



Product Specification
Cocoa Powder Midnight - BL80

Spec./ Rev.
Status CURRENT
Effective Date 8/31/2006
Revision 12 - 06/06/2014
Printed On **6/11/2014 10:34**



GERKENS CACAO
BRAZIL

Cargill Agrícola S. A. km 08 Rodovia Ilhéus - Uruçuca s/n Ilhéus - BA	Distrito Industrial Brazil	
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General Information

		Comment
Description of Product	Cocoa with alkali	
Manufacturer information	Cargill Agrícola S.A.	
Country of Origin	Brazil	
Sales Conditions	FOB	

Process Description Cocoa Powder

Cocoa powder is obtained by hydrolic pressing of cocoa mass into cocoa butter and cocoa cake, after which the cocoa cake is ground into a fine, free flowing, cocoa powder. Cocoa mass is produced from cocoa beans, which are deshelled and broken into cocoa nibs (the kernels). These kernels are then alcalised (with the exception of natural cocoa powder), roasted and ground into a fine cocoa mass.

Sensoric Description

		Comment
Appearance	Fine powder, free flowing	
Colour	Black	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

Chemical and Physical Parameters

		Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content	-	10		12	%	ICA - 37	
Moisture content	-			4.5	%	ICA - 1	
pH	in 10% solution	7.8	8.0	8.2	pH units	ICA - 15	
Ash Content	on Fat Free Dry Matter			19	%	ICA - 16	

		Min	AVG	Max	UOM	Method	Comment
Fineness, 75 mm	Wet Sieve Residue	99.75			%	Internal Method	
Shell content	on Alkali Free Nibs			1.75	%	AOAC 970.23	

Microbiological Analysis

		Min	AVG	Max	UOM	Method	Comment
Total Aerobic Plate Count	-			5000	CFU/g	ICA - 39, nº 1 and 2	
Yeasts	-			50	CFU/g	ICA - 39, nº 1 and 7	
Moulds	-			50	CFU/g	ICA - 39, nº 1 and 7	



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		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent	/ g	Internal Method	
Salmonella	-	Absent	/ 375g	ICA - 39	BAM 8th Ed., Rev A
E-Coli	-	Absent	/ g	ICA - 39, nº 1 and 4	
Lipase Activity	-	Negative			
Protease Activity	-	Negative			

Nutritional Values

Nutrient	Value	UOM
kJ	802.18	kJ/100g
kCal	191.60	kCal/100g
Fat	9.74	%
Saturated Fat	6.58	%
Mono Unsaturated fat	2.95	%
Poly Unsaturated Fat	0.21	%
Protein	30.6	%
Sugars	0.42	%
Starch	8.40	%
Insoluble Dietary Fiber	26.40	%
Soluble Dietary Fiber	4.30	%
Theobromine	1.94	%
Caffeine	0.203	%
Moisture	4.00	%
Ash	15.50	%
K (Potassium)	3710	mg/100g
Na (Sodium)	1510	mg/100g
Ca (Calcium)	169	mg/100g
Mg (Magnesium)	534	mg/100g
Fe (Iron)	41.3	mg/100g
Cu (Copper)	4.22	mg/100g
Zn (Zinc)	7.29	mg/100g
Cl (Chloride)	< 0.0600	mg/100g
P (Phosphorus)	722	mg/100g
Vitamin A (Retinol)	< 100	IU/100g
Vitamin B1 (Thiamin)	0.130	mg/100g
Vitamin B2 (Riboflavin)	0.110	mg/100g
Vitamin B3 (Niacin)	3.34	mg/100g
Vitamin B5 (Pantothenic Acid)	0.170	mg/100g
Vitamin B6 (Pyridoxine)	0.0100	mg/100g
Vitamin C (Ascorbic Acid)	0.00	mg/100g
Vitamin D (Cholecalciferol)	21.9	IU/100g
Vitamin E (Tocopherol)	6.12	IU/100g
Cholesterol	0.00	mg/100g



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Trans Fatty Acids

Trans Fatty Acids: < 0.5 g/100g

Comments on Nutritional data

The above nutritional values are all indicative data. The values originate from analytical results. The expressed analytical data comprise relevant nutritional components only. Therefore the sum does not equal 100%.

Packaging and Storage Information

	Description	UOM	Comment
Shelf Life	36	months	at below storage conditions
Relative Humidity	max. 65	%	-
Storage Temperature	20 - 25	°C	-
Transport Temperature	max. 25	°C	-

Labelling Information

The product labelling contains following standard information:

- product name
- production lot number
- net weight
- name of manufacturer
- country of origin
- production date

Explanation product coding

The production number is made up of nine digits and is composed as follows:

LL xx xx x xx LL = plant code - Cargill - Ilhéus
xx YY xx x xx YY = year code
xx xx WW x xx WW = week code
xx xx xx P xx P = product code
xx xx xx x SS SS = production sequence of product

Year code

This is a consecutive number, indicating the production year, eg. 11 for 2011

Week code

This code is the number of the week according to the standard week numbering

Quality Systems

Quality Certificates

	Certified	Since	Comment
HACCP	No		Included in ISO 22000/2005
FSSC 22000:2010 (ISO 22000:2005 and ISO/TS 2202-1)	Yes	7/12/2010	Lloyd's Register Quality Assurance



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Suitable for

	Suitable for	Certified	Comment
Kosher	Yes	Yes	Orthodox Union
Halal	Yes	Yes	IFANCA
Vegetarian	Yes	No	
Vegans	Yes	No	

Allergens

A = Used as ingredient in recipe
 B = Present in production areas
 C = Unintended presence during processing

	A	B	C	Comment
Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Carrot	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Chicken	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Cocoa	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Corn (Maize)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Glutamate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lactose	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Legumes/ pulses (other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk protein	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Pork	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rye	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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	A	B	C	Comment
Shellfish/ Crustaceans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfites (E220-228)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Naturally occurring, < 10 ppm
Wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Comments on Allergens

All allergens should read: including derivatives.

The allergens listed above are in accordance with European directive 2000 / 13 / EC about labelling, presentation and advertising of foodstuff, as amended by directive 2003/89/EC and 2005 / 26 / EC.

Comments

U.O.M. = Unit of Measurement
N.D. = Not Detectable
It fields are left empty, the parameter is not applicable or no specification can be given.
All specifications guaranteed at time of loading.
The microbiological values are not obtained by any means of radiation, nor any sort of gas treatment.
As with all issues concerning food labeling and claims, the labeling of and the substantiation all claims for your products is your companies responsibility. We recommend Cargill customers consult regulatory and legal advisors prior to making labeling and claims decisions in the country where the product is to be sold.

Approved by

Lourdes Pereira
Quality Assurance & Q.C. Manager