

Commodity code :	080K	Origin:	The Netherlands
Revision date:	08-05-2024	Version:	1

Name: **Organic Cocoa Powder 10/12 Alkalized Low Cadmium**

1. Product description

Cocoa powder is obtained from roasted, broken and de-shelled cocoa beans, which are ground into liquor and pressed hydraulically, the resulting press cake has been pulverized to cocoa powder. Alkalization takes place on the nibs or the liquor depending on the applied process.

2. Latin name and variety of the plant

Latin name: Theobroma Cacao

3. Ingredient declaration

100% Certified Organic Cocoa beans (2.5% Potassium carbonate used for alkalization)

4. Physical

Quality	Standard	Method of determination
Appearance	fine powder	organoleptic
Taste and Odour	typical of cocoa, free of off flavor or odour	organoleptic
Color	brown	organoleptic
Impurities product own	max 0.05 weight %	organoleptic
Impurities product strange	max 0.05 weight %	organoleptic
Sieve residue (through 75 µm sieve)	min 99.0%	ICA 38
Shell-content	max 1.75%	AOAC 970.23

5. Packaging

Multi layered paper bag.

6. Labeling demands

Products are minimally labelled with:
Description of product mentioning organic, tracing number, organic certifier and weight.

7. Shelf life

24 months from production date.

8. Storage conditions

Dry, well ventilated, away from strong odours
Temperature: 15°C - 20°C
Rel.humidity: <50

9. Transport conditions

Dry, well ventilated, away from strong odours
Temperature: 15°C - 25°C
Rel.humidity: <65%

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10. Microbiological characteristics

Micro-organism	Limit value	Method of determination
Total plate count	5,000 cfu/g	EN-ISO 4833
Yeasts	50 cfu/g	ISO 21527-2
Moulds	50 cfu/g	ISO 21527-2
Enterobacteriaceae	10 cfu/g	ISO 21528-2
Escherichia coli	negative in 1 g	ISO 16649-2
Salmonella	negative in 100 g	EN-ISO 6579

11. Analytical characteristics

Quality	Standard	Method of determination
pH	7.0 - 7.6	ICA 15
Fat content	10 - 12%	ICA 37
Ashes	max 10%	ICA 16
Moisture	max 4.5%	ICA 1
Cadmium	max 0.60 mg/kg	Conform ISO method

12. Indicative nutritional values / 100g

Energy (kJ/kcal)	1449/346	Dietary Fiber (g)	46
Total Fat (g)	11.0	Protein (g)	24.9
of which Saturated Fatty Acids (g)	6.5	Salt (g)	0.3
Carbohydrates (g)	14.1	Source of information: Literature or supplier information.	
of which Sugars (g)	0		

13. Allergens

Cow's milk protein	-	Peanuts	-
Lactose or Milk sugar	-	Peanut oil	-
Chicken's egg	-	Sesame	-
Soya protein	-	Sesame oil	-
Soya oil	-	Shell fish (Crustacea and Testacea)	-
Gluten	-	Sulphite (E220 - E227)	-
Wheat	-	Coriander	-
Rye	-	Celery	-
Maize	-	Carrot	-
Cocoa	+	Lupine	-
Legumes	-	Mustard	-
Nuts	-	Molluscs	-
Nut oil	-		

+ / - = Present / Not present in product
 F = Possible cross-contamination from field
 P = Possible cross-contamination from production

The interpretation of cross-contamination is to the best of our knowledge, but should not be considered as a warranty of any kind without analytical verification.

14. Disclaimer

This product is in compliance with the Dutch Food Law and the EU Food Law.
 Cultivation, processing, cleaning, packing, transport and characterization in accordance with the EC regulations 834/2007 and 889/2008.
 Pesticides, insecticides, fungicides, antibiotics: per component according EU-organic law and the residue policy of our Dutch certifier SKAL.
 This product is conforming EC 1829/2003 and EC 1830/2003 for not using GMO material.
 This product is not exposed to irradiation.

The packaging used for this product, is food grade according to the requirements of EC 1935/2004 and therefore suitable for direct contact with products for human consumption.

Please consult Tradin for any special demands such as the absence of traces of other ingredients than mentioned in the ingredients list.
 If you are in doubt or are having dissentient views, please contact Tradin.
 Specifications might be subject to change without notice.
 The nutritional values are indicative. Tradin cannot accept liability for any direct or indirect claim arising from the use of this information.
 It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

Intended use: human consumption
 Additional market standards or legislation: -

15. Signature

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Approved by:

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 Sr. Quality Assurance Manager

