

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic Cocoa powder 20/22 Alkalized (Theobroma Cacao)
Code	20221
Country of Origin	Dominican Republic/Peru, country of processing: the Netherlands
Last update	20-06-2019
Date of issue	07-03-2017
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 flavour or odour
Colour	Brown
Taste	Typical of cocoa, free of off flavour or odour
Appearance	Fine powder

Packing			
Net content	25 kg		
Kind of packing	Multi-layered paper 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	1560 kJ 379 kCal	
Protein (g)	19	
Fat (g)	21	Saturated: 13
Carbohydrates (g)	18	Sugars: 0.9
Dietary fibre (g)	29	
Salt (g)	< 0.1	

Analytical properties	
Total fat content (%)	20-22
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

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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