



**PRODUCT SPECIFICATIONS**  
**BLOMMER JET BLACK COCOA POWDER**  
**(inv-AZAE)**

The ingredients for the product will be of food grade and in all respects in compliance with Federal Food, Drug, and Cosmetic Act of 1938, and all subsequent amendments, regulations, and decisions. It will also comply with Canadian Food and Drug Act and Regulations.

**Description** - A specialty dark cocoa (processed with alkali) prepared from quality cocoa beans under controlled conditions on dedicated equipment. The product exhibits unique color and flavor characteristics which make it ideal for dark colored end-products.

**Physical Characteristics – Industry Test Methods**

1. Fineness	98.5% through 200 mesh screen
2. Color	Dark Black
3. Moisture	Less than 5%
4. Total Fat	10% - 12%
5. pH	8.0 - 8.6

**Microbiological Characteristics (BAM / AOAC Test Methods)**

1. Standard Plate Count	Less than 5,000/gram
2. Coliforms	10 MPN/gm Max
3. Yeast and Mold	100/gm Max
4. E. Coli	Less than 3.0 MPN/gram
5. Salmonella 2 x 375 g	Negative in 750 grams
6. Extraneous	The product shall meet all FDA requirements for extraneous matter and shall be produced under good manufacturing practices.

**Packaging and Storage Requirements**

1. Packaging	50 lb. multiwall kraft bags
2. Storage Temperature / Conditions	60-70 degrees F in odor free area
3. Relative Humidity	60% Max
4. Shelf Life under proper storage	24 months under proper storage conditions

**Ingredient Listing**

Cocoa (processed with alkali)

**Kosher Requirements**

1. Kosher Pareve

## Blommer Jet Black Cocoa Powder

Number of Servings: 1 (100 g per serving)

Weight: 100 g

<b>Nutrient</b>	<b>Value</b>
Calories (kcal)	211
Calories from Fat (kcal)	106.2
Fat (g)	11.8
Saturated Fat (g)	7.14
Trans Fatty Acid (g)	0.02
Poly Fat (g)	0.48
Mono Fat (g)	3.88
Cholesterol (mg)	0.8
Sodium (mg)	2070
Carbohydrates (g)	49.22
Dietary Fiber (2016) (g)	32.8
Total Sugars (g)	0.92
Added Sugar (g)	0
Sugar Alcohol (g)	0
Protein (g)	24.32
Vitamin A - IU (IU)	30
Vitamin C (mg)	0.44
Vitamin D - IU (IU)	0
Vitamin D - mcg (mcg)	0
Calcium (mg)	181
Iron (mg)	65
Potassium (mg)	1886
Water (g)	3.61
Ash (g)	10.8
Caffeine (mg)	190

As with any organic material, there may be some variation in the nutritional composition. The above values are being supplied to you as an aid in your development work, but should not be used solely to determine your nutritional labeling. You may need to analyze for these nutrients as they occur in your final product as required by the Code of Federal Regulations, Title 21; section 101.0. We trust that you will regard it as CONFIDENTIAL.

***Blommer*** **CHOCOLATE COMPANY**

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From: Blommer Chocolate Company

Re: Genetically Modified Organisms

To the best of our knowledge:

1. Cocoa Bean Trees using genetically modified organisms are not currently being grown to produce cocoa beans for the manufacturing of cocoa nibs, bulk chocolate liquor, cocoa butter, and cocoa powder.
2. Based on information supplied by our raw material vendors, finished chocolate products containing corn product, soy products and some flavoring cannot be guaranteed to be DNA/protein free from GMO's. Sugar beets may have also been genetically modified.
3. At the present time, The Blommer Chocolate Company does not test for the genetic status of its finished products.