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PRODUCT SPECIFICATION of 'DUTCH' COCOA PRODUCTS

'Dutch' Cocoa powder 22/24 alkalised, type red (art.nr.4482.5)

CHEMICAL & PHYSICAL SPECIFICATION	NORMS		METHOD of ANALYSIS
Moisture content	max. 4.5	%	IOCCC - 1952
Fat content (cocoa butter)	22 - 24	%	NIR system
pH value	7.8 ± 0.3		IOCCC - 1972
Fineness	99.7 ± 0.3	%	IOCCC - 1990 wet sieve residue on 75 µm sieve
Ashes content	max. 12	%	IOCCC - 1973

MICROBIOLOGICAL SPECIFICATION	NORMS		METHOD of ANALYSIS
Total plate count	max. 5000	cfu/g	ISO 4833-M
Yeasts	max. 50	cfu/g	ISO 7954
Moulds	max. 50	cfu/g	ISO 7954
Coliforms	max. 10		ISO 4832-M
E.Coli	absent	/g	ISO 16619-2
Salmonella	absent	/100g	ISO 6579-M

IOCCC = International Office of Cocoa, Chocolate and Sugar Confectionery
ISO= International Organization for Standardization

quality remarks

· Our cocoa powders are free from active lipase and proteinase.
· Store cocoa powder cool (15 - 20°C), dry (ERH max. 65%) and dark.
· Storage room must be free from foreign odours.
· Durability minimal 2 years.
· Lot identification a 5 digit code, each bag is marked with time of production
· Bags will be labeled with product name, art.nr., weight, production data and shelf life

packaging specification

Packaging bag 25kg

package material	· kraft bag-film HDP TR ALI Co/15 Semi extensible 90g-15g-90g		· kraft bag with DC logo and without print	·cardboard Box	· PP coated with 30g/m^2, white natural color SWL=1250kg	· PP coated with 30g/m^2, white natural color SWL=1250kg
content bag	· 25 kg netto	· 50LBS netto	· 5 kg netto	· 20 kg netto(4x5kg)	· ± 650 kg netto	· ± 800 kg netto
L · W · H	50 · 77 · 15 cm	59 · 56 · 21 cm	19 · 12 · 52 cm	42,5 · 31,5 · 36,8 cm	105 · 85· 150 cm	105 · 85· 185 cm
weight bag	· 222 g netto	· 222 g netto	· 88 g netto	· 344 g netto	· 2800 g netto	· 3600 g netto

package material	· kraft bag with DC logo and without print	·cardboard Box
content bag	· 1 kg netto	· 10 kg netto(10x1kg)
L · W · H	32 · 6 · 13 cm	38,2 · 28,2 · 26,0 cm
weight bag	· 88 g netto	· 344 g netto

This specification applies to a sample taken from a lot stored in our warehouse or at the time of leaving our warehouse.

This product complies with current existing Dutch and E.C. legislation

Valida al 09/2018

ADDITIONAL INFORMATION of 'DUTCH'COCOA PRODUCTS

'Dutch' Cocoa powder 22/24 alkalised, type red (art.nr.4482.5)

Ingredient	cocoa powder
Alkalising agents	potassiumcarbonate, sodiumhydroxide

nutritional information

COMPONENT	PER 100g	
Fat	23,0	g
· saturated	14,5	g
· mono-unsaturated	7,8	g
· poly-unsaturated	0,7	g
Proteins	21,6	g
Carbohydrates	13,4	g
· sugars	0,8	g
· starch	12,6	g
Fibre	31,0	g
Cholesterol	-	g
Theobromin	2,2	g
Caffeine	0,1	g
Minerals		
· sodium	725	mg
· potassium	3075	mg
· calcium	120	mg
· magnesium	600	mg
· iron	30	mg
Energy	1694	kJ
	405	kCal

dietary information

components which could cause allergic reactions :	cocoa, saccharose, fructose
product is suitable for:	vegetarians, vegans, coeliacs

Valida al 09/2018