



CALLEBAUT®
BELGIUM 1911

DCP-22ZEPLA-E0-91B

Product specification according to the legislation of EU

BRUYERRE S.A.
RUE F.L. BRUYERRE 30-34
6041 GOSELIES
BELGIUM

Product Specification

Legal denomination : Cocoa powder alkalized
Certification Certified HALAL
Commercial name : Zestina Plein Arôme
Article : DCP-22ZEPLA-E0-91B
Commodity code for EU : 1805.0000

'Belgium' refers to the country of the brand.

Typical composition

cocoa powder; acidity regulator: E 501i

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

| | EAN | Net weight |
|-----|---------------|-------------------|
| UC | 5410522754360 | 5,000 KG |
| BOX | 5410522754353 | 10,000 KG |

Amount 5KG/UC
Amount per box/bag/each 2UC/BOX
Amount per pallet 48BOX/PAL
Order quantity 10 KG (or multiply of this)

Packaging information

| Packaging unit | Packaging material | Identification code |
|-----------------------|---------------------------|----------------------------|
| UC | Bag | 04-PE-LD |
| BOX | Box | 20-PAP |

Product characteristics

Appearance : brown
Colour : medium Brown
Smell and taste : typical for an alkalized cocoa powder without off-taste

Chemical limits

| | | Ref.Method |
|--------------------------------|---------------|-------------------|
| MOISTURE | max 4,50 % | IOCCC1(1952) |
| TOT. FAT CONTENT ON DRY MATTER | 22,0 - 24,0 % | IOCCC14(1972) |
| pH | 6,8 - 7,2 - | IOCCC15(1972) |
| SHELLS ON ALKALI FREE NIBS | max 1,75 % | AOAC 970.23 |

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for customer 5996

Barry Callebaut Cocoa AG - Hardturmstrasse 181

8005 ZURICH - SWITZERLAND

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Physical limits Ref.Method

Particle size : 99.8 % ± 0.2 min < 75µm , 200 mesh sieve IOCCC 38(1990)

Microbiological limits Ref.Method

| | | |
|------------------------|-------------------|------------|
| TOTAL PLATE COUNT (CC) | max 5.000/g | ISO4833 |
| YEASTS | max 50/g | ISO7954 |
| MOULDS | max 50/g | ISO7954 |
| ENTEROBACTERIACEAE | max 10/g | ISO21528-2 |
| COLIFORMS | max 10/g | ISO4832 |
| E.COLI | not detected/g | ISO16649-2 |
| SALMONELLAE | not detected/375g | ISO6579-1 |

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

24 Month (s) after production date under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)

| | | | |
|--------------------------------|----------|----------------------------|-----------|
| ENERGY VALUE | 389 kcal | VITAMIN B12 RI | 0,0 % |
| ENERGY VALUE RI | 19,4 % | VITAMIN C L-ASCORBIC ACID | 0,000 mg |
| ENERGY VALUE | 1.627 kJ | VITAMIN C RI | 0,0 % |
| TOTAL FAT | 23,0 g | VITAMIN D CALCIFEROL | 4,000 µg |
| TOTAL FAT RI | 32,9 % | VITAMIN D RI | 80,0 % |
| SATURATED FATTY ACID | 13,8 g | VITAMIN D (IU) | 160 |
| SATURATED FATTY ACID RI | 69,2 % | VITAMIN E ALPHA-TOCOPHEROL | 7,100 mg |
| MONO UNSATURATED FATTY ACID | 7,5 g | VITAMIN E RI | 59,2 % |
| POLY UNSATURATED FATTY ACID | 0,7 g | VITAMIN E (IU) | 11 |
| TRANS FATTY ACID (TFA) TOTAL | 0,0 g | FOLATE | 35,500 µg |
| CHOLESTEROL | 0,0 mg | FOLATE RI | 17,8 % |
| AVAILABLE CARBOHYDRATES | 9,1 g | PHOSPHORUS | 620,1 mg |
| AVAILABLE CARBOHYDRATES RI | 3,5 % | PHOSPHORUS RI | 88,6 % |
| SUGARS (MONO+DISACCHARIDES) | 0,4 g | IRON | 42,00 mg |
| SUGARS (MONO+DISACCHARIDES) RI | 0,4 % | IRON RI | 300,0 % |
| POLYOLS | 0,0 g | MAGNESIUM | 391,3 mg |
| STARCH | 8,7 g | MAGNESIUM RI | 104,3 % |
| DIETARY FIBRE | 29,8 g | ZINC | 5,50 mg |
| TOTAL PROTEIN | 19,5 g | ZINC RI | 55,0 % |
| PROTEIN RI | 39,0 % | IODINE | 0,00 µg |
| MILK PROTEIN | 0,0 g | IODINE RI | 0,0 % |
| SALT | 0,04 g | CALCIUM | 107,8 mg |
| SALT RI | 0,7 % | CALCIUM RI | 13,5 % |

