

## Headoffice

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# Product Specification Cocoa powder organic natural 20/22 version: 1 Last revision: 10-05-2019 12:37 PM

Botanical name	Theobroma cacao
HS Code	1805000000
Country of Origin	Ghana and Ivory Coast – EU production
Accreditations	The product is suitable for vegetarians, vegans, coeliacs. Certified EU organic. Certified Kosher.
Shelf life	Durability minimal 2 years.
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.
Odour	Characteristic cacao

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Flavour	Characteristic cacao
Texture	Fine free flowing brown powder.
Mesh Size	$99.7 \pm 0.3$ % wet sieve residue on 75 $\mu m$ sieve

Total Platecount:	max. 5000 cfu/g
Molds:	max. 50 cfu/g
Yeast:	max. 50 cfu/g
Salmonella:	absent /100g
E-Coli:	absent /g
Coliforms	max. 10 cfu/g
Moisture:	max. 4.5 %
Caffein:	0,1 g

## 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.