

**Product Specification**  
**ARISTOCRAT DUTCHED 22-24% FAT**  
**COCOA POWDER**  
**BAEA**

**General Information**

		Comment
Product Description	High fat cocoa, with alkali	21CFR163.112-114
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 alkalinized (except for the natural cocoa powder), 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, 1990**	
Moisture Content	-			4.5	%	ICA 1, 1950**	
pH	in 10% solution	6.8	7	7.2	pH units	ICA 15, 1972*	
Ash Content	on Fat Free Dry Matter			11.5	%	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
Enterobacteriaceae	-	Absent		Internal Method BAC04	in 1g
E-Coli	-	Absent		Internal Method BAC04	in 1g
Salmonella	-	Absent		ICA 39, 1990 no. 8*	in 750g
Lipase Activity	-	Negative			
Protease Activity	-	Negative			

**Supplementary to the Method**

General: methods may differ at affiliates

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**Supplementary to the Method [Continued]**

\* : equivalent to referred method

\*\* : internal method based on referred method

**Nutritional Values**

<b>Nutrient</b>	<b>Value</b>	<b>UOM</b>
kJ	1588	kJ/100g
kCal	380	kCal/100g
Fat	22.5	%
Saturated Fat	13.6	%
Mono Unsaturated Fat	8	%
Poly Unsaturated Fat	0.9	%
Protein	19.4	%
Sugars	0.5	%
Starch	8	%
Total Carbohydrates *	8.5	%
Insoluble Dietary Fiber	23	%
Soluble Dietary Fiber	4.6	%
Organic Acids	3	%
Theobromine	2.1	%
Caffeine	0.1	%
Moisture	3.5	%
Ash	8.5	%
K (Potassium)	3490	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: < 0.5 g/100g

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**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.

**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	18 - 22	°C	-
Transport Temperature	max 25	°C	-

**Labeling Information**

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

Label:

- name
- lot number
- best before date

**Dietary Information**

**Suitable for**

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

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**Allergens**

A = Used as 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"/>	
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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Identity Preserved lecithin (non GMO)
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 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.
- The microbiological values are not obtained by any means of radiation, nor any sort of gas treatment.