



31/10/2019

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.
- 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 Semi extensible 90g-15g-90g | kraft bag with DC logo and | cardboard Box without print | PP coated with 30g/m ² , white natural color SWL=1250kg | PP coated with 30g/m ² , white natural color SWL=1250kg |
|------------------|--|-------------------------------|--------------------------------|---|---|
| content bag | · 25 kg netto | · 50LBS netto | · 5 kg netto | · 20 kg netto(4x5kg) | · ± 650 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 |
| weight bag | · 222 g netto | · 222 g netto | · 88 g netto | · 344 g netto | · 2800 g netto |

| package material | PET with DC logo and | cardboard Box 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

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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 |