

JS Cocoa, Diederik Sonoyweg 1 1509 BR Zaandam, the Netherlands P:+31 75 650 4810 W: www.jscocoa.com

PRODUCT SPECIFICATION SHEET

JS Alkalized cocoa powder - NERO

Description:

Product description:

Alkalized fat reduced cocoa powder from Theobroma Cocoa

Ingredients:

Defatted cocoa, acidity regulator (potassium carbonate)

Application:

Designed for preparation of chocolate confectionery and other food products

Process Description:

Defatted cocoa solids are alkalized (potassium carbonate) and sterilized milled

Production location:

Zaandam, The Netherlands

Nutritional data:

Nutritional values	UoM	Typical values (100g)	
Energy	kJ	879	
Energy	kcal	198	
Fat	g	0.3	
- Of which Saturated	g	0.2	
- Of which mono unsaturated	g	0.1	
- Of which poly unsaturated	g	0.0	
Carbohydrate	g	11.8	
- Of which sugar	g	0.3	
- Of which starch	g	11.5	
Protein	g	27.6	
Fibers	g	33.0	
Sodium	mg	23.0	

Sensory Properties:

Color Dry Color in Application Odor Taste Dark brown Dark brown - Black Cocoa, free from off odors Cocoa, free from off flavours

Author: QHES manager

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Specifications and typical values:

Quality and Chemical properties:

Parameter	UoM	Typical value
Fat	%	0 – 2
Moisture	%	max. 5.0
Fineness	%	min. 99.5 <75µm
рН	-	8.5 ± 0.5
Alkalizing agent	%	max. 8.5
Ash (fat, free dry matter)	%	max. 16.0

Microbiological properties:

Parameter	UoM	Typical value
Total Plate Count	cfu/g	max. 5000
Yeast	cfu/g	max. 100
Moulds	cfu/g	max. 100
E-colli	/g	Negative
Salmonella	/25g	Negative

Certifications:

FSSC 22000	Yes	Version 5.0
Kosher	Yes	Factory is Kosher certified
Halal	Yes	Factory is Halal certified
UTZ	Yes	Factory is mass balance certified

Allergens:

Allergen	Presence as an ingredient or additive
Gluten (or components thereof)	Not present
Eggs (or components thereof)	Not present
Fish (or components thereof)	Not present
Peanuts (or components thereof)	Not present
Soya (or components thereof)	Not present
Milk and Dairy (or components thereof)	Not present
Lactose (or components thereof)	Not present
Edible nuts (or components thereof)	Not present
Celery (or components thereof)	Not present
Mustard (or components thereof)	Not present
Seeds (or components thereof)	Not present
Lupine (or components thereof)	Not present
Mollusks (or components thereof)	Not present
Sulphur dioxide and Sulphite >10mg/kg	Not present

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Transport, Packaging and Storage:

Paper bags:

Distribution Unit	
Weight net/ weight gross	
Distribution unit dimensions (I/w/h)	
Shelf life	
Storage conditions	

25 kg/ 25,48 kg 80/40/15 cm 3 years after manufacturing date Store in a cool and dry place

Pallet:

Pallet type	One way pallets 100x80 cm
Sacks per layer/ layers/ total	3/12/36
Weight net/ Weight gross	900kg / 925kg
Dimensions (l/w/h)	100/80/160 cm

Bigbag:

Distribution Unit	
Weight net/ weight gross	1000 kg/ 1003 kg
Distribution unit dimensions (I/w/h)	100/100/190 cm
Shelf life	3 years after manufacturing date
Storage conditions	Store in a cool and dry place

Pallet:

Pallet type Weight net/ Weight gross Dimensions (l/w/h)

Four way pallets HT 100x120 cm 1000kg / 1025kg 100/120/200 cm

Labeling:

Product name Production date Expiry date Supplier Batch \ Lot code Yes Yes Yes Yes Yes Product \ year \ week \ XXX

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