



DCP-22PLARO-91B

Product specification according to the legislation of EU

E.M.F. TRADING LTD.
PO Box 267
1200 JOUNIEH
LEBANON

Product Specification

Legal denomination :	Cocoa powder alkalized
Certification	Certified HALAL
Commercial name :	PLEIN AROME
Article :	DCP-22PLARO-91B
Commodity code for EU :	1805.0000

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	3073419330263	5,000 KG
BOX	13073419330260	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 : brown
Colour : medium Brown
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	6,8 - 7,2 -	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)

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for customer 13779

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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
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	389 kcal	SUGARS (MONO+DISACCHARIDES)	0,4 g
TOTAL FAT	23,0 g	DIETARY FIBRE	29,8 g
SATURATED FATTY ACID	13,8 g	TOTAL PROTEIN	19,5 g
AVAILABLE CARBOHYDRATES	9,1 g	SALT	0,04 g

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	0	OATS	0
LACTOSE	0	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

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Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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

Alkali expressed as K ₂ CO ₃ on dry fat free matter	max 7 %
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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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Claire-Marie Petit

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Export annex : 100 % Composition

cocoa powder ; acidity regulator: E 501i

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

Sucrose

Cocoa butter

Milkfat

Milk Solids

Non fat cocoa solids

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