

**Spec. / Rev** 91605 / 14  
**Status** Current

**Effective Date** 06-Oct-2020  
**Printed Date** 19-Sep-2022

Page 1 of 5

Cargill Food Ingredients Sdn. Bhd. (1050019-H)  
 Cargill Cocoa & Chocolate Division  
 Level 22, Menara TM, Off Jalan Pantai Baru  
 59200 Kuala Lumpur (Malaysia)

Tel +60 3 2246 3111  
 Fax +60 3 2246 3188  
 cocoa\_chocolate@cargill.com  
 www.cargillcocoachocolate.com



### General Information

		Comment
Product Description	Fat-reduced cocoa powder	DIR.2000/36/EC
Process	Non Alkalised	
Manufacturer Information	Cargill Cocoa & Chocolate	
Country of Origin	Indonesia	

### Process Description Cocoa Powder

Cocoa powder is obtained by hydraulic pressing of cocoa mass whereby cocoa butter is separated from the cocoa cake, after which the cocoa cake is pulverized into a fine free flowing cocoa powder. Cocoa mass is produced from cocoa beans, which are deshelled and broken into cocoa nibs (the kernels). These kernels are alkalized (except for the natural cocoa powder), roasted and ground into a fine cocoa mass.

### Sensoric Description

		Comment
Appearance	Fine powder, free flowing	
Colour	Light brown	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

### Chemical and Physical Parameters

		Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content	-	10		12	%	ICA 37, 1990**	
Moisture Content	-			5	%	ICA 1, 1950**	
pH	in 10% solution			6	pH units	ICA 15, 1972*	
Ash Content	on Fat Free Dry Matter			7	%	ICA 16, 1973**	

		Min	AVG	Max	UOM	Method	Comment
Fineness, 75µm	Wet Sieve Residue	99.5			%	ICA 11, 1970**	
Shell Content	on Alkali Free Nibs			1.75	%	AOAC 970.23	

### Microbiological Analysis

		Min	AVG	Max	UOM	Method	Comment
Total Aerobic Plate Count	-			5000	CFU/g	ICA 39, 1990 no. 2*	
Yeasts	-			50	CFU/g	ICA 39, 1990 no. 7*	
Moulds	-			50	CFU/g	ICA 39, 1990 no. 7*	
Mesophilic Spores	-			5000	CFU/g	ICA 39, 1990 no. 3*	10min. 80°C; 3days at 30°C

		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent		Internal Method BAC04	in 1g
E-Coli	-	Absent		Internal Method BAC04	in 1g
Salmonella	-	Absent		ISO-6579/PCR/ICA39**	in 750g
Lipase Activity	-	Negative			
Protease Activity	-	Negative			

### Supplementary to the Method

General: methods may differ at affiliates

\* : equivalent to referred method

\*\* : internal method based on referred method

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### Nutritional Values

Nutrient	Value	UOM
kJ	1279	kJ/100g
kCal	307	kCal/100g
Fat	10.5	%
Saturated Fat	6.4	%
Mono Unsaturated Fat	3.7	%
Poly Unsaturated Fat	0.4	%
Total Carbohydrates *	10.2	%
Total Carbohydrates US regulations *	55.4	%
Sugars	0.5	%
Added Sugar	0	%
Starch	9.7	%
Insoluble Dietary Fiber	28.5	%
Soluble Dietary Fiber	4.1	%
Protein	23.9	%
Salt ** (= 2,5x Na)	0.08	%
Organic Acids	3.5	%
Theobromine	2.3	%
Caffeine	0.2	%
Moisture	3.5	%
Ash	6.7	%
K (Potassium)	2050	mg/100g
Na (Sodium)	30	mg/100g
Ca (Calcium)	170	mg/100g
Mg (Magnesium)	590	mg/100g
Fe (Iron)	40	mg/100g
Cu (Copper)	5	mg/100g
Zn (Zinc)	8	mg/100g
Cl (Chloride)	0	mg/100g
P (Phosphorus)	740	mg/100g
Vitamin A (Retinol)	0	mg/100g
Vitamin B1 (Thiamin)	0.4	mg/100g
Vitamin B2 (Riboflavin)	0.4	mg/100g
Vitamin B3 (Niacin)	7.7	mg/100g
Vitamin B5 (Pantothenic Acid)	0.6	mg/100g
Vitamin B6 (Pyridoxine)	0.1	mg/100g
Vitamin C (Ascorbic Acid)	0	mg/100g
Vitamin D (Cholecalciferol)	0	mg/100g
Vitamin E (Tocopherol)	2.3	mg/100g
Cholesterol	0	mg/100g

### Trans Fatty Acids

Trans Fatty Acids: < 0.5 g/100g fat

### Comments on Nutritional data

The above nutritional values are all indicative data. The values originate from analytical results. The expressed analytical data comprise relevant nutritional components only. Therefore the sum does not equal 100%.

\* Total Carbohydrates is the sum of Sugars, Polyols and Starch, as defined in Annex I of Regulation EC N° 1169/2011.

Total Carbohydrates US Regulation is calculated as: 100 - (protein + fat + moisture + ash), as defined in 21 CFR 101.9

\*\* The salt content is exclusively due to the presence of naturally occurring sodium.

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Page 3 of 5

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### Packaging and Storage Information/Recommendations

	Description	UOM	Comment
Shelf Life	36	month(s)	at below storage conditions
Relative Humidity	max 50	%	-
Storage Temperature	10 - 25	°C	-
Transport Temperature	Ambient, recommended below 25°C	°C	-

### Labeling Information

The product labeling (if applicable) contains following standard information:

Label:

- type
- lot number
- production date
- best before date

Bag / Carton:

- net weight
- name of manufacturer
- country of origin

### Explanation product coding

The lot number is made up of eight/nine digits and is composed as follows:

L(L) xx xx x xx L(L) = location code

x(x) YY xx x xx YY = year code

x(x) xx WW x xx WW = week code

x(x) xx xx M xx M = machine/product code

x(x) xx xx x SS SS = production sequence of product/machine in one specific week

Year code

This is a consecutive number, indicating the production year, eg. 08 for 2008.

Week code

This code is the number of the week according to the standard week numbering.

### Dietary Information

#### Suitable for

	Suitable for	Certified	Comment
Kosher	Yes	Yes	Orthodox Union
Vegetarian	Yes	No	
Halal	Yes	Yes	The Indonesian Council Of Ulama (MUI)
Vegans	Yes	No	
Coeliacs	Yes	No	EG 41/2009

### Allergens

A = Used as ingredient in recipe
B = Present in production areas
C = Unintended presence during processing

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Page 4 of 5

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	A	B	C	Comment
Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Carrot	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Chicken	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Cocoa	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Corn (Maize)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Glutamate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lactose	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Legumes/pulses (other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk protein	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mollusc	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nut oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanut oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Pork	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rye	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Shellfish/Crustaceans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfites (E220-228)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Naturally occurring, < 10 ppm
Wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

### Comments on Allergens

All Allergens should read: including derivatives.  
 The allergens listed above are in accordance with EU regulation 1169/2011 as amended.

### Comments

- U.O.M. = Unit of Measurement
- N.D. = Not detectable
- If fields are left empty, the parameter is not applicable or no specification can be given.
- All specifications guaranteed at time of loading.
- The microbiological values are not obtained by any means of radiation, nor any sort of gas treatment.

This specification is valid till two years from printed date and supersedes all previous specifications of the same product.

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**Approved by:**

Gern Huijberts
Global CCC FSQR Leader