



30.12.2019

PRODUCT SPECIFICATION KAKAO\_013 | Bio Kakao Pulver | 1 kg | BMW

**'Dutch' cocoa powder 20/22 alkalisied**  
**Certified: Organic DC code: NL-BIO-01 skal 1721**

**Freigabe:**

| CHEMICAL & PHYSICAL SPECIFICATION | NORMS        | METHOD of ANALYSIS                            |
|-----------------------------------|--------------|---|
| Moisture content                  | max. 4.5 %   | IOCCC - 1952                                  |
| Fat content (cocoa butter)        | 20 - 22 %    | 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.
- Manufactured by Dutch Cocoa, Amsterdam - The Netherlands.
- Durability minimal 2 years.
- Lot identification a 5 digit code, each bag is marked with time of production
- Bags will be labeled with product name, art.nr., weight, production data and shelf life

**packaging specification**

Packaging bag 25kg

| package material | kraft bag-film HDP TR ALI Co/15<br>Semi extensible 90g-15g-90g | kraft bag<br>with DC logo and | cardboard Box<br>without print | PP coated with 30g/m <sup>2</sup> ,<br>white natural color SWL=1250kg | PP coated with 30g/m <sup>2</sup> ,<br>white natural color SWL=1250kg |
|------------------|--|-------------------------------|--------------------------------|---|---|
| content bag      | · 25 kg netto · 50LBS netto                                    | · 5 kg netto                  | · 20 kg netto(4x5kg)           | · ± 650 kg netto  | · ± 800 kg netto  |
| L · W · H        | 50 · 77 · 15 cm 59 · 56 · 21 cm                                | 19 · 12 · 52 cm               | 42,5 · 31,5 · 36,8 cm          | 105 · 85 · 150 cm   | 105 · 85 · 185 cm   |
| weight bag       | · 222 g netto · 222 g netto                                    | · 88 g netto                  | · 344 g netto                  | · 2800 g netto  | · 3600 g netto  |

| package material | PET<br>with DC logo and | cardboard Box<br>without print |
|------------------|-------------------------|--------------------------------|
| content bag      | · 1 kg netto            | · 10 kg netto(10x1kg)          |
| L · W · H        | · 32 · 7 · 13.5 cm      | 38.2 · 28.2 · 26.0 cm          |
| weight bag       | · 106.6 g netto         | · 344 g netto                  |

This specification applies to a sample taken from a lot stored in our warehouse or at the time of leaving our warehouse.

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



ADDITIONAL INFORMATION of 'DUTCH'COCOA PRODUCTS

**'Dutch' cocoa powder 20/22 alkalised**  
**Certified: Organic DC code: NL-BIO-01 skal 1721**

**Ingredient** cocoa powder, acidity regulator (E501)

**nutritional information**

| COMPONENT          | PER 100g |      |
|--------------------|----------|------|
| Fat                | 21,0     | g    |
| · saturated        | 13,2     | g    |
| · mono-unsaturated | 7,1      | g    |
| · poly-unsaturated | 0,6      | g    |
| Proteins           | 22,3     | g    |
| Carbohydrates      | 12,4     | g    |
| · sugars           | 0,3      | g    |
| · starch           | 12,1     | g    |
| Fibre              | 31,0     | g    |
| Cholesterol        | -        | g    |
| Theobromin         | 2,4      | g    |
| Caffeine           | 0,1      | g    |
| Minerals           |          |      |
| · sodium           | 20       | mg   |
| · potassium        | 4680     | mg   |
| · calcium          | 119      | mg   |
| · magnesium        | 600      | mg   |
| · iron             | 30       | mg   |
| <b>Energy</b>      | 1615     | kJ   |
|                    | 386      | kCal |

**dietary information**

components which could cause allergic reactions :  
product is suitable for:

cocoa, saccharose, fructose  
vegetarians, vegans