



Product Information File
D-21-A cocoa powder, alkalized, 20-22% fat
Version: 1.0 [4 April 2013]
Supersedes: -



Product Information File D-21-A cocoa powder, alkalized, 20-22% fat

Product name: D-21-A cocoa powder, alkalized, 20-22% fat
Product description: Alkalized cocoa powder
Legal description (2000/36/EC): Cocoa powder/Kakaopulver/cacao en poudre
Recommended declaration (EU): Cocoa powder/Kakaopulver/cacao en poudre
Custom tariff number: 1805 00 00
REACH (EU1207/2006): Not registered

1. General Company information

Supplier		Manufacturer/production sites	
Company	ADM International Sarl, Cocoa Division	ADM Cocoa BV	
Address	A One Business Center Z.A. Vers la Piece, Route de l'Etraz	Stationsstraat 76	Veerdijk 18
Postal code	CH – 1180	1541 LJ	1531 MS
City	Rolle	Koog aan de Zaan	Wormer
Country	Switzerland	The Netherlands	The Netherlands
Phone	+41(0)21 702 8000	+31(0)75 6464 646	
Fax	+41(0)21 702 8047	+31(0)75 6288 751	
Inquiries	*	customerinquirieskoog@adm.com	
Complaints	*	complaintsregistration.cocoanetherlands@adm.com	
24/7 contact	n/a	+31(0)75 6464 646	

2. Composition and origin

D-21-A is 100% alkalized cocoa powder, for which is used:

Component	E-nr.	Function	Source	Origin
Cocoa	-	Main ingredient	<i>Theobroma cacao</i>	Mainly West-African countries ¹
Potassium carbonate	E501(i)	Processing aid ²	Mineral	EU-countries (i.e. France, Germany)

¹ Ivory Coast, Ghana, Nigeria, Cameroon.

² No residual levels of potassium carbonate in end product. Processing aid has no technological function in end product.

3. Manufacturing process

Flow chart
Koog-Wormer.pdf

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4. Product characteristics

Appearance: Fine brown powder
Texture: Fine powder
Flavour: Typical cocoa
Odour: Typical cocoa
Colour: Brown



Picture is purely indicative

5. Specification

D-21-A C105E 01
13.pdf

Parameter	Unit of measurement	Min	Max	Method	Frequency
Colour	-	Meets standard	*	Internal method	Every 6 MT
Flavour	-	Meets standard	*	Organoleptic (trained panel)	Daily
Fat content	%	20.0	22.0	IOCCC37/1990, extraction with petroleum ether	Every 25 MT
pH	-	7.2	7.6	IOCCC15/1972	Every 25 MT
Fineness	%	99.5	*	IOCCC38/1990, 75 micron sieve, water-suspension	Every 25 MT
Moisture	%	*	5.0	IOCCC1/1952	Every 25 MT
Standard plate count	cfu/g	*	5000 (median 300)	IOCCC39/1990	Every 6 MT
Moulds	cfu/g	*	50 (median 5)	IOCCC39/1990	Every 6 MT
Yeasts	cfu/g	*	50 (median 5)	IOCCC39/1990	Every 6 MT
<i>Enterobacteriaceae</i>	to test (per g)	*	negative	IOCCC39/1990	Every 6 MT
<i>E. coli</i>	to test (per g)	*	negative	IOCCC39/1990	Every 6 MT
<i>Salmonellae</i>	to test ³	*	negative	IOCCC39/1990	Daily

³ Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category 1(= 4x375g)

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6. Dietary suitability

Kosher:	Suitable – Kosher certified
Halal:	Suitable – Halal certified
Vegetarians:	Suitable
Lacto vegetarians:	Suitable
Vegans:	Suitable
Diabetics:	Suitable
Babies/infants:	Not recommended for baby and/or infant food applications

7. Allergen information

Allergen	Part of recipe	Shared line	As raw material in facility	Comments
Peanuts and products thereof	No	No	No	
Crustaceans and products thereof	No	No	No	
Fish and products thereof	No	No	No	
Eggs and products thereof	No	No	No	
(Tree) Nuts and products thereof ⁴	No	No	No	
Milk and products thereof (incl. lactose)	No	No	No	
Soybeans and products thereof	No	Yes	Yes	Traces of soy lecithin may be present due to cross contamination (max 1.5 ppm soy protein)
Cereals containing gluten and products thereof ⁵	No	No	No	
Sulphur dioxide and sulphites (expressed as SO ₂) >10ppm	No	No	No	+/- 2ppm present by nature, not added
Celery and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Vanilla	No	Yes	Yes	Traces of vanilla and/or cinnamon may be present due to cross contamination
Cinnamon	No	Yes	Yes	
Benzoic acid	No	No	No	+/- 8ppm present by nature, not added

