



Cocoa powder Product Specification

22-24%

Effective Date 21-Jun-2018
Printed Date 31-Oct-2018

Page 1 of 5

General Information

		Comment
Product Description	Cocoa powder	DIR.2000/36/EC
Process	Alkalised	
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	Dark strong red	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

Additives

	Description
Alkali Agents Content*	≤7.0%
Alkali Agents	KOH (E525) + K ₂ CO ₃ (E501)
Function	Acidity Regulator

* Expressed as K₂CO₃ on Fat Free Dry Matter

Chemical and Physical Parameters

		Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content	-	22		24	%	ICA 37, 1990**	
Moisture Content	-			4.5	%	ICA 1, 1950**	
pH	in 10% solution	7.3	7.5	7.7	pH units	ICA 15, 1972*	
Ash Content	on Fat Free Dry Matter			13	%	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
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22-24%

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Page 2 of 5

Enterobacteriaceae	-	Absent		Internal Method BAC04	in 1g
E-Coli	-	Absent		Internal Method BAC04	in 1g



Cocoa powder Product Specification

22-24%

Effective Date 21-Jun-2018
Printed Date 31-Oct-2018

Page 3 of 5

		Value	UOM	Method	Comment
Salmonella	-	Absent		ISO-6579/PCR/ICA39**	in 750g
Lipase Activity	-	Negative			
Protease Activity	-	Negative			

Supplementary to the Method

General: methods may differ at affiliates

* : equivalent to referred method

** : internal method based on referred method

Nutritional Values

Nutrient	Value	UOM
kJ	1590	kJ/100g
kCal	380	kCal/100g
Fat	22.5	%
Saturated Fat	13.6	%
Mono Unsaturated Fat	8	%
Poly Unsaturated Fat	0.9	%
Total Carbohydrates *	8.7	%
Total Carbohydrates US regulations *	44.7	%
Sugars	0.6	%
Added Sugar	0	%
Starch	8.1	%
Insoluble Dietary Fiber	23.2	%
Soluble Dietary Fiber	3.8	%
Protein	19.4	%
Salt ** (= 2,5x Na)	0.07	%
Organic Acids	3	%
Theobromine	2	%
Caffeine	0.1	%
Moisture	3.5	%
Ash	9.9	%
K (Potassium)	4820	mg/100g
Na (Sodium)	30	mg/100g
Ca (Calcium)	140	mg/100g
Mg (Magnesium)	490	mg/100g
Fe (Iron)	40	mg/100g
Cu (Copper)	4	mg/100g
Zn (Zinc)	7	mg/100g
Cl (Chloride)	0	mg/100g
P (Phosphorus)	650	mg/100g
Vitamin A (Retinol)	0	mg/100g
Vitamin B1 (Thiamin)	0	mg/100g
Vitamin B2 (Riboflavin)	0.1	mg/100g
Vitamin B3 (Niacin)	1.9	mg/100g
Vitamin B5 (Pantothenic Acid)	2.2	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)	4.8	mg/100g
Cholesterol	0	mg/100g



Cocoa powder Product Specification

22-24%

Effective Date 21-Jun-2018
Printed Date 31-Oct-2018

Page 4 of 5

Trans Fatty Acids

Trans Fatty Acids: < 0.5 g/100g

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.

Packaging and Storage Information/Recommendations

	Description	UOM	Comment
Shelf Life	36	month(s)	at below storage conditions
Relative Humidity	max 50	%	-
Storage Temperature	10 - 25	°C	-
Transport Temperature	max 25	°C	-

Labeling Information

The product labeling (if applicable) contains following standard information:

Label:

- type
- lot number
- production date
- best before date

Bag / Carton:

- net weight
- name of manufacturer
- country of origin

Explanation product coding

The lot number is made up of eight/nine digits and is composed as follows:

L(L) xx xx x xx L(L) = location code

x(x) YY xx x xx YY = year code x(x)

xx WW x xx WW = week code

x(x) xx xx M xx M = machine/product code

x(x) xx xx x SS SS = production sequence of product/machine in one specific week

Year code

This is a consecutive number, indicating the production year, eg. 08 for 2008.

Week code

This code is the number of the week according to the standard week numbering.

Dietary Information

Suitable for

	Suitable for	Certified	Comment
Kosher	Yes	Yes	Orthodox Union
Vegetarian	Yes	No	



Cocoa powder Product Specification

22-24%

Effective Date 21-Jun-2018
Printed Date 31-Oct-2018

Page 5 of 5

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

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 occurring, < 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.



Cocoa powder Product Specification

22-24%

Effective Date 21-Jun-2018

Printed Date 31-Oct-2018

Page 6 of 5

- The microbiological values are not obtained by any means of radiation, nor any sort of gas treatment.
- This specification is confirmed to also cover product of this type delivered under UTZ or Fairtrade mass balance.

This specification is valid till two years from printed date and supersedes all previous specifications of the same product.