

## Allergens and sensitizers information

**Name** Carbon Black cocoa powder

**Producer** Olam Cocoa BV

- Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
- Veerdijk 18, 1531MS Wormer, The Netherlands

Declarable allergens EU <sup>1</sup> and USA <sup>2</sup>	Part of recipe	Used on shared line	As raw material in factory	Comments
<b>Gluten</b>	No	No	No	<20 ppm gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy <sup>3</sup>	No	No	No	
Milk	No	No	No	
<b>(Tree) Nuts</b>	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macademia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginkonut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pistachio	No	No	No	
- Sheanut	No	No	No	
Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites (expressed as SO <sub>2</sub> ) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	

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<b>Additional allergens EU: LeDa list v2.0 – 2011</b>	<b>Part of recipe</b>	<b>Used on shared line</b>	<b>As raw material in factory</b>	<b>Comments</b>
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Glutamate (E620 – E625)	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
Corn/maize	No	No	No	
Legumes	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	
<b>Additional allergens – Japan: CAA list – 2013</b>	<b>Part of recipe</b>	<b>Used on shared line</b>	<b>As raw material in factory</b>	<b>Comments</b>
Abalone	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Mackarel				
Shrimp/prawn	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Squid	No	No	No	
Apples	No	No	No	
Banana				
Kiwifruit	No	No	No	
Manggo	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Mushrooms	No	No	No	
Yams	No	No	No	
Buckwheat	No	No	No	
<b>Other substances of potential interest</b>	<b>Part of recipe</b>	<b>Used on shared line</b>	<b>As raw material in factory</b>	<b>Comments</b>
Animal products (other)	No	No	No	
Antioxidants	No	No	No	Natural presence of antioxidants, none added
<b>Artificial (AZO) colors</b>	No	No	No	
- E102 Tartrazine	No	No	No	
- E104 Quinoline yellow	No	No	No	
- E110 Sunset Yellow FCF Orange Yellow S	No	No	No	
- E122 Azorubine	No	No	No	
- E124 Ponceau 4R Cochineal Red A	No	No	No	
- E129 Allura Red AC	No	No	No	
- Other	No	No	No	
Artificial sweeteners	No	No	No	

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Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
BHA/BHT	No	No	No	
Cottonseed flour	No	No	No	
Flavors (artificial and/or natural)	No	No	No	
Latex	No	No	No	
Leguminosae	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Phosphates	No	No	No	
Preservatives (added)	No	No	No	
Sorbic acid	No	No	No	
<b>Spices</b>	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Vanillin	No	Yes	Yes	Possible traces due to cross contamination
<b>Sugars</b>	No	No	No	Natural presence, none added
- Saccharose (sucrose)	No	No	No	
- Glucose	No	No	No	
- Fructose	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein	No	No	No	Cocoa contains protein by nature, none added
Vitamins	No	No	No	Naturally present, none added
Yeast	No	No	No	

<sup>1</sup> EU: Regulation 1169/2011

<sup>2</sup> USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

<sup>3</sup> Lots produced before November 2017 may contain traces of soy lecithin due to cross contamination (max 1.5ppm soy protein)