



PRODUCT SPECIFICATION of 'DUTCH' COCOA PRODUCTS

'Dutch' cocoa powder 10/12 alkalisied, (art.nr.5522)

Certified: Organic DC code: NL-BIO-01 skal 1721

CHEMICAL & PHYSICAL SPECIFICATION	NORMS	METHOD of ANALYSIS
Moisture content	max. 4.5 %	IOCCC - 1952
Fat content (cocoa butter)	10 - 12 %	NIR system
pH value	7.3 ± 0.3	IOCCC - 1972
Fineness	99.7 ± 0.3 %	IOCCC - 1990 wet sieve residue on 75 µm sieve
Ashes content (water soluble)	max. 10 %	IOCCC - 1973

MICROBIOLOGICAL SPECIFICATION	NORMS	METHOD of ANALYSIS
Total plate count	max. 5000 cfu/g	ISO 4833-M
Yeasts	max. 50 cfu/g	ISO 7954
Moulds	max. 50 cfu/g	ISO 7954
Coliforms	max. 10 cfu/g	ISO 4832-M
E.Coli	absent /g	ISO 16619-2
Salmonella	absent /100g	ISO 6579-M

IOCCC = International Office of Cocoa, Chocolate and Sugar Confectionery
ISO= International Organization for Standardization

quality remarks

Our cocoa powders are free from active lipase and proteinase.
Store cocoa powder cool (15 - 20°C), dry (ERH max. 65%), dark and free from foreign odours.

This product complies with current existing Dutch and E.C. legislation

ADDITIONAL INFORMATION of 'DUTCH'COCOA PRODUCTS

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Ingredient fat reduced cocoa powder, acidity regulator (E501)

nutritional information

COMPONENT	PER 100g	
Fat	11,0	g
· saturated	6,9	g
· mono-unsaturated	3,7	g
· poly-unsaturated	0,3	g
Proteins	25,2	g
Carbohydrates	13,7	g
· sugars	0,3	g
· starch	13,4	g
Fibre	31,0	g
Cholesterol	-	g
Theobromin	2,5	g
Caffeine	0,1	g
Minerals		
· sodium	20	mg
· potassium	4680	mg
· calcium	135	mg
· magnesium	600	mg
· iron	30	mg
Energy	1316	kJ
	315	kCal