



## PRODUCT SPECIFICATION

PRODUCT NAME: **Natural Cacao Powder 10-12% - Low Cadmium**

RAW MATERIAL ORIGIN **Ghana, Ivory Coast, Dominicana**

GENERAL PRODUCT INFORMATION	
PARAMETER	SPECIFICATION
Shelf Life	24 months from date of manufacture, if the product is maintained in the original packing and in an adequate conditions
Storage Requirement	Packaged product store, preferably at temperature between 15 and 25°C and relative moisture less than 75% In both cases, keep away from light and foreign odours
Dietary Suitability	Suitable for Vegans And Vegetarians
Application	Cookies, biscuits, cakes, confectionary

PHYSICAL CHEMICAL PARAMETER	
PARAMETER	SPECIFICATION
Appearance	Powder without lumps
Color	Brown
Flavor	Typical without off-flavour
Fat Content	10-12 %
pH	min 5.0 - 6.8
Fineness	75 µm max
Moisture	5.0 % max.
Mineral contamination	Absent
Organic contamination	Absent
Foreign bodies	Absent

PROCESSING PARAMETER	
PARAMETER	DESCRIPTION
Composition	Cacao Beans

MICROBIOLOGICAL PARAMETER	
PARAMETER	SPECIFICATION
Total Viable Count	10 <sup>5</sup> cfu/g max
Moulds	10 <sup>3</sup> cfu/g max.
Yeast	10 <sup>3</sup> cfu/g max.
Coliform	<10 cfu/g
E. coli	<10 cfu/g
Salmonella spp.	Negative
Staphylococcus	Negative

NUTRITIONAL INFORMATION	
PARAMETER	SPECIFICATION
Energy	1,251 kJ /302 kcal
Fat	10 g
<i>of which saturated fatty acids</i>	5.05 g
Total Carbohydrates	58.31 g
Available carbohydrates	13.71 g
<i>of which sugars</i>	2.60 g
Dietary fibre	44.6 g
Protein	20.09 g
Salt	0.01 g
Theobromine	1292.0 mg
Caffeine	141.1 mg/100g

DECLARATIONS:
On Pesticides
This product complies with the requirements outlined in Regulation (EU) 2018/848, Commission Regulation (EC) No 889/2008 and Regulations (EC) No 396/2005 and consecutive amendments.

#### On Genetically Modified Organisms [GMO]

The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

#### On Allergen

We hereby certify that this product does not contain any substances causing allergies or intolerances as ingredients or possibility of cross contamination. The list of allergens which are likely to cause adverse reactions in susceptible individuals are provided in Regulation (EU) No 1169/2011.

Please note that this statement is based on the information provided by the manufacturer of the product.

#### On Irradiation

The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

#### Other Details

The specification is based on the information of our suppliers. We recommend proofing the suitability of our product by own tests.

**Allergens:-** When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policy will apply.

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO