
BROWN COCOA POWDER 10/12
(inv-AABJ)

Product Category	ALKALIZED
Product Type	Brown
Product Code	AABJ
Physical and Chemical Characteristics:	
pH	6.8-7.2
Fat Content (%)	10 -12
Fineness, (%< 75µm)	99.50min. (wet method, through 200 mesh sieve)
Moisture (%)	5.0 max.
Shell Content (%)	1.75max (Shell in Nib after Winnowing)
Color	Brown
Flavor	Pleasant cocoa
Microbiological Characteristics:	
Total Plate Count / g	5,000 max.
Yeast / g	50 max.
Mould / g	50 max.
Enterobacteriaceae / g	Negative
Coliforms / g	Negative
<i>E. coli</i> / g	Negative
<i>Salmonellae</i> / 375g	Negative

OPTIMUM STORAGE CONDITIONS:

Temperature: 15-20°C (58-68°F), RH: <60% in clean, dry, well ventilated storage, away from sunlight and free from strong odors.

SHELF LIFE:

30 months from date of manufacture, keeping in original packaging and under optimum storage conditions.

PACKAGING:

25 kg/50lbs net weight pack in poly-lined, multi-walled Kraft paper bags; palletized.

1,000kg net weight, pack in Polypropylene fabric bulk bag; palletized; wrapped in plastic liner.

Bags will be labeled with product name, Lot number, net weight, and best by date.

The product is produced from non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP Food Safety Control. It is edible grade and is fit for human consumption.

These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in ICA and AOAC.

BROWN COCOA POWDER 10/12
(inv-AABJ)

ALLERGEN FREE DECLARATION

We hereby confirm our Brown Cocoa Powder 10/12 does not contain any known allergen and it is produced using raw materials and processing aids which are also allergen free as per the list below.

Yes	No	List of Allergen
	√	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
	√	Crustaceans and products thereof
	√	Eggs and products thereof
	√	Fish and products thereof
	√	Peanuts and products thereof
	√	Soybeans and products thereof
	√	Milk and products thereof
	√	Nuts : Almond (<i>Amygdalus communis L</i>), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan (<i>Carya illinoensis</i> (Wangenh.) K Koch), brazil (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia and Queensland (<i>Macadamia ternifolia</i>) and products thereof
	√	Celery and products thereof
	√	Lupin and products thereof
	√	Molluscs and products thereof
	√	Mustard and products thereof
	√	Sesame seeds and products thereof
	√	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂

Certified to the best of our knowledge and belief, without liability on our part that the information contain herein a to be accurate and reliable on the date of issued.

BROWN COCOA POWDER 10/12
(inv-AABJ)

NUTRITIONAL INFORMATION

Main Components

Fat	10.6	g/100g
Moisture	2.5	g/100g
Protein	24.6	g/100g
Total Carbohydrates	50.6	g/100g
Ash	11.7	g/100g

Fatty Acid

Saturated	6.4	g/100g
Mono-unsaturated	3.7	g/100g
Poly-unsaturated	0.5	g/100g
Trans fat	<0.1	g/100g

Carbohydrates

Total Dietary Fiber	38.0	g/100g
Soluble Dietary Fiber	2.9	g/100g
Insoluble Fiber	35.1	g/100g
Sugar	1.61	g/100g
Added Sugar	0	g/100g
Starch	11.3	g/100g
Organic Acid	3.69	g/100g

Others

Cholesterol	<1.0	mg/100g
Caffeine	0.16	g/100g
Theobromine	1.87	g/100g

BROWN COCOA POWDER 10/12

(inv-AABJ)

Mineral

Calcium	177.1	mg/100g
Chloride	8.3	mg/100g
Magnesium	532.5	mg/100g
Phosphorus	574.2	mg/100g
Potassium	3723.6	mg/100g
Sodium	31.4	mg/100g

Vitamins

Vitamin A	<3.0	IU/100g
Vitamin B1	<0.05	mg/100g
Vitamin B2	0.09	mg/100g
Vitamin B3	2.45	mg/100g
Vitamin C	<1.0	mg/100g
Vitamin D	<1.0	mcg/100g
Vitamin E	3.49	IU/100g

Trace Elements

Copper	2.60	mg/100g
Iron	20.1	mg/100g
Zinc	6.3	mg/100g

Energy in 100g *

kcal	396
kJ	1657
kcal from fat	95
kJ from fat	397

*by calculation
