

# KOA Pure

## PRODUCT SPECIFICATION

### Koa Pure

<b>Content</b>	Cocoa ( <i>Theobroma cacao</i> L.) pulp juice, pasteurised
<b>Country of origin</b>	Ghana
<b>Trading units</b>	3L, 10L
<b>Article number</b>	1001 (3L), 1004 (10L)
<b>Food contact material</b>	LLD/LDPE, declaration of compliance available
<b>Secondary packaging</b>	Carton bag in box (3L), carton/plastic crate (10L)
<b>Ingredients</b>	100% cocoa pulp juice, no additives
<b>Best before</b>	12 months at $\leq 5^{\circ}\text{C}$
<b>Transport conditions</b>	Protect from sunlight, cool transport (recommended $\leq 5^{\circ}\text{C}$ , transport possible $\leq 18^{\circ}\text{C}$ for less than 3 days)
<b>Product characteristics</b>	100% natural, vegetarian, vegan, no added sugar, non-GMO, natural source of polyphenols and potassium
<b>Storage and consumption</b>	Store at $\leq 5^{\circ}\text{C}$ , consume within 30 days after opening, protect from sunlight.
<b>Laboratory testing</b>	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 <sup>3</sup>
Yeast	CFU/g	< 500
Mould	CFU/g	< 5000
<b>Pathogenic bacteria</b>		
Enterobacteriaceae	CFU/g	< 10
Salmonella	In 25 g	absent
Staphylococcus (coag. positive)	CFU/g	< 10 <sup>2</sup>



#### 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

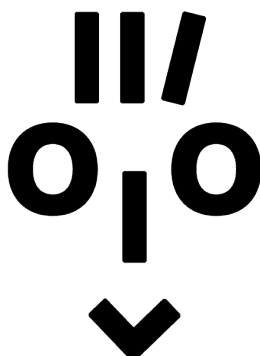
No allergens and cross-contamination (no other food is processed at the factory)

#### Ionization

Juice was not ionized.

#### GMO status

No GMO used during cultivation or processing.



#### Contact person

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#### Produced by

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#### Distributed by

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