



DCP-22SP-760

Product specification according to the legislation of EU

HB INGREDIENTS
COCOA HOUSE
15 CLIFFE INDUSTRIAL ESTATE-SOUTH STREET
LEWES - EAST SUSSEX
SUSSEX
BN8 6JL
UNITED KINGDOM

Product Specification

Legal denomination : Cocoa powder alkalized (EU)
Commercial name : Extra Brut
Article : DCP-22SP-760 **Reference :** C.CPEXB6X1
Commodity code for EU : 1805.0000

Typical composition (Unsuitable data for refund purposes)

cocoa powder 100.0%

Delivery form

1KG/UC 6UC/BOX 70BOX/PAL
Order quantity 6 KG (or multiply of this)

Appearance : red
Colour : deep dark red
Smell and taste : typical for an alkalized cocoa powder without off-taste

Chemical limits

		Ref.Method
MOISTURE	max 5 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22.0 - 24.0 %	IOCCC14(1972)
pH	7.8 - 8.2 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	winnower control
ASHES (F.F.D.M)	max 14.0 %	IOCCC16(1973)

Physical limits

	Ref.Method
Particle size : 99.5 % min < 75 µm, 200 mesh sieve	IOCCC 38(1990)

Microbiological limits

		Ref.Method
AEROBIC MESOPHILIC COUNT	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	absent/g	ISO16649-2

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Microbiological limits

Ref.Method

SALMONELLAE

absent/25g

ISO6579

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.

Typical dimensions

Not specified.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	384 kcal	VITAMIN B12 RI	0.0 %
ENERGY VALUE RI	19.2 %	VITAMIN C L-ASCORBIC ACID	0.0000 mg
ENERGY VALUE	1,605 kJ	VITAMIN C RI	0.0 %
TOTAL FAT	23.0 g	VITAMIN D CALCIFEROL	1.0 µg
TOTAL FAT RI	33.0 %	VITAMIN D RI	20.0 %
SATURATED FAT	13.8 g	VITAMIN D (IU)	40
SATURATED FAT RI	69.0 %	VITAMIN E ALPHA-TOCOPHEROL	1.6 mg
MONO UNSATURATED FAT	7.5 g	VITAMIN E RI	13.3 %
POLY UNSATURATED FAT	0.7 g	VITAMIN E (IU)	2
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN H BIOTIN	0.0000 mg
CHOLESTEROL	0.0 mg	VITAMIN H RI	0.0 %
AVAILABLE CARBOHYDRATES	8.8 g	VITAMIN M FOLIC ACID	35.5 µg
AVAILABLE CARBOHYDRATES RI	3.0 %	VITAMIN M RI	17.8 %
SUGARS (MONO+DISACCHARIDES)	0.4 g	VITAMIN K - PHYLLLOQUINONES	0.0000 µg
SUGARS (MONO+DISACCHARIDES) RI	0.4 %	VITAMIN K RI	0.0 %
POLYOLS	0.0 g	PHOSPHORUS	620.1 mg
STARCH	8.4 g	PHOSPHORUS RI	88.6 %
DIETARY FIBRE	29.0 g	IRON	42.0 mg
TOTAL PROTEIN	18.9 g	IRON RI	300.0 %
PROTEIN RI	38.0 %	MAGNESIUM	391.3 mg
MILK PROTEIN	0.0 g	MAGNESIUM RI	104.3 %
SALT	0.04 g	ZINC	5.5 mg
SALT RI	0.7 %	ZINC RI	55.0 %
SODIUM	0.02 g	IODINE	0.0000 µg
ORGANIC ACIDS	2.60 g	IODINE RI	0.0 %
TOTAL ALKALOIDS	2.0 g	CALCIUM	107.8 mg
POLY HYDROXYPHENOLS	2.6 g	CALCIUM RI	13.5 %
CAFFEINE	0.2 g	CHLORIDE	30.2 mg
THEOBROMINE	1.8 g	CHLORIDE RI	3.8 %

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ALCOHOL	0.0 g	POTASSIUM	3,323.0 mg
VITAMIN A RETINOL	8.00 µg	POTASSIUM RI	166.2 %
VITAMIN A RI	1.0 %	COPPER	3.8 mg
VITAMIN A (IU)	27	COPPER RI	381.0 %
PROVITAMIN A BETA-CAROTENE	0.0000 µg	MANGANESE	0.0000 mg
VITAMIN B1 THIAMIN	0.30 mg	MANGANESE RI	0.0 %
VITAMIN B1 RI	27.3 %	FLUORIDE	0.12 mg
VITAMIN B2 RIBOFLAVIN	0.30 mg	FLUORIDE RI	3.4 %
VITAMIN B2 RI	21.4 %	SELENIUM	4.6 µg
VITAMIN B3/PP NIACIN/NICOTIN	2.4 mg	SELENIUM RI	8.4 %
VITAMIN B3 RI	15.0 %	CHROMIUM	60.0 mg
VITAMIN B5 PANTOIC ACID	1.4 mg	CHROMIUM RI	150.0 %
VITAMIN B5 RI	23.3 %	MOLYBDENUM	73.0 mg
VITAMIN B6 PYRIDOXIN	0.20 mg	MOLYBDENUM RI	146.0 %
VITAMIN B6 RI	14.3 %	ASH CONTENT	9.6 g
VITAMIN B12 CYANO-COBALAMINE	0.0000 µg	ISOMALTULOSE	0 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	0	AZO-COLOURS **	0
LACTOSE	0	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	0	VANILLIN	0
SOY OIL	0	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	1	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0

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Additional allergens info

PEANUTS	0	HONEY	0
PEANUT OIL	0	ADDED SALT	0
SESAME PRODUCTS	0	GARLIC	0
SESAME OIL	0	CAFFEIN	1
MUSTARD	0	BHA/BHT (E320/E321)	0
GLUTAMINATE (E620 -> E625)	0	SACCHAROSE	1
SULPHITE (E220 -> E227)	0	FRUCTOSE	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGETARIANS	1
PARABENE (E214->E219)	0	SUITABLE FOR VEGANS	1

Legend : 1 = present / suitable 0 = absent / not suitable

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts.

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

Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Pareve

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

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