

Allergens and sensitizers information

Code: D-11-S

Date: 01 July 2023

Supersedes: 01 February 2022

Name	D-11-S
Producer	Olam Cocoa BV
	Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
	Veerdijk 18, 1531MS Wormer, The Netherlands

Declarable allergens EU* and USA**	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten	No	No	No	<20 ppm gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy	No	No	No	
Milk	No	No	No	
(Tree) Nuts	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macadamia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginko nut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pili nut	No	No	No	
- Sheanut	No	No	No	

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Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites (expressed as SO ₂) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	

Additional allergens EU: LeDa list v2.0 – 2011	Part of recipe	Used on shared line	As raw material in factory	Comments
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Glutamate (E620 – E625)	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
Corn/maize	No	No	No	
Legumes (Leguminosae)	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	

Additional allergens – Japan: CAA list – 2019***	Part of recipe	Used on shared line	As raw material in factory	Comments
Abalone	No	No	No	
Apple	No	No	No	
Banana	No	No	No	
Buckwheat	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Kiwifruit	No	No	No	
Mackerel	No	No	No	
Mushrooms	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Shrimp/prawn	No	No	No	
Squid	No	No	No	
Yams	No	No	No	

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Misc. additional allergens and other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
Added antioxidants	No	No	No	Natural presence of antioxidants, none added
Added colors (natural or artificial, incl. AZO colors)	No	No	No	
Added flavors (natural or artificial)	No	No	Yes	Vanillin may be used with specific Olam Cocoa BV cocoa powder recipes.
Added preservatives (incl. BHA/BHT)	No	No	No	
Added sweeteners (natural or artificial)	No	No	No	
Added sugars	No	No	No	Natural presence, none added
Added vitamins	No	No	No	Natural presence, none added
Animal products (other)	No	No	No	
Bee pollen, propolis or royal jelly	No	No	No	
Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
Cottonseed flour	No	No	No	
Latex	No	No	No	
Mango	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Rice	No	No	No	
Seeds and products thereof	No	No	Yes	Rapeseed: Rapeseed lecithin may be used with specific Olam Cocoa BV cocoa powder recipes. Sunflower seeds: Lots produced before January 2023 only as sunflower lecithin was used with specific Olam Cocoa BV cocoa powder recipes.
Spices	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Tomato	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein	No	No	No	Cocoa contains protein by nature, none added
Yeast (added)	No	No	No	

* EU: Regulation 1169/2011

** USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

*** Japan: Food Labelling Standards (Cabinet Office Order No. 10 of 2019)

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Indicative Nutritional Information

(EU)

Code: D-11-S

Date: 1-Jan-2025

Supersedes: 1-Feb-2022

Name	D-11-S
Product	Fat-reduced Cocoa powder, Alkalised
Producer	Olam Cocoa BV
	Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
	Veerdijk 18, 1531MS Wormer, The Netherlands

Main components			Minerals		
Total Fat	11,0	g/100g	Calcium	150	mg/100g
Moisture	4,0	g/100g	Chloride	10	mg/100g
Protein	22,0	g/100g	Magnesium	550	mg/100g
Dietary Fiber	32,0	g/100g	Phosphorous	700	mg/100g
Organic Acid	4,0	g/100g	Potassium	5000	mg/100g
Carbohydrates*	12,5	g/100g	Sodium	30	mg/100g
- Of which starch	11,5	g/100g	- Salt (2.5 x [Na])*	75	mg/100g
- Of which sugars	1,0	g/100g	Iron	35	mg/100g
- Added sugars	0,0	g/100g	Zinc	7	mg/100g
- Polyols	0,0	g/100g	Copper	4	mg/100g
Theobromine	2,1	g/100g			
Caffeine	0,2	g/100g			
Ash	12,0	g/100g			
Fat			Vitamins		
Saturated fat	6,8	g/100g	Vitamin A	<50	IU/100g
Mono-unsaturated fat	3,8	g/100g	Vitamin B1 (thiamine)	0,1	mg/100g
Poly-unsaturated fat	0,4	g/100g	Vitamin B2 (riboflavin)	0,3	mg/100g
Trans fat	<0,01	g/100g	Vitamin B3 (niacin)	2,0	mg/100g
Cholesterol	<1	mg/100g	Vitamin B5 (pantothenic acid)	1,5	mg/100g
			Vitamin C	<0.1	mg/100g
			Vitamin D	<0.05	µg/100g
			Vitamin E	5	IU/100g
			Energy*		
			Energy	313	kcal/100g
				1302	kJ/100g
			Energy from fat	99	kcal/100g
				407	kJ/100g

* Energy, carbohydrates and salt calculated according to Regulation (EU) 1169/2011

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Technical Data Sheet

Code: D-11-S

Date: 1-Jan-2024

Supersedes: 1-Jan-2023

Name	D-11-S
Product	Fat-reduced Cocoa powder, Alkalised (Acidity regulator*: potassium carbonate (E501(i))
Producer	Olam Cocoa BV Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands Veerdijk 18, 1531MS Wormer, The Netherlands

Organoleptic Characteristics

Parameter	Value	Method
Color	Meets standard	Internal method
Flavor	Meets standard	ICA 6/1963

Physical and Chemical characteristics

Parameter	Value	Method
Fat content	10.0 – 12.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	7.8 – 8.2	ICA 15/1972
Fineness (through 75 µm sieve)	99.5% min.	ICA 38/1990 (Water suspension)
Moisture content	5.0% max.	ICA 1/1952

Microbiological characteristics

Parameter	Value	Method
Standard plate count (cfu/g)	5000 max.	ISO 4833-1
Molds (cfu/g)	50 max.	ISO 21527-2
Yeasts (cfu/g)	50 max.	ISO 21527-2
Enterobacteriaceae (per g)	Negative to test	ISO 21528-1
E. coli (per g)	Negative to test	ISO 166649-3
Salmonella (per 4x375g)**	Negative to test	ISO 6579-1

* <7% on dry matter, without fat, expressed as potassium carbonate

** Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

A certificate of analysis is supplied with each product lot shipped.

Storage

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

Certification options

Rainforest Alliance



Fairtrade



[***Certification status must be confirmed in the contract]

Kosher



certified

Halal



certified

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