OliveNation LLC
13 Robbie Road, Suite A4, Avon, MA 02322
www.OliveNation.com / 617-580-3667

Product Specification

RUSSET DUTCHED 10/12 FAT COCOA POWDER

(BADA)

General Information

		Comment
Product Description	Cocoa, with alkali	
Supplier Information	OliveNation LLC	
Country of Origin	The Netherlands	

Process Description Cocoa Powder

Cocoa powder is obtained by hydraulic pressing of cocoa mass whereby cocoa butter is separated from the cocoa cake, after which the cocoa cake is pulverized into a fine free flowing cocoa powder. Cocoa mass is produced from cocoa beans, which are deshelled and broken into cocoa nibs (the kernels). These kernels are alkalized (except for the natural cocoa powder), roasted and ground into a fine cocoa mass.

Sensoric Description

		Comment
Appearance	Fine powder, free flowing	
Colour	Medium red brown	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

Chemical and Physical Parameters

		Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content	-	10		12	%	ICA 37, 1990**	
Moisture Content	-			4.5	%	ICA 1, 1950**	
pH	in 10% solution	6.8	7	7.2	pH units	ICA 15, 1972*	
Ash Content	on Fat Free Dry Matter			11.5	%	ICA 16, 1973**	

		Min	AVG	Max	UOM	Method	Comment
Fineness, 75µm	Wet Sieve Residue	99.8			%	ICA 11, 1970**	
Shell Content	on Alkali Free Nibs			1.75	%	AOAC 970.23	

Microbiological Analysis

		Min	AVG	Max	UOM	Method	Comment
Total Aerobic Plate Count	-			5000	CFU/g	ICA 39, 1990 no. 2*	
Yeasts	-			10	CFU/g	ICA 39, 1990 no. 7*	
Moulds	-			50	CFU/g	ICA 39, 1990 no. 7*	
Mesophilic Spores	-			5000	CFU/g	ICA 39, 1990 no. 3*	10min. 80°C; 3days at 30°C

		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent		Internal Method BAC04	in 1g
E-Coli	-	Absent		Internal Method BAC04	in 1g
Salmonella	-	Absent		ICA 39, 1990 no. 8*	in 750g
Lipase Activity	-	Negative			
Protease Activity	-	Negative			

Supplementary to the Method

General: methods may differ at affiliates

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Supplementary to the Method [Continued]

* : equivalent to referred method

**: internal method based on referred method

Nutritional Values

Nutrient	Value	UOM
kJ	1250	kJ/100g
kCal	300	kCal/100g
Fat	10.5	%
Saturated Fat	6.4	%
Mono Unsaturated Fat	3.7	%
Poly Unsaturated Fat	0.4	%
Protein	22.5	%
Sugars	0.6	%
Starch	9.3	%
Total Carbohydrates *	9.9	%
Insoluble Dietary Fiber	26.7	%
Soluble Dietary Fiber	5.3	%
Organic Acids	3.5	%
Theobromine	2.4	%
Caffeine	0.1	%
Moisture	3.5	%
Ash	9.9	%
K (Potassium)	4060	mg/100g
Na (Sodium)	30	mg/100g
Ca (Calcium)	160	mg/100g
Mg (Magnesium)	580	mg/100g
Fe (Iron)	40	mg/100g
Cu (Copper)	5	mg/100g
Zn (Zinc)	8	mg/100g
Cl (Chloride)	0	mg/100g
P (Phosphorus)	770	mg/100g
Vitamin A (Retinol)	0	mg/100g
Vitamin B1 (Thiamin)	0.2	mg/100g
Vitamin B2 (Riboflavin)	0.3	mg/100g
Vitamin B3 (Niacin)	17.1	mg/100g
Vitamin B5 (Pantothenic Acid)	6.6	mg/100g
Vitamin B6 (Pyridoxine)	0.1	mg/100g
Vitamin C (Ascorbic Acid)	0	mg/100g
Vitamin D (Cholecalciferol)	0	mg/100g
Vitamin E (Tocopherol)	2.2	mg/100g
Cholesterol	0	mg/100g

Trans Fatty Acids

Trans Fatty Acids: < 0.5 g/100g

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Comments on Nutritional data

The above nutritional values are all indicative data. The values originate from analytical results. The expressed analytical data comprise relevant nutritional components only. Therefor the sum does not equal 100%.

* Total Carbohydrates is the sum of Sugars, Polyols and Starch, as defined in Annex I of Regulation EC N° 1169/2011.

Packaging and Storage Information/Recommendations

Storage / Distribution Conditions

	Description	UOM	Comment
Shelf Life	36	month(s)	at below storage conditions
Relative Humidity	max 50	%	-
Storage Temperature	18 - 22	°C	-
Transport Temperature	max 25	°C	-

Labeling Information

The product labeling (if applicable) contains following standard information:
Label:
- type
- lot number
- best before date

Dietary Information

Suitable for

	Suitable for	Certified	Comment
Kosher	Yes	Yes	
Vegetarian	Yes	No	
Halal	Yes	Yes	Halal Food Council of Europe
Vegans	Yes	No	
Coeliacs	Yes	No	EG 41/2009

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Allergens

A = Used as ingredient in recipe
B = Present in cocoa powder production areas
C = Unintended presence during processing

	A	B	C	Comment
Beef	☐	☐	☐	
Carrot	☐	☐	☐	
Celery	☐	☐	☐	
Chicken	☐	☐	☐	
Cocoa	☒	☒	☐	
Coriander	☐	☐	☐	
Corn (Maize)	☐	☐	☐	
Egg	☐	☐	☐	
Fish	☐	☐	☐	
Glutamate	☐	☐	☐	
Gluten	☐	☐	☐	
Lactose	☐	☐	☐	
Legumes/pulses (other)	☐	☐	☐	
Lupin	☐	☐	☐	
Milk protein	☐	☐	☐	
Mollusc	☐	☐	☐	
Mustard	☐	☐	☐	
Nut oils	☐	☐	☐	
Nuts	☐	☐	☐	
Peanut oil	☐	☐	☐	
Peanuts	☐	☐	☐	
Pork	☐	☐	☐	
Rye	☐	☐	☐	
Sesame	☐	☐	☐	
Sesame oil	☐	☐	☐	
Shellfish/Crustaceans	☐	☐	☐	
Soy	☐	☒	☒	Identity Preserved lecithin (non GMO)
Sulfites (E220-228)	☐	☐	☐	Naturally occuring, < 10 ppm
Wheat	☐	☐	☐	

Comments on Allergens

All Allergens should read: including derivatives.
The allergens listed above are in accordance with Regulation 1169/2011 and amendments.

Comments

- U.O.M. = Unit of Measurement
- N.D. = Not detectable
- If fields are left empty, the parameter is not applicable or no specification can be given.
- All specifications guaranteed at time of loading.
- The microbiological values are not obtained by any means of radiation, nor any sort of gas treatment.