

PRODUCT SPECIFICATIONS

BLOMMER JET BLACK COCOA POWDER AZAE

The ingredients for the product will be of food grade and in all respects in compliance with Federal Food, Drug, and Cosmetic Act of 1938, and all subsequent amendments, regulations and decisions. It will also comply with Canadian Food and Drug Act and Regulations.

Description - A specialty dark cocoa (processed with alkali) prepared from quality cocoa beans under controlled conditions on dedicated equipment. The product exhibits unique color and flavor characteristics which make it ideal for dark colored end-products.

Physical Characteristics - Industry Test Methods

1. Fineness 98.5% through 200 mesh screen

 2. Color
 Dark Black

 3. Moisture
 Less than 5%

 4. Total Fat
 10% - 12%

 5. pH
 8.0 - 8.6

Microbiological Characteristics (BAM / AOAC Test Methods)

1. Standard Plate CountLess than 5000/g2. Coliforms10 MPN/g Max3. Yeast and Mold100/g Max

4. E. Coli :ess tjam 3.0 MPN/g
5. Salmonella 2 x 375g Negative in 750g

6. Extraneous The product shall meet all FDA requirements for extraneous

matter and shall be produced under good manufaturing

practices.

Packaging and Storage Requirements

1. Packaging50 lb. multiwall kraft bags2. Storage Temperature / Conditions $60 - 70^{\circ}$ F in odor free area

3. Relative Humidity 60% Max

4. Shelf Life (under proper storage) 24 month under proper storage conditions

Ingredient Listing

Cocoa (processed with alkali)

Kosher Requirements

1. Kosher Pareve

Country Origin

United States



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NUTRITION INFORMATION

Serving Size: 100g

Nutrient	Value
Calories	211
Calories from Fat	106.2
Fat (g)	11.8
Saturated Fat (g)	7.14
Trans Fatty Acid (g)	0.02
Poly Fat (g)	0.48
Mono Fat (g)	3.88
Cholesterol (mg)	0.8
Sodium (mg)	2070
Carbohydrates (g)	49.22
Dietary Fiber (2016) (g)	32.8
Total Sugars (g)	0.92
Added Sugar (g)	0
Sugar Alcohol (g)	0
Protein (g)	24.32
Vitamin A - IU (IU)	30
Vitamin C (mg)	0.4
Vitamin D - IU (IU)	0
Vitamin D - mcg (mcg)	0
Calcium (mg)	181
Iron (mg)	65
Potassium (mg)	1886
Water (g)	3.61
Ash (g)	10.8
Caffeine (mg)	190

As with any organic material, there may be some variation in the nutritional composition. The above values are being supplied to you as an aid in your development work, but should not be used solely to determine your nutritional labeling. You may need to analyze for these nutritients as they occur in your final product as required by the Code of Federal Regulations, Title 21; Section 101.0. We trust that you will regard it as **CONFIDENTIAL.**



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GMO / Genetically Modified Organisms Statement

To the best of our knowledge:

- 1.Cocoa Bean Trees using genetically modified organisms are not currently being grown to produce cocoa beans for the manufacturing of cocoa nibs, bulk chocolate liquor, cocoa butter and cocoa powder.
- 2. Based on information supplied by our vendors, finished chocolate products containing corn product, soy products and some flavoring cannot be guaranteed to be DNA/protein free from GMOs. Sugar beets may have also been genectially modified.
- 3. At the present time, The Blommer Chocolate Company does not test for the genetic status of its finished products.