

REDDISH BROWN COCOA POWDER 22/24 DUTCH PROCESSED AADE

Product Category	Alkalized				
Product Type	Reddish brown				
Product Code	AADE				
Origin	Malaysia				
Physical and Chemical Charac	eteristics:				
pH	7.5-7.9				
Fat Content (%)	20 – 24				
Fineness, (%< 75μm)	99.5min. (wet method, through 200 mesh sieve)				
Moisture (%)	5.0 max.				
Shell Content (%)	1.75max (Shell in Nib after Winnowing)				
Color	Reddish brown				
Flavor	Full rounded cocoa				
Microbiological Characteristic	s:				
Total Plate Count / g	5,000 max.				
Yeast / g	50 max.				
Mould / g	50 max.				
Enterobacteriaceae / g	Negative				
Coliforms / g	Negative				
E. coli / g	Negative				
Salmonellae / 375g	Negative				

OPTIMUM STORAGE CONDITIONS:

Temperature: 15-20°C (58-68°F), RH: <60% in clean, dry, well ventilated storage, away from sunlight and free from strong odors.

SHELF LIFE:

24 months from date of manufacture, keeping in original packaging and under optimum storage conditions.

PACKAGING:

25 kg/50Ibs net weight pack in poly-lined, multi-walled Kraft paper bags; palletized. 1,000kg net weight, pack in Polypropylene fabric bulk bag; palletized; wrapped in plastic liner. Bags will be labeled with product name, Lot number, net weight, and best by date.

The product is produced from non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP Food Safety Control. It is edible grade and is fit for human consumption.

These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in **ICA** and **AOAC**.



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ALLERGEN FREE DECLARATION

We hereby confirm our Reddish Brown Cocoa Powder 10/12 does not contain any known allergen and it is produced using raw materials and processing aids which are also allergen free as per the list below.

Yes	No	List of Allergen
	٧	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised
		strains) and products thereof
	٧	Crustaceans and products thereof
	٧	Eggs and products thereof
	٧	Fish and products thereof
	٧	Peanuts and products thereof
	٧	Soybeans and products thereof
	٧	Milk and products thereof
	٧	Nuts: Almond (Amygdalus communis L), hazelnut (Corylus avellana), walnut
		(Juglans regia), cashew (Anacardium occidentale), pecan (Carya illinoinesis
		(Wangenh.) K Koch), brazil (Bertholletia excelsa), pistachio (Pistacia vera),
		macadamia and Queensland (Macadamia ternifolia) and products thereof
	٧	Celery and products thereof
	٧	Lupin and products thereof
	٧	Molluscs and products thereof
	٧	Mustard and products thereof
	٧	Sesame seeds and products thereof
	٧	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂



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INDICATIVE NUTRITIONAL INFORMATION

Main Components			
Fat	23.8	g/100g	
Moisture	2.0	g/100g	
Protein	20.1	g/100g	
Total Carbohydrates	36.6	g/100g	
Ash	17.4	g/100g	
<u>Fat</u>			
Saturated	13.9	g/100g	
Mono-unsaturated	8.3	g/100g	
Poly-unsaturated	1.6	g/100g	
<u>Carbohydrates</u>			
Total Dietary Fiber	19.9	g/100g	
Soluble Dietary Fiber	6.2	g/100g	
Insoluble Fiber	13.7		
Sugar	6.4	g/100g	
Starch	10.1	g/100g	
Organic Acid	8.2	g/100g	
<u>Others</u>			
Cholesterol	1.3	mg/100g	
Caffeine	0.14	g/100g	
Theobromine	1.39	g/100g	



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 Calcium
 261.9 mg/100g

 Chloride
 25.8 mg/100g

 Magnesium
 214.0 mg/100g

 Phosphorus
 407.4 mg/100g

 Potassium
 4522 mg/100g

 Sodium
 51.5 mg/100g

Vitamins

 Vitamin A
 ND(<3)</td>
 IU/100g

 Vitamin B1
 ND(<0.1) mg/100g</td>

 Vitamin B2
 ND(<0.1) mg/100g</td>

 Vitamin B3
 0.11 mg/100g

 Vitamin C
 ND(<1) mg/100g</td>

 Vitamin E
 3.19 IU/100g

Trace Elements

 Copper
 3.1 mg/100g

 Iron
 32.3 mg/100g

 Zinc
 5.9 mg/100g

Energy in 100g *

kcal 441 kJ 1845 kcal from fat 214 kJ from fat 895

*by calculation