22%

PRODUCT SPECIFICATION

Allergen list*

Identification	A	B	C	Comment
1. Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3. Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4. Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5. Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7. Milk and products thereof (including lactose)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8. Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9. Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10. Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11. Sesame seed and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12. Sulphur dioxide and sulphites	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	< 10 ppm
13. Lupinen and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
14. Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

A = Used as ingredient in recipe

B = Present in production area

C = Unintended presence during processing (cross contamination)

* All allergens: including derivatives. The allergens, as listed above, are in compliance with the applicable provisions of European Community (EC) No 1169/2011 Regulation.

Quality System*

Identification	Certified	Since	Comment
HACCP	Yes	01.03.2007	Dr. Berns Labor

Identification	Suitable for	Certified	Comment
Kosher	Yes	Yes	
UTZ / RA	Yes	No	
Organic	No	No	
Vegetarian	Yes	No	
Vegan	Yes	No	
Halal	Yes	No	

* A certificate of quality systems is available.

Remark

This specification is valid till two years from effective date and supersedes all previous specifications of the same product. This information is confidential and proprietary and should not be copied, distributed or reproduced in whole or in part, nor passed to any third party, unless authorized in writing by an authorized representative.

Approved by

We hereby confirm that these values have been determined in a proper test in the laboratories of our supplier.

Effective date **01.01.2023**
Spec. Rev-No. **2402LS/13.0**