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| | | | |
|------------------------------|-----------|---------------|------------|
| SODIUM | 16,2 mg | CHLORIDE | 30,20 mg |
| ORGANIC ACIDS | 2,60 g | CHLORIDE RI | 3,8 % |
| TOTAL ALKALOIDS | 2,01 g | POTASSIUM | 3.323,0 mg |
| POLY HYDROXYPHENOLS | 2,60 g | POTASSIUM RI | 166,2 % |
| CAFFEINE | 0,20 g | MANGANESE | 0,00 mg |
| THEOBROMINE | 1,81 g | MANGANESE RI | 0,0 % |
| ALCOHOL | 0,00 g | FLUORIDE | 0,12 mg |
| VITAMIN A RETINOL | 35,500 µg | FLUORIDE RI | 3,4 % |
| VITAMIN A (IU) | 118 | SELENIUM | 4,60 µg |
| VITAMIN B1 THIAMIN | 0,300 mg | SELENIUM RI | 8,4 % |
| VITAMIN B1 RI | 27,3 % | CHROMIUM | 60,00 µg |
| VITAMIN B2 RIBOFLAVIN | 0,300 mg | CHROMIUM RI | 150,0 % |
| VITAMIN B2 RI | 21,4 % | MOLYBDENUM | 73,00 µg |
| VITAMIN B3/PP NIACIN/NICOTIN | 2,400 mg | MOLYBDENUM RI | 146,0 % |
| VITAMIN B3 RI | 15,0 % | ASH CONTENT | 7,89 g |
| VITAMIN B12 CYANO-COBALAMINE | 0,000 µg | | |

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

| | | | |
|---------------------------------------|---|------------------------------------|---|
| MILK PRODUCTS (EXCL. LACTITOL) | 0 | OATS | 0 |
| LACTOSE | 0 | RYE | 0 |
| EGGS AND PRODUCTS THEREOF | 0 | BARLEY (EXCL. GLUCOSE SYRUP) | 0 |
| SOY* | 0 | WHEAT IN. SPELT, EX. GL. SYRUP | 0 |
| FISH (INCL. SQUID) | 0 | HYBRIDIZED STRAINS OF CEREALS | 0 |
| CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB) | 0 | HAZELNUTS/FILBERTS (CORYLUS VAR.)* | 0 |
| SULPHUR DIOXIDE/ SULPHITES IN CONC | 0 | ALMONDS* | 0 |
| CELERY PRODUCTS | 0 | BRAZIL NUT* | 0 |
| PEANUTS* | 0 | CASHEW NUT* | 0 |
| FULLY REFINED PEANUT OIL/FAT | 0 | MACADAMIA/BUSH/QUEENSLAND NUT* | 0 |
| SESAME PRODUCTS (INCL. OIL/FAT) | 0 | PECAN NUT* | 0 |
| MUSTARD PRODUCTS | 0 | PISTACHIO* | 0 |
| LUPIN | 0 | WALNUT* | 0 |
| MOLLUSCS (INCL. ABALONE) | 0 | F. REF. NUT OIL/FAT,EX. PEANUT | 0 |

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

| | | | |
|----------|---|---------------------------------------|---|
| BEEF | 0 | CHESTNUT (CASTANEA VARIETIES)* | 0 |
| PORK | 0 | PINE/PINON/PIGNOLI NUTS (PINUS VAR.)* | 0 |
| CHICKEN | 0 | PILI NUT* | 0 |
| FRUCTOSE | 1 | SHEANUT* | 0 |
| MAIZE | 0 | HEARTNUT* | 0 |

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Other substances of interest

| | | | |
|--------------------------------|---|---------------|---|
| VANILLIN | 0 | CHINQUAPIN* | 0 |
| ALCOHOL | 0 | LYCHEE NUT* | 0 |
| ASPARTAME | 0 | BEECH NUT* | 0 |
| BUCKWHEAT | 0 | BUTTERNUT* | 0 |
| GLUTEN>20 PPM | 0 | COCONUT* | 0 |
| BARLEY BASED GLUCOSE SYRUP | 0 | HICKORY NUT* | 0 |
| WHEAT B. GLUC. SYRUP INC. DEX. | 0 | LACTITOL | 0 |
| FULLY REFINED SOYBEAN OIL/FAT | 0 | NATURAL LATEX | 0 |

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

| | | | |
|--------------------------|---|---------------------|---|
| SUITABLE FOR VEGETARIANS | 1 | SUITABLE FOR VEGANS | 1 |
|--------------------------|---|---------------------|---|

Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Legal data (calculated according to EU Directive 2000/36/EC)

| | |
|---|---------|
| Alkali expressed as K ₂ CO ₃ on dry fat free matter | max 7 % |
|---|---------|

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Pareve

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 19.05.2026 for customer BRUYERRE S.A.

Claire-Marie Petit

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