

BLACK COCOA POWDER 10/12

AABK

Product Category	ALKALIZED
Product Code	AABK
Origin	Malaysia
Physical and Chemical Characteristics:	
Color	Black
Flavor	Strong Cocoa
pH	7.7-9.3
Fat Content (%)	10 -12
Fineness, (%< 75µm)	99.5min. (wet method, through 200 mesh sieve)
Moisture (%)	5.0 max.
Shell Content (%)	1.75max (Shell in Nib after Winnowing)
Microbiological Characteristics:	
Total Plate Count / g	5,000 max.
Yeast/ g	50 max.
Mold / g	50 max.
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
<i>E. coli</i> / g	Negative
<i>Salmonellae</i> / 375g	Negative

OPTIMUM STORAGE CONDITIONS:

Temperature: 15-20°C (58-68°F), RH: <60% in clean, dry, well ventilated storage, away from sunlight and free from strong odors.

SHELF LIFE:

24 months from date of manufacture, keeping in original packaging and under optimum storage conditions.

PACKAGING:

25 kg/50lbs net weight pack in poly-lined, multi-walled Kraft paper bags; palletized.

1,000kg net weight, pack in Polypropylene fabric bulk bag; palletized; wrapped in plastic liner.

Bags will be labeled with product name, Lot number, net weight, and best by date.

The product is produced from non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP Food Safety Control. It is edible grade and is fit for human consumption.

These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in ICA and AOAC.

BLACK COCOA POWDER 10/12

AABK

ALLERGEN FREE DECLARATION

We hereby confirm our Black Cocoa Powder 10/12 does not contain any known allergen and it is produced using raw materials and processing aids which are also allergen free as per the list below.

Yes	No	<i>List of Allergen</i>
	√	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
	√	Crustaceans and products thereof
	√	Eggs and products thereof
	√	Fish and products thereof
	√	Peanuts and products thereof
	√	Soybeans and products thereof
	√	Milk and products thereof
	√	Nuts : Almond (<i>Amygdalus communis L</i>), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan (<i>Carya illinoensis</i> (Wangenh.) K Koch), brazil (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia and Queensland (<i>Macadamia ternifolia</i>) and products thereof
	√	Celery and products thereof
	√	Lupin and products thereof
	√	Molluscs and products thereof
	√	Mustard and products thereof
	√	Sesame seeds and products thereof
	√	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂

Certified to the best of our knowledge and belief, without liability on our part that the information contain herein a to be accurate and reliable on the date of issued.

BLACK COCOA POWDER 10/12

AABK

NUTRITIONAL INFORMATION

Main Components

Fat	11.7	g /100g
Moisture	3.1	g/100g
Protein	21.3	g/100g
Total Carbohydrates	43.5	g/100g
Ash	20.5	g/100g

Fatty Acid

Saturated	7.6	g/100g
Mono-unsaturated	3.9	g/100g
Poly-unsaturated	0.2	g/100g
Trans Fatty Acid	<0.1	g/100g

Carbohydrates

Total Dietary Fiber	36.3	g/100g
Soluble Dietary Fiber	18.5	g/100g
Insoluble Fiber	17.8	g/100g
Sugar	2.4	g/100g
Added Sugar	0	g/100g
Starch	13.4	g/100g
Organic Acid	3.85	g/100g

Others

Cholesterol	<1.0	mg/100g
Caffeine	0.14	g/100g
Theobromine	1.45	g/100g

BLACK COCOA POWDER 10/12

AABK

Mineral

Calcium	180.7	mg/100g
Chloride	10.3	mg/100g
Magnesium	364.6	mg/100g
Potassium	8038.7	mg/100g
Sodium	114.8	mg/100g
Phosphorus	683.6	mg/100g

Vitamins

Vitamin A	<3	IU/100g
Vitamin B1	<0.05	mg/100g
Vitamin B2	0.07	mg/100g
Vitamin B3	20.42	mg/100g
Vitamin C	<1	mg/100g
Vitamin D	<1	mcg/100g
Vitamin E	2.32	IU/100g

Trace Elements

Iron	81.0	mg/100g
Zinc	5.1	mg/100g
Copper	1.3	mg/100g

Energy in 100g *

Kcal	365
kJ	1529
kcal from fat	105
kJ from fat	440

*by calculation
