

Technical Data Sheet

Code: D-11-S

Date: 1-Jan-2024

Supersedes: 1-Jan-2023

Name	D-11-S
Product	Fat-reduced Cocoa powder, Alkalisied (Acidity regulator*: potassium carbonate (E501 (i)))
Producer	Olam Cocoa BV Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands Veerdijk 18, 1531MS Wormer, The Netherlands

Organoleptic Characteristics

Parameter	Value	Method
Color	Meets standard	Internal method
Flavor	Meets standard	ICA 6/1963

Physical and Chemical characteristics

Parameter	Value	Method
Fat content	10.0 – 12.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	7.8 – 8.2	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.	ISO 4833-1
Molds (cfu/g)	50 max.	ISO 21527-2
Yeasts (cfu/g)	50 max.	ISO 21527-2
Enterobacteriaceae (per g)	Negative to test	ISO 21528-1
E. coli (per g)	Negative to test	ISO 166649-3
Salmonella (per 4x375g)**	Negative to test	ISO 6579-1

* <7% on dry matter, without fat, expressed as potassium carbonate

** 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.

Storage

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.

Certification options

Rainforest Alliance



Fairtrade



Kosher



certified

Halal



certified

[***Certification status must be confirmed in the contract]

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