



DCP-22EXBRU-91B

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Cocoa powder alkalized
Certification	Certified HALAL
Commercial name :	EXTRA BRUTE
Article :	DCP-22EXBRU-91B
Commodity code for EU :	1805.0000

This is a preliminary product specification, not to be used as final product specification

Typical composition

cocoa powder; acidity regulator: E 501i

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	3073419330249	5,000 KG
BOX	13073419330246	10,000 KG
Amount		5KG/UC
Amount per box/bag/each		2UC/BOX
Amount per pallet		48BOX/PAL
Order quantity 10 KG (or multiply of this)		

Product characteristics

Appearance : red
Colour : deep dark red
Smell and taste : typical for an alkalized cocoa powder without off-taste

Chemical limits

		Ref.Method
MOISTURE	max 4,50 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22,0 - 24,0 %	IOCCC14(1972)
pH	7,7 - 8,1 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1,75 %	winnower control
ASHES (FAT FREE DRY MATTER)	max 14,00 %	IOCCC16(1973)

Physical limits

	Ref.Method
Particle size : 99.8 % $\pm$ 0.2 min < 75 μ m , 200 mesh sieve	IOCCC 38(1990)

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832

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Barry Callebaut Cocoa AG - Hardturmstrasse 181

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Microbiological limits

		Ref.Method
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

24 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	384 kcal	SUGARS (MONO+DISACCHARIDES)	0,4 g
TOTAL FAT	23,0 g	DIETARY FIBRE	29,0 g
SATURATED FATTY ACID	13,8 g	TOTAL PROTEIN	18,9 g
AVAILABLE CARBOHYDRATES	8,8 g	SALT	0,04 g

RI = Reference Intake

Legal data (calculated according to EU Directive 2000/36/EC)

Alkali expressed as K₂CO₃ on dry fat free matter max 7 %

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Pareve

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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