

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic FT Cocoa powder 10/12 Alkalized (Theabroma Cacao)
Code	20002
Country of origin	Dominican Republic/Peru. Processed in The Netherlands
Last update	20-02-2019
Date of issue	08-08-2017
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic cocoa beans
Additives	2.5% potassium carbonate used for alkalization
Process	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. The broken cocoa beans are alkalisied by adding carbonates, then roasted, cooled down and grinded. The result is the cocoa mass. 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.

Sensorial properties	
Smell	Typical of cocoa, free of off flavour or odour
Colour	Brown
Taste	Typical of cocoa, free of off flavour or odour
Appearance	Fine powder

Packing			
Net content	25 kg		
Kind of packing	Multi-layered paper bag		
Packing/layer	3	Layers/pallet	10

Shelf life	
Storage conditions	Dry, well ventilated, away from strong odours. Temperature: 15°C - 25°C Rel. humidity: <65%
Maximum shelf life	24 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1430 kJ 342 kCal	
Protein (g)	24	
Fat (g)	11.0	Saturated: 6.5
Carbohydrates (g)	14	Sugars: 0
Dietary fibre (g)	33	
Salt (g)	< 0.1	

Analytical properties	
Total fat content (%)	10-12
Moisture (%)	< 4.5
Ashes (%)	< 10
Fineness (through 75µm sieve) (%)	> 99
pH	7.3 +/- 0.3
shell content (%)	< 1.75
Impurities product own	< 0.05 weight %
Impurities product strange	< 0.05 weight %

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast & Moulds (cfu/g)	< 50
Enterobacteriaceae	< 10
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

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

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

Use	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.
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