



## DARK COCOA POWDER, DUTCH PROCESSED (ZCCD)

Description: A dutch processed (processed with alkali) cocoa powder.

### Physical Properties

Color	Black.	Method: Visual
Size	Maximum 10% + US #50 Screen	
Size	Minimum 90% - US #60 Screen	
Size	Minimum 95% through 200 mesh	

### Organoleptic Properties

Flavor	Typical of dutch processed cocoa.	Method: Organoleptic analysis
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### Chemical Properties

pH	Ideal: 8.0-8.6	
Moisture	Maximum: 6 %	Method: Halogen Thermogravimetric Analysis

### Microbiological Properties

E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/375g	Method: FDA BAM or AOAC equivalent

### Packaging, Labeling, Storage

Packaging	Poly bag in box or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

### Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.

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Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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## DARK COCOA POWDER, DUTCH PROCESSED (ZCCD)

### **Ingredient Statement**

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Cocoa (processed with alkali).

### **Product Certifications**

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Certified Kosher Parve

### **Proximate Analysis**

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Protein	24.32	g
Carbohydrate	49.22	g
Moisture	3.86	g
Ash	10.80	g
Fat	11.80	g

### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	211.00	
Total Fat	11.80	g
Saturated Fat	7.14	g
Trans. Fat	0.02	g
Cholesterol	0.80	mg
Sodium	2,070.00	mg
Total Carbohydrates	49.22	g
Dietary Fiber	32.80	g
Sugars	0.92	g
Protein	24.32	g
Vitamin A	30.00	IU
Vitamin C	0.44	mg
Calcium	181.00	mg
Iron	65.00	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,886.00	mg



NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

## Nutrition Facts

servings per container

**Serving size** 1 tbsp (5g)

**Amount per serving**  
**Calories** 10

**% Daily Value\***

<b>Total Fat</b> 0.5 g	<b>1%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 105 mg	<b>5%</b>
<b>Total Carbohydrate</b> 2 g	<b>1%</b>
Dietary Fiber 2 g	<b>7%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 1 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 9.1 mg	<b>0%</b>
Iron 3.3 mg	<b>20%</b>
Potassium 94.3 mg	<b>2%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

Cocoa (processed With Alkali).

# DARK COCOA POWDER, DUTCH PROCESSED

Dark Dutch Processed Cocoa Powder is an alkaline-treated cocoa, processed to reduce acidity and provide a full, rich chocolate flavor and deep color.

- Deep, bittersweet cocoa flavor
- Dark brown to black color
- Fine texture powder

## BASIC PREP

Ready to use. Add to taste.

## SUGGESTED USES

- Use in cakes, cookies, brownies or any other recipe that calls for cocoa
- Whisk into warmed milk for hot cocoa
- Add to buttercream frosting for a rich chocolate flavor

## RECIPE

Dutch Cocoa Spiced Brownies

10 tablespoons (1 1/4 sticks) unsalted butter  
1 1/4 cups sugar  
3/4 cup plus 2 tablespoons Dutch Processed Dark Cocoa Powder  
1 teaspoon Ginger Powder  
1 teaspoon Ground Cardamom  
1/4 teaspoon salt  
1/2 teaspoon pure vanilla extract  
2 cold large eggs  
1/2 cup all-purpose flour

Preheat oven to 325°F.

Line an 8-inch square baking pan with parchment paper or foil, leaving extra foil hanging over two sides.

Combine butter, sugar, Dutch Processed Cocoa Powder, Ginger Powder, Ground Cardamom and salt in a medium saucepan and set heat to low.

Stir until butter is melted and mixture is smooth and slightly hot to the touch.

Take off heat and set aside to cool for five minutes.

Stir in vanilla extract and whisk eggs in, one by one, stirring to incorporate fully after each egg.

When the batter is well blended, add flour and mix until incorporated.

Continue stirring batter for one minute.

Spread batter into pan and bake for 20 to 25 minutes or until a cake tester emerges slightly moist with batter.

Remove from oven and let cool completely.

Using foil, lift brownies to a cutting board and cut into squares.

Makes 9 brownies

These spiced brownies are a step above the expected pan of brownies. Yes, they're moist and packed with rich cocoa flavor, but they have a delicious secret: just enough cardamom and ginger to add an unexpected, delightful flavor.



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THIS PRODUCT ORIGINATES FROM UNITED STATES