

PRODUCT INFORMATION

See also www.organic.nl

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|------------------------------|---|
| Product | Organic Cocoa powder 10/12 Alkalized (Theobroma Cacao) |
| Code | 20001 |
| Origin | Dominican Republic/Peru |
| Country of processing | The Netherlands |
| Last update | 20-02-2019 |
| Date of issue | 05-07-2016 |
| This product is | Organic and not genetically modified or irradiated |

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|--------------------|---|
| Production | |
| Ingredients | Organic cocoa beans |
| Additives | 2.5% potassium carbonate used for alkalization |
| Process | 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. 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. |

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| Sensorial properties | |
| Smell | Typical of cocoa, free of off flavour or odour |
| Colour | Brown |
| Taste | Typical of cocoa, free of off flavour or odour |
| Appearance | Fine powder |

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|------------------------|------------------------|----------------------|-----------|
| Packing | | | |
| Net content | 25 kg | | |
| Kind of packing | Multi layer bag | | |
| Packing/layer | 3 | Layers/pallet | 10 |

| Shelf life | |
|---------------------------|---|
| Storage conditions | Dry, well ventilated, away from strong odours. Temperature: 15°C - 25°C Rel. humidity: <65% |
| Maximum shelf life | 24 months after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|--|-----------------------------|------------------------|
| Energy | 1430 kJ 342 kCal | |
| Protein (g) | 24 | |
| Fat (g) | 11.0 | Saturated: 6.5 |
| Carbohydrates (g) | 14 | Sugars: 0 |
| Dietary fibre (g) | 33 | |
| Salt (g) | < 0.1 | |

| Analytical properties | |
|--|---------------------------|
| Total fat content (%) | 10-12 |
| Moisture (%) | < 4.5 |
| Ashes (%) | < 10 |
| Fineness (through 75µm sieve) (%) | > 99 |
| pH | 7.3 +/- 0.3 |
| shell content (%) | < 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 | < 10 |
| E. Coli (cfu/g) | Absent |
| Salmonella (cfu/25g) | Absent |

| Allergy list | | (+ = present, - = absent and * = 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 | Yes |
| Halal-certified | No |
| NOP-certified | Yes |
| Fairtrade IBD | 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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