



ALCAO EOOD
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ALCAO MANAGEMENT SYSTEMS
PRODUCT SPECIFICATION

DOCUMENT CODE : 9000-07-SP-019-EN

REVISION CODE : 0/

PRODUCT NAME : Alkalized Cocoa Powder/ S8 20-22%

ISSUE DATE : 25.09.2024

PRODUCT CODE : S8 20-22%

PAGE NUMBER : 1

TRADE NAME	: Alkalized Cocoa Powder
INGREDIENTS	: Cocoa beans, Alkalization agent E501i, E330
PACKAGING	: 25 kg paper bag
STORAGE	: Store in a cool and dry place, away from odors and direct light; at 18-22°C, with relative humidity 50 – 60%
SHELF LIFE	: 24 months under appropriate storage conditions
REGULATORY INFORMATION	: This product complied with the requirements of Bulgarian Codex and EU Regulations
GMO STATEMENT	: Non-GMO <i>Complied with Commission Regulation (EU) No:1829/2003 of the European Parliament regarding the tracking and labeling of GMO's.</i>
ALLERGEN INFORMATION	: The product does not contain any allergen <i>Allergen components are also indicated in bold letters in the ingredients list complied with Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.</i>
PROCESS STEPS	: Drying, Crushing, Grinding, Heat Treatment, Fining, Pressing, Crushing, Pulverization, Cooling, Packaging
INTENDED USE & TARGET GROUP	: Semi-finished product to use as chocolate producer
ORIGIN of INGREDIENTS	: Ivory Coast, Ghana

1. SENSORY CHARACTERISTICS

Color, Taste and Smell	Dark brown color and nice cocoa taste and smell
Appearance	Powder without any lumps or foreign materials

2. CHEMICAL and PHYSICAL CHARACTERISTICS

Fat content (%)	20-22
Moisture content (%)	max. 4.5
pH (in 10% solution)	8.0 ± 0.2
Fineness (75µ = 200 mesh) (%)	99.6 ± 0.2
FFA (as oleic acid) (%)	max. 1.75
Shell (on non-alkalized nib basis) (%)	max. 1.75
Total ash (on fat free and dry basis) (%)	max. 14.00
Total Ash Alkalinity (as K2O) (%)	max. 5.5

3. MICROBIOLOGICAL CHARACTERISTICS *(Complied with Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and Commission Regulation (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs)

Microorganisms	Standard	Method
Aerobic mesophilic bacteria (cfu/g)	Max: 5000	ISO 4833
Enterobacteria (cfu/g)	: absent	ISO 2158-2 (2004)
Coliform (cfu/g)	: absent	ISO 4832
Mould & Yeast (cfu/g)	: < 100	ISO 21527-1
Salmonella spp (cfu/25g)	: absent	ISO 6579-1

4. CONTAMINANTS CHARACTERISTICS *(Complied with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and foodstuff and repealing Regulation (EC) No 1881/2006 amending Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and Commission Regulation (EU) No 1259/2011 of 2 December 2011.

Contaminants (Foodstuffs)	Standard
Arsenic (mg/kg)	: max 1
Lead (mg/kg)	: max 1
Cadmium (mg/kg)	: max 0.6
Ochratoxin A	: max. 3
Aflatoxin B1 (ppb)	: <2
Aflatoxin (B1+B2+G1+G2) (ppb)	: <4
Benzo(a)pyrene (µg/kg)	: 5
Melamine (mg/kg)	: 2.5



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Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene (µg/kg)	: 30
Pesticides	: This product complied with the Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

5. NUTRITION FACTS (per 100 g/100 ml)	
Energy (kj/kcal)	1627 / 392
Moisture (g)	3
Monounsaturated (g)	6.69
Poly unsaturated (g)	0.61
Fat (g)	20.3
Saturated fat (g)	12
Carbohydrate (g)	17.8
Sugar(g)	0.5
Ash (g)	10.40
Dietary Fiber(g)	27.9
Protein (g)	20.6
Sodium (mg)	0.01
Salt (g)	0.03

6.LEBALLING INFORMATION	
Product Name	Country of Origin
Production Date	Net Quantity
Production Expired Date	Name Of Manufacturer
Production Lot Number	Raw Material of Origin

7.LOT IDENTIFICATION	
Lot Number: Shift Number (1-2-3)	
Production Date (DD MM YYYY)	
Expired Date (DD MM YYYY)	

8.QUALITY SYSTEM and Product Suitable for	
ISO 9001:2015 Quality Management System Certification	
BRC Food / Food Safety Certification	
Product is suitable for Kosher	Only use cocoa beans ingredients
Product is suitable for Halal	Only using cocoa beans ingredients
Products is suitable for Vegan / Vegetarian	Only using cocoa beans ingredients

Prepared by: Quality Engineer	Approved by: Quality Assurance Manager
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