



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

Telefoon : +31 342-429051  
Fax : +31 342-423571  
E-mail : [info@organic.nl](mailto:info@organic.nl)  
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 20-22% fat</b>
<b>Code</b>	<b>20221</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Made in the Netherlands</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 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 paper 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>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool (15-20°C) and dry (humidity max 65%) away from strongly smelling products</b>
<b>Maximum shelf life</b>	<b>Max. 24 months after production</b>

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>1388 kJ 332 kCal</b>	
<b>Protein (g)</b>	<b>22.3</b>	
<b>Fat (g)</b>	<b>21 ± 1</b>	<b>Saturated: 13.2 Mono-unsaturated: 7.1 Poly-unsaturated: 0.6</b>
<b>Carbohydrates (g)</b>	<b>12.4</b>	<b>Sucrose: 0.3 Starch: 12.1</b>
<b>Dietary fibre (g)</b>	<b>30.8</b>	
<b>Moisture (g)</b>	<b>Max. 4.5</b>	
<b>Mineral (mg)</b>	<b>Calcium (Ca): 119 Iron (Fe): 30 Potassium(K): 3731</b>	<b>Sodium (Na): 30 Phosphor (P): Magnesium (Mg):528</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>Ash (%)</b>	<b>max 10,0</b>
<b>pH</b>	<b>7,3 ± 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 (cfu/g)	Absent
E. Coli (cfu/g)	Absent
Enterobacteria (cfu/g)	< 100
Salmonella (cfu/25g)	Absent

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	Yes
Halal-certified	No
NOP-certified	Yes



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Use	<b>This 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. The 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.</b>
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Bank: Fortis Bank  
Account/bankrek. 64.04.61.727  
Swiftcode: FTBPNL2R

TVA/BTW: NL003562268B01  
Ibancode:  
NL94FTSB0640461727