

Code: D-23-A Date: 1 Nov 2022 1 Apr 2022 Supersedes:



Technical Data Sheet

Name D-23-A cocoa powder, alkalized, 22-24% fat

Producer Olam Cocoa BV

Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands

Veerdijk 18, 1531MS Wormer, The Netherlands

Nomenclature According to European Directive 2000/36/EC: Cocoa powder According to Codex STAN 105-1981, Rev. 1-2001: Cocoa powder

Value

According to 21CFR 163.112: High fat cocoa processed with alkali

Composition Cocoa, potassium carbonate

Organoleptic Characteristics

Parameter

Colour	Meets standard	Internal method				
Flavour	Meets standard	ICA 6/1963				
Physical and Chemical characteristics						
Parameter	Value	Method				
Fat content	22.0 – 24.0%	ICA 37/1990 (Extraction with petroleum ether)				
pH (in 10% solution)	7.2 – 7.6	ICA 15/1972				
Fineness (through 75 µm sieve)	99.5% min.	ICA 38/1990 (Water suspension)				
Moisture content	5.0% max.	ICA 1/1952				
Microbiological characteristics						
Parameter	Value	Method				
Standard Plate Count (cfu/g)	5000 max. (median 300)	ICA 39/1990				
Moulds (cfu/g)	50 max. (median 5)	ICA 39/1990				

Yeasts (cfu/g)

E. coli (per q)

Enterobacteriaceae (per g)

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

50 max. (median 5)

Negative to test

Negative to test

Certification options







[⁽¹⁾Certification status must be confirmed in the contract]

Kosher



ICA 39/1990

ICA 39/1990

ICA 39/1990

ICA 39/1990

Method

certified

Halal



certified

Olam International Limited

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Salmonella (per 4x375g)* Negative to test *Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

A certificate of analysis is supplied with each product lot shipped.



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851

kJ/100g

Indicative Nutritional Information

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Main o	components			Minerals		
Total fa	at	23.0	g/100g	Calcium	130	mg/100g
Moistu	ire	4.0	g/100g	Chloride	10	mg/100g
Proteir	า	18.9	g/100g	Magnesium	470	mg/100g
Dietary	y Fiber	27.5	g/100g	Phosphorous	600	mg/100g
Organi	ic acids	3.4	g/100g	Potassium	3300	mg/100g
Carbol	hydrates 1	10.8	g/100g	Sodium	20	mg/100g
-	Of which starch	9.9	g/100g	 Salt (2.5 x [Na]) ¹ 	50	mg/100g
-	Of which sugars	0.9	g/100g	Iron	30	mg/100g
-	Added sugars	0.0	g/100g	Zinc	6	mg/100g
-	Polyols	0.0	g/100g	Copper	3	mg/100g
Theob	romine	1.8	g/100g			
Caffeir	ne	0.2	g/100g			
Ash		8.8	g/100g			
Fat				Vitamins		
Satura	ited fat	14.2	g/100g	Vitamin A	<50	IU/100g
Mono-	unsaturated fat	8.0	g/100g	Vitamin B1 (thiamine)	0.1	mg/100g
Poly-u	nsaturated fat	0.8	g/100g	Vitamin B2 (riboflavin)	0.3	mg/100g
Trans	fat	< 0.02	g/100g	Vitamin B3 (niacin)	1.7	mg/100g
Choles	sterol	<1	mg/100g	Vitamin B5 (pantothenic acid)	1.3	mg/100g
				Vitamin C	<0.1	mg/100g
				Vitamin D	< 0.05	μg/100g
				Vitamin E	7.0	IU/100g
				Energy ¹		
				Energy	391	kcal/100g
					1619	kJ/100g
				Energy from fat	207	kcal/100g

¹ Energy, carbohydrates and salt calculated according to Regulation (EU) 1169/2011

Olam International Limited

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Nutrient content information is indicative of composition but not intended as definitive or complete. It is not intended for use in determining specific nutrient labeling values in finished products containing this ingredient as the responsibility for determining label information lies with the finished product manufacturer. Organic matter such as contained in products of this nature is subject to variation in nutritional composition. We disclaim any and all warranties, whether express or implied, including the implied warranty of merchantability. Our responsibility for claims arising from breach of warranty, negligence or any other cause shall not include consequential, special or incidental damages, even if we have been made aware of the possibility of such damages, and is limited to the purchase price of the product. None of the statements made herein shall be construed as a grant, either express or implied, of any licence under any patent held by Olam or other parties.



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Allergens and sensitizers information

Cocoa powder type D-23-A Name

Producer Olam Cocoa BV

Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands

Veerdijk 18, 1531MS Wormer, The Netherlands

Declarable allergens EU ¹ and USA ²	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten	No	No	No	<20 ppm gluten
- Wheat	No	No	No	11 0
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy ³	No	No	No	
Milk	No	No	No	
(Tree) Nuts	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macademia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginkonut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pistachio	No	No	No	
- Sheanut	No	No	No	
Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites				
(expressed as SO2) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	
	. 10	110	140	



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Allergens and sensitizers information

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Additional allergens	Part of	Used on shared	As raw material in	Comments
EU: LeDa list v2.0 – 2011	recipe	line	factory	Comments
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Cooca				Natural presence of glutamic acid in/from
Glutamate (E620 – E625)	No	No	No	the cocoa protein, none added
Corn/maize	No	No	No	
Legumes	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	
Additional allergens – Japan:	Part of	Used on	As raw	
CAA list – 2013	recipe	shared	material in	Comments
	•	line	factory	
Abalone	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Mackarel				
Shrimp/prawn	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Squid	No	No	No	
Apples	No	No	No	
Banana	N.I.	N.I.	NI.	
Kiwifruit	No	No	No	
Manggo	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Mushrooms	No	No	No	
Yams	No	No	No	
Buckwheat	No	No	No	
Other substances of potential	Part of	Used on	As raw	0
interest	recipe	shared	material in	Comments
	-	line	factory	
Animal products (other)	No	No	No	Noticed presents of authoritations are
Antioxidants	No	No	No	Natural presence of antioxidants, none added
Artificial (AZO) colors	No	No	No	
 E102 Tartrazine 	No	No	No	
 E104 Quinoline yellow 	No	No	No	
 E110 Sunset Yellow FCF Orange Yellow S 	No	No	No	
- E122 Azorubine	No	No	No	
 E124 Ponceau 4R Cochineal Red A 	No	No	No	
- E129 Allura Red AC	No	No	No	
- Other	No	No	No	
Artificial sweeteners	No	No	No	



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Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
BHA/BHT	No	No	No	
Cottonseed flour	No	No	No	
Flavors (artificial and/or natural)	No	No	No	
Latex	No	No	No	
Leguminosae	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Phosphates	No	No	No	
Preservatives (added)	No	No	No	
Sorbic acid	No	No	No	
Spices	No	No	No	
- Cinnamon	No	No	No	
 Coriander 	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Vanillin	No	Yes	Yes	Possible traces due to cross contamination
Sugars	No	No	No	Natural presence, none added
 Saccharose (sucrose) 	No	No	No	
- Glucose	No	No	No	
- Fructose	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein	No	No	No	Cocoa contains protein by nature, none added
Vitamins	No	No	No	Naturally present, none added
Yeast	No	No	No	· ·

¹ EU: Regulation 1169/2011

² USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

³ Lots produced before November 2017 may contain traces of soy lecithin due to cross contamination (max 1.5ppm soy protein