

KOA Pure

PRODUCT SPECIFICATION

Product description	Cocoa (<i>Theobroma cacao L.</i>) pulp juice, pasteurised, NFC
Country of origin	Ghana
Article Number	1001
Trading Units	6x3L
HS code	2009.89
Packaging & Palletization	Carton bag in box (LLD/LDPE). 144 Bibs (24x6 overpackages) per pallet, 432 L.
Shelf life	12 month after production
Ingredients	100% cocoa pulp juice
Product characteristics	No additives, no added sