



# DCP-22EXBRU-E0-89B

## Product specification according to the legislation of EU

### Product Specification

Legal denomination :	Cocoa powder alkalized
Certification	Certified HALAL
Commercial name :	Extra Brute
Article :	DCP-22EXBRU-E0-89B
Commodity code for EU :	1805.0000

This is a preliminary product specification, not to be used as final product specification

### Typical composition

cocoa powder; acidity regulator: E 501i

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

### Delivery form

	EAN	Net weight
UC	3073419330324	1,000 KG
BOX	13073419330321	6,000 KG
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		72BOX/PAL
Order quantity 6 KG (or multiply of this)		

### Product characteristics

Appearance : red  
Colour : deep dark red  
Smell and taste : typical for an alkalized cocoa powder without off-taste

### Chemical limits

		Ref.Method
MOISTURE	max 4,50 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22,0 - 24,0 %	IOCCC14(1972)
pH	7,7 - 8,1 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1,75 %	winnower control
ASHES (FAT FREE DRY MATTER)	max 14,00 %	IOCCC16(1973)

### Physical limits

	Ref.Method
Particle size : 99.8 % $\pm$ 0.2 min < 75 $\mu$ m , 200 mesh sieve	IOCCC 38(1990)

### Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832

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### Microbiological limits

		Ref.Method
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

### Shelf life

24 Month (s) after production date

### Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	384 kcal	SUGARS (MONO+DISACCHARIDES)	0,4 g
TOTAL FAT	23,0 g	DIETARY FIBRE	29,0 g
SATURATED FATTY ACID	13,8 g	TOTAL PROTEIN	18,9 g
AVAILABLE CARBOHYDRATES	8,8 g	SALT	0,04 g

RI = Reference Intake

### Legal data (calculated according to EU Directive 2000/36/EC)

Alkali expressed as K<sub>2</sub>CO<sub>3</sub> on dry fat free matter max 7 %

### Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.  
Storage Temperature : 12 - 20 °C

### Kosher certification

#### Kosher Pareve

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 16.01.2023

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