⁴ Almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia nut, Queensland nut, oil of nuts

⁵ Wheat, rye, barley, oats, spelt, kamut or their hybridised strains

Allergens D-21-A
December 2012.pdf

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8. Nutritional information

Nutritional Report EU
D-21-A.pdf

Values in Nutritional Report are calculated, based on analysis

Carbohydrate content can be calculated as: Starch + sugars
Salt content can be calculated as: $2.5 \times [\text{Na}]$
Protein conversion factor: $\text{N} \times 6.25$ (corrected for N from caffeine and theobromine)

9. Genetic modification

The ingredients used for the manufacture of this product have not been genetically modified as defined in the following regulations:

- Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed;
- Regulation (EC) no 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

In the manufacturing process of the cocoa products we use no gene-modifying techniques, nor are the raw materials, ingredients or processing aids made with help of genetic modification, as far as our knowledge goes.

10. Irradiation

This product and its constituents have not been treated with ionizing radiation.

11. Flavouring status

This product is a foodstuff and not a food additive or flavouring. Therefore the following regulations do not apply to this product:

- Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives;
- Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC.

For the same reason the product does not require a GRAS qualification. This product is safe for human consumption and can be used in concentrations up to 100%.

12. Nanotechnology

This product is not manufactured with the help of nanotechnology.

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13. Novel foods

This product is not a novel food as described in

- Regulation (EC) No 258/97 of the European Parliament and of the Council of 27 January 1997 concerning novel foods and novel food ingredient.

14. Contaminants

An extensive contaminants monitoring program is in place, assuring that operations are in compliance with established regulatory limits as embedded in:

- 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. The Annexes to Regulation (EC) No. 396/2005 specify the MRLs and the products to which they apply;
- Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food;
- Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs, and amendments.

Monitoring is done on a quarterly basis. Contaminants monitored include a.o.

- **Heavy metals:** Cd, As, Hg, Pb, Cr
- **Mycotoxins:** Aflatoxins (B1, B2, G1, G2), Ochratoxin A
- **Pesticides:** As per Regulation (EC) No. 396/2005
- **Pathogenic bacteria:** *B. cereus*, *Listeria*, *Clostridia*
- **PAHs:** Benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene, chrysene

Due to the confidential nature of the data developed via our monitoring program, we reserve the right to share this information only in a direct fashion. The effectiveness of our contaminants monitoring program can be reviewed during on-site visits or audits.

15. Shelf life and storage conditions

Shelf life after manufacturing:	24 months
Minimum remaining shelf life after delivery:	12 months
Shelf life after opening:	Use within one week after opening. If the bag is well sealed and stored under the recommended storage conditions, and if no recontamination has occurred when the bag was opened, the product retains its original shelf life.

Transport conditions:	Ambient
Storage conditions:	The optimum storage conditions are at 15-20°C with RH<50% in a clean, dry, well-ventilated area, away from strong odours.

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16. Packaging information

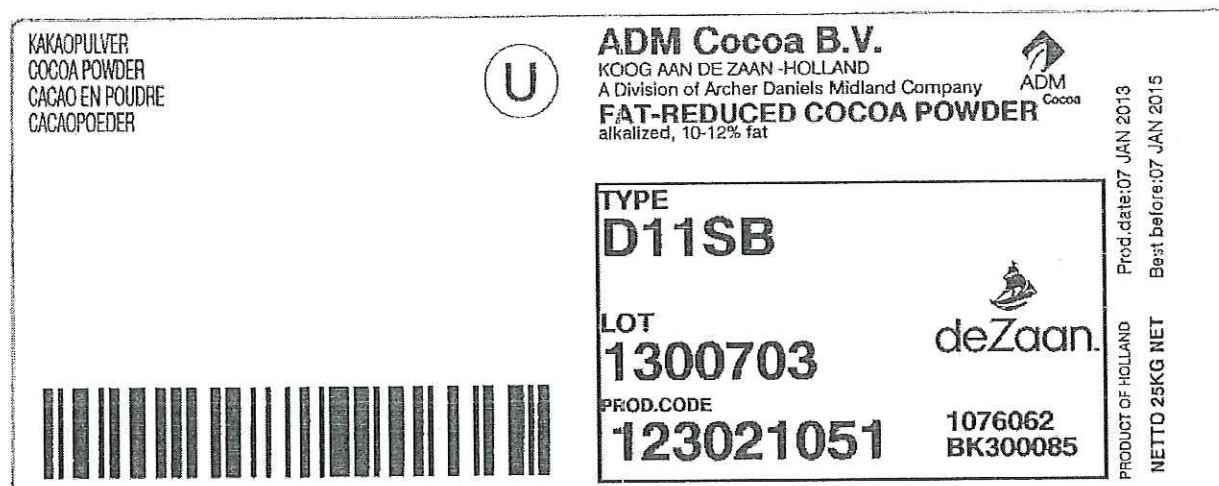
The packaging materials used for the packaging and storage of this product are suitable for the packaging of food and fulfill the current legal requirements in the EU for direct contact with foodstuffs.

