

FORM PR1/P2/F1	Issue 2	Side No. 1
PRODUCT SPECIFICATION	Release date: 2025-02-13	Number of pages 6

PRODUCT NAME:	Alkalized cocoa powder
INGREDIENTS:	Cocoa Powder - Ground Husk, Alkalized Cocoa Powder
COUNTRY OF ORIGIN:	Indonesia, Ghana, Ivory Coast, Malaysia, Poland
DESCRIPTIVE NAME:	Powdered seeds from the fruit of the cocoa tree (Theobroma cacao)

1.ORGANOLEPTIC PROPERTIES

EXTERNAL APPEARANCE:	The powder is uniform and loose, with slight clumps visible that crumble easily.
COLOR:	Brown
TASTE:	Typical of cocoa, no foreign aftertastes
SMELL:	Unique with a noticeable cocoa scent. No foreign odors
CONSISTENCY	Fine powder

2.PHYSICOCHEMICAL PROPERTIES

AFLATOXINS (B ₁ +B ₂ +G ₁ +G ₂)	max. 4 µg/kg	
AFLATOXINS B ₁	max. 2 µg/kg	
OCHRATOXIN A	max. 3.0 µg/kg	
PESTICIDES	Compliant with Commission Regulation (EC) No 396/2005 as amended	
POLYCYCLIC AROMATIC HYDROCARBONS (PAH)	Benzo(a)pyrene	Compliant with Commission Regulation (EU) 2023/915
	Total PAHs: benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene	

3.MICROBIOLOGICAL PROPERTIES

Escherichia coli:	max. 10 cfu/g
Salmonella	Absent in 25 g

4.QUALITY PARAMETERS

Fat content	10-12%
Humidity	Max. 5%
Fineness - microinternet	75pm max
pH value, 1% solution	6.0 - 8.2

5. DECLARATION OF GENETICALLY MODIFIED INGREDIENTS (GMO)

The product is not genetically modified and does not come from genetically modified organisms (GMOs) within the meaning of the Act of 22 June 2001 on genetically modified organisms (Journal of Laws of 2001 No. 76 with subsequent amendments) as well as EU regulations – Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

6.RADIATION AND NANOPARTICLES

The product has not been exposed to ultraviolet or ionizing radiation, does not contain nanoparticles and was not manufactured using nanoparticles.

7. INFORMATION ABOUT ALLERGEN INGREDIENTS

No.	ALLERGENS	YES	NO	POSSIBILITIES OF POLLUTION CROSS	
				YES	NO
1.	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or hybrid strains) and products thereof		X		X
2.	Crustaceans and products thereof		X		X
3.	Eggs and products thereof		X		X
4.	Fish and fish products		X		X
5.	Peanuts/groundnuts and derived products		X		X
6.	Soybeans and derived products		X		X
7.	Milk and dairy products (lactose)		X		X
8.	Nuts (i.e. almond, walnut, hazelnut, cashew, pecan, Brazil nut, pistachio nut, macadamia nut)		X		X
9.	Celery and products thereof		X		X
10.	Mustard and derived products		X		X
11.	Sesame seeds and derived products		X		X
12.	Sulfur dioxide and sulphates in concentrations above 10 mg/kg or expressed as SO ₂		X		X
13.	Lupin and derived products		X		X
14.	Molluscs and derived products		X		X



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8. STORAGE CONDITIONS

TEMPERATURE:	Max 25°C
HUMIDITY:	Max 75%
MINIMUM DURABILITY DATE:	24 months from the date of production

9. CONSUMER INTENDED USE (Intended use, intended use by the end consumer, including sensitive consumer groups (infants and children, elderly people, allergy sufferers) and unintended expected use of the product)

CONSUMER GROUP	YES	NO
Gluten-free product	X	
Product suitable for vegetarians and lacto-vegetarians	X	
Product suitable for vegans	X	
Kosher product		X

10. PACKAGING AND DISTRIBUTION

Product packaging type	Paper bag with PE insert 20 or 25 kg
Pallet protection	STRETCH foil + spacer separating the pallet from the product
Type of transport	Vehicles adapted to transport foodstuffs
Distribution Terms	Car clean, free from foreign odors

11. CODING (MARKING)

Lot number marking location	The label is stuck on a visible place on the bag
Expiration date marking method	According to the documents from the supplier
Place of marking with expiration date	On the label
Label information	- product name - package size (net weight) - expiration date - batch number / lot no. - storage conditions - Country of Origin

The product in wholesale packaging must be marked in accordance with Regulation (EC) No. 1169/2011 and national law before sale to the final consumer.

12. NUTRITIONAL VALUES

Nutritional values per 100 g*	Data
Energy value	1172 kJ / 283 kcal
Protein	19.39g
Carbohydrates	11.29g
Total sugar n	2.10g
Fat	10.01g
Fatty acids	4.17g
Sodium	0.01g
Fiber (crude fiber)	47.2g
* Literature data source USDA	

13. LEGAL ACTS / STANDARDS COMPLIANT WITH REQUIREMENTS

Act of 25 August 2006 on food and nutrition safety Commission
Regulation (EU) 178/2002 of 28 January 2002 Commission
Regulation (EU) 852/2004 of 29 April 2004 Commission
Regulation (EU) 2023/915 of 25 April 2023 Commission
Regulation (EU) 2024/1987 of 30 July 2024 Commission
Regulation (EU) 1169/2011 of 25 October 2011 Commission
Regulation (EU) 396/2005 of 23 February 2005 Commission
Regulation (EU) 1935/2004 of 27 October 2004

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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