

Product Specifications & Information

Aristocrat Dutched 22-24% Fat Cocoa Powder BAEA

		Comment
Product Description	High fat cocoa, with alkali	21CFR163.112-114
Ingredients	Cocoa Powder, alkali	
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, 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	-	22		24	%	ICA 37	
Moisture Content	-			4.5	%	ICA 1	
pH	in 10% solution	6.8	7	7.2	pH units	ICA 15	
Ash Content	on Fat Free Dry Matter			11.5	%	ICA 16	

		Min	AVG	Max	UOM	Method	Comment
Fineness, 75µm	Wet Sieve Residue	99.8			%	ICA 11; ICA 38	
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	ISO 4833-1	
Yeasts	-			10	CFU/g	ISO 21527	
Moulds	-			50	CFU/g	ISO 21527	
Mesophilic Spores	-			5000	CFU/g	Food Prot. 83 (9): 1530-1510min. 80°C; 3days at 30°C	

		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent		ISO 21528-1	in 1g
E-Coli	-	Absent		ISO 16649-3	in 1g
Salmonella	-	Absent		ISO 6579-1	in 750g
Lipase Activity	-	Negative		External lab	
Protease Activity	-	Negative		External lab	

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Nutritional Values

Nutrient	Value	UOM
kJ	1588	kJ/100g
kCal	380	kCal/100g
Fat	22.5	%
Saturated Fat	13.6	%
Mono Unsaturated Fat	8	%
Poly Unsaturated Fat	0.9	%
Total Carbohydrates *	8.5	%
Total Carbohydrates US regulations *	46.2	%
Sugars	0.5	%
Added Sugar	0	%
Starch	8	%
Insoluble Dietary Fiber	23	%
Soluble Dietary Fiber	4.6	%
Protein	19.4	%
Salt ** (= 2,5x Na)	0.07	%
Organic Acids	3	%
Theobromine	2.1	%
Caffeine	0.1	%
Moisture	3.5	%
Ash	8.5	%
K (Potassium)	3640	mg/100g
Na (Sodium)	30	mg/100g
Ca (Calcium)	140	mg/100g
Mg (Magnesium)	500	mg/100g
Fe (Iron)	40	mg/100g
Cu (Copper)	4	mg/100g
Zn (Zinc)	7	mg/100g
Cl (Chloride)	0	mg/100g
P (Phosphorus)	670	mg/100g
Vitamin A (Retinol)	0	mg/100g
Vitamin B1 (Thiamin)	0.1	mg/100g
Vitamin B2 (Riboflavin)	0.3	mg/100g
Vitamin B3 (Niacin)	14.7	mg/100g
Vitamin B5 (Pantothenic Acid)	5.7	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)	4.7	mg/100g
Cholesterol	0	mg/100g

Trans Fatty Acids

Trans Fatty Acids: 0.1 g/100g fat

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. Therefore 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.

* Total Carbohydrates US Regulation is calculated as: 100 - (protein + fat + moisture + ash), as defined in 21 CFR 101.9

** The salt content is exclusively due to the presence of naturally occurring sodium.

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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	10 - 25	°C	-
Transport Temperature	Ambient, recommended below 25°C	°C	-

Labeling Information

The product labeling contains following standard information:

- product name
- product sku
- net weight
- lot number
- best before date

Dietary Information

Suitable for

	Suitable for	Certified	Comment
Kosher	Yes	Yes	
Vegetarian	Yes	No	
Halal	Yes	Yes	
Vegan	Yes	No	
Coeliacs	Yes	No	EG 41/2009

Allergens

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

	A	B	C	Comment
Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Carrot	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Chicken	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Cocoa	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Corn (Maize)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Glutamate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lactose	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Legumes/pulses (other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

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Lupin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk protein	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mollusc	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nut oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanut oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Pork	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rye	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Shellfish/Crustaceans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfites (E220-228)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Naturally occurring, < 10 ppm
Wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Comments on Allergens

All Allergens should read: including derivatives.

The allergens listed above are in accordance with EU regulation 1169/2011 as amended.

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.
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