

KOA Pure

PRODUCT SPECIFICATION

Koa Pure

Content	Cocoa (<i>Theobroma cacao</i> L.) pulp juice, pasteurised
Country of origin	Ghana
Trading units	3L, 10L
Article number	1001 (3L), 1004 (10L)
Food contact material	LLD/LDPE, declaration of compliance available
Secondary packaging	Carton bag in box (3L), carton/plastic crate (10L)
Ingredients	100% cocoa pulp juice, no additives
Best before	12 months at $\leq 5^{\circ}\text{C}$
Transport conditions	Protect from sunlight, cool transport (recommended $\leq 5^{\circ}\text{C}$, transport possible $\leq 18^{\circ}\text{C}$ for less than 3 days)
Product characteristics	100% natural, vegetarian, vegan, no added sugar, non-GMO, natural source of polyphenols and potassium
Storage and consumption	Store at $\leq 5^{\circ}\text{C}$, consume within 30 days after opening, protect from sunlight.
Laboratory testing	Regular testing at the accredited laboratory SGS Fresenius Institute in Freiburg, Germany.



Physico-chemical parameters

Unit	Mean	Range
$^{\circ}\text{Brix}$	17.8 $^{\circ}$	15.6 - 20 $^{\circ}$
pH	3.9	3.6 - 4.1
Total titrable acid (as citric acid pH 8.1)	7.6 g/l	6.5 - 9.5 g/l
Relative density	1.07 g/ml	1.06 - 1.09 g/ml
Total phenols	239 mg/l	198 - 281 mg/l

Sensory attributes

Appearance	Cream-coloured, opaque
Flavour	Tropical sweetness, refreshing, evocatives of banana, white peach and lychee

Nutritional values per 100 ml

Energy	72 kcal or 306 kJ
Fat	0 g
Carbohydrates	15.9 g
Fructose	7.4 g
Glucose	7.2 g
Sucrose	1.3 g
Fibres	2.2 g
Protein	0.5 g
Natrium	0 g
Potassium	218 mg
Magnesium	9.4 mg
Iron	0.12 mg
Zinc	0.23 mg

Microbiological information

Parameter	Unit	Range
Total viable count	CFU/g	< 10 ³
Yeast	CFU/g	< 500
Mould	CFU/g	< 5000
Pathogenic bacteria		
Enterobacteriaceae	CFU/g	< 10
Salmonella	In 25 g	absent
Staphylococcus (coag. positive)	CFU/g	< 10 ²



Admission

Cocoa pulp juice is authorised as Novel Food in the European Union and Switzerland and regulated according to the Commission Implementing Regulation (EU) 2020/206.

Food safety and quality

We are guided by the Code of Practice of AIJN, the Swiss and the European Food Law.

Heavy metals

Pb, Cd, As, Cu, Fe, Zn and Ni levels comply with the Commission Regulation (EC) No 1881/2006 as well as the self-regulated limits recommended by AIJN.

Pesticide residues

No pesticide residues were detected, monitored periodically.

Allergens

No allergens and cross-contamination (no other food is processed at the factory)

Ionization

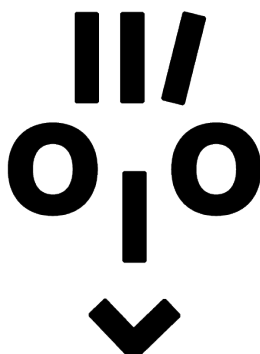
Juice was not ionized.

GMO status

No GMO used during cultivation or processing.

HS-Code

2009.89



Contact person

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