



DO-IT BV  
Prins Hendrikweg 19  
3771 AK Barneveld  
HOLLAND  
Website: [www.organic.nl](http://www.organic.nl)

Telefoon : +31 342-429051  
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Org.Cert : Skal 001285

Fight pollution with organic agriculture  
Fight poverty with fair trade

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Cocoa powder 10-12% fat</b>
<b>Code</b>	<b>20001</b>
<b>Certificate</b>	<b>Skal or ES-VA-AE</b>
<b>Country of origin</b>	<b>Dominican Republic, Made in the Netherlands or Spain</b>
<b>Last update</b>	<b>17 July 2008</b>
<b>Date of issue</b>	<b>18 July 2008</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic Cocoa powder (made from organic Cocoa beans, type Forastero Hispanola)</b>
<b>Additives</b>	<b>Calcium Carbonates</b>
<b>Process</b>	<p>After harvesting the cocoa fruits from the cocoa tree the fruits are opened and the fresh beans taken out. During the fermentation process the fruit pulp is reduced. The fermented cocoa beans are then dried, cleaned and pre-roasted, broken and cleaned once more.</p> <p>The broken cocoa beans are alkalisied by adding calcium carbonates, then roasted, cooled down and grinded. The result is the cocoa mass.</p> <p>This cocoa mass is pressed until the fat content comes to the declared level. Besides the separated cocoa butter remains the solid components that are crushed, grinded and stabilized (by cooling down, warming up, cooling down) and result in cocoa powder.</p>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Cocoa</b>
<b>Colour</b>	<b>Brown</b>
<b>Taste</b>	<b>Cocoa</b>
<b>Appearance</b>	<b>Fine powder: on 75 µm(through 200 mesh): min.99.5%</b>



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<b>Packing</b>			
<b>Net content</b>	<b>25 kg</b>		
<b>Kind of packing</b>	<b>Multi layer bag</b>		
<b>Packing size (L x W x H)</b>	<b>77 x 37 x 15</b>		
<b>Packing/layer</b>	<b>3</b>	<b>Layers/pallet</b>	<b>10</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool (15-20°C) and dry (humidity max 65%) away from strongly smelling products</b>
<b>Maximum shelflife</b>	<b>Max. 24 months after production</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>1045 kJ 249 kCal</b>	
<b>Protein (g)</b>	<b>23.5</b>	
<b>Fat (g)</b>	<b>11</b>	<b>Saturated: 60,9 % Mono-unsaturated: 35,2 % Poly-unsaturated: 3,8 %</b>
<b>Carbohydrates (g)</b>	<b>14</b>	<b>Mono-saccharides: Di-saccharides: 0.9 Poly-saccharides: 12.3</b>
<b>Dietary fibre (g)</b>	<b>30.5</b>	
<b>Moisture (g)</b>	<b>Max 5</b>	
<b>Mineral (mg)</b>	<b>Calcium(Ca): 132 Iron(Fe): 14.4 Potassium(K): 3570</b>	<b>Sodium(Na): 20 1Phosphor(P): Magnesium (Mg):479</b>
<b>Vitamins (mg)</b>	<b>Vitamin A: IU/ RE Vitamin B1: Vitamin B2:</b>	<b>Niacin: Vitamin B6: Vitamin C:</b>

<b>Analytical properties</b>	
<b>Ashes (%)</b>	<b>max 11,0</b>
<b>pH</b>	<b>7,0 ± 0,3</b>
<b>Amount of shells (%)</b>	<b>Max 1,75</b>



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Microbiological Properties	
Total Plate Count (cfu/g)	< 10.000
Yeast & Moulds (cfu/g)	< 100
Coliformes	< 100
Enterobacteriaceae	< 100
E. Coli	Absent in 1 gram
Salmonellae	Absent in 25 grams

Allergy list (+ = present, - = absent and ? = unknown)		
Cow's milk protein	-	Nut-oil
Lactose or milk sugar	-	Peanuts/groundnuts (-derivatives)
(Chicken) egg	-	Peanutoil
Soya protein (-derivatives)	-	Sesame
Soya oil	-	Sesame-oil
Gluten	-	Glutamate (added E620-E625)
Wheat	-	Sulfite (E220-E228)
Rye	-	Benzoic acid/Parabens (E210-E213)
Beef (-derivatives)	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155
Pork (-derivatives)	-	Tartrazine (E102)
Chicken (-derivatives)	-	Cinnamon
Fish	-	Vanillin
Shell-fish	-	Coriander
Corn /Maize (-derivatives)	-	Celery
Cocoa	+	Umbelliferae
Yeast	-	Carrot
Pulses	-	Lupine
Nuts (-derivates)	-	Mustard

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	Yes



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Use	<b>This low fat type contains 10-12% of cocoa butter is commonly used to flavour baked products (cakes, cookies, etc.), cream, butter cream, whipped cream, etc. The high fat cocoa powder contains 20-22% of cocoa butter and is used to coat or decorate cakes and candies. It is also excellent for flavouring puddings.</b>
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