Product is available in a.o. the following packaging types:

25kg bags on
80x120 pallets.pdf

Big bags.pdf

17. Labelling and traceability



Above bag label may not refer to the item discussed in this document. However, the layout of the label for this product is the same as above.

Traceability is possible by using the 9-digit production code: **L P Y W W D V V V**, where:

- L** = Production location (1 = Koog aan de Zaan; 2 = Wormer)
- P** = Point of packing (line number)
- Y** = Year
- W** = Week
- D** = Day
- V** = Pallet number

18. Certified solutions

Several certified options of this product can be negotiated, including FairTrade and UTZ. Certified options are based on mass balance. The product can only be marketed as FairTrade or UTZ when contracted as such.

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19. Documents

	Shipping documents ⁶	CofA	Bag label	Invoice
PO number	Yes	Yes	No	Yes
ADM product ref.	Yes	Yes	Yes	Yes
Customer article code	No	No	No	No
Lot nr.	Yes	Yes	Yes	No
Quantity	Yes	Yes	Yes	Yes
Best before date	Yes	Yes	Yes	No

⁶ = CMR ('Bill of lading') + detailed packing list

20. Contract terms

All the terms and conditions of the applicable FCC contract rules in force on the date of the contract shall be deemed to be incorporated in and form part of the contract. These terms and conditions can be found on the website of the FCC: www.cocoafederation.com

--- END OF DOCUMENT ---

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Teleex 19259

Specifications

De Zaan

D-21-A

cocoa powder, alkalized, 20 - 22% fat

Colour	up to standard	
Flavour	up to standard	
Fat content (%)	20.0 - 22.0	extraction with petroleum ether
pH	7.2 - 7.6	
Fineness (%)	99.5 min.	wet, through 200 mesh sieve (0.075 mm)
Moisture content (%)	5.0 max.	
Shell content (%)	1.75 max.	calculated on alkali-free nib
Standard plate count	5,000 max.	median 300
Moulds per g	50 max.	median 5
Yeasts per g	50 max.	median 5
Enterobacteriaceae in 1 g	negative	
E. coli in 1 g	negative	
Salmonellae	negative	sampled according to U.S. Food & Drug Administration: Bacteriological Analytical Manual for Foods, Food Category I
Lipase activity	negative	

These specifications apply to an average sample covering the goods when they leave the production plant. They are based on the methods of analysis as described in the brochure "Cocoa powders for industrial processing", published by Cacao De Zaan. The brochure will be sent on request.

Our cocoa powders conform to all food regulations in the country of destination.

This cancels and replaces all previous specifications of this type of cocoa powder.

We guarantee that our products have not been sterilized by fumigation or irradiation.



Indicative Nutritional Information Cocoa Powder

D-21-A

Vitamins

Vitamin A	<	3.8	mg/kg
Vitamin B1		0.7	mg/kg
Vitamin B2		3.2	mg/kg
Vitamin B3		4.9	mg/kg
Vitamin C		0.7	mg/kg
Vitamin E		45	mg/kg
Pantothenic acid		15	mg/kg

Trace Elements

Copper		40	mg/kg
Iron		250	mg/kg
Zinc		70	mg/kg

Various

Cholesterol		6	mg/kg
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Energy in 100 g. *)

Kcal	325
KJ.	1370
Kcal. from fat	190
KJ. from fat	790

*) Calculated according to Directive 90/496/EEC

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Indicative Nutritional Information Cocoa Powder

D-21-A

Based on: 100.00 % Cocoa powder

Main Components

Moisture	4	g/100 g
Total fat	21	g/100 g
Protein	18.4	g/100 g
Total Carbohydrates	46.5	g/100 g
Theobromine	2.0	g/100 g
Caffeine	< 0.1	g/100 g
Ash	8.0	g/100 g

Fat

Mono Unsaturated	7.5	g/100 g
Poly Unsaturated	0.5	g/100 g
Saturated	13.0	g/100 g

Carbohydrates

Total Dietary Fiber	29.0	g/100 g
Soluble Dietary Fiber	6.0	g/100 g
Insoluble Dietary Fiber	23.0	g/100 g
Starch	13.5	g/100 g
Organic acids	3.0	g/100 g
Sugars	0.4	g/100 g
Flavonoids	4.5	g/100 g

Minerals

Calcium	0.13	g/100 g
Chloride	0.04	g/100 g
Magnesium	0.50	g/100 g
Phosphorus	0.6	g/100 g
Potassium	3.5	g/100 g
Sodium	0.02	g/100 g

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