

Product Specification
Cocoa Powder 10/12 natural – Organic

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Description Cocoa powder contains less fat and more fibre than the beans. The production process preserves a significant proportion of the nutritional value of the beans without any additives.	
Botanical name	Theobroma cacao
HS Code	1805000000
Country of Origin	Ghana and Ivory Coast – EU production
Accreditations	BIO/Organic as bulk and private label.
Shelf life	Minimal 2 years after production date.
Storage	Store cocoa powder cool (15 – 20°C), dry (ERH max. 65%), dark and free from foreign odours.
Quality Control	Our cocoa powders are free from active lipase and proteinase.
Characteristics	Result
appearance	Dark brown homogeneous powder.
Odour	Characteristic of the product.
Flavour	Characteristic of the product.
Nutritional Values	Per 100 gram
Energy	1379 KJ/ 330 kCal
Fat	11 g
Saturated fat	6,9 g
Mono unsaturated	3,7 g

Poly unsaturated	0,3 g
Carbohydrates	14,5 g
Sugars total	0,3 g
Protein.	28,1 g
Dietary fiber total	31 g
Salt	0,1 g

Minerals	Value
Calcium	128mg
Phosphorus	734mg
Iron	13,.9mg
Copper	3.8mg
Potassium	1524mg
Magnesium	499mg
Manganese	3.8mg
Selenium	14,3 µg
Zinc	6.8mg

Microbiological information	Limit
Total Platecount:	max. 5000 cfu/g
Molds:	max. 50 cfu/g
Yeast:	max. 50 cfu/g
Salmonella:	absent
E-Coli:	absent
Coliforms	max. 10 cfu/g
Moisture:	max 4,5%
Caffein:	0,1 g/100g

Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.



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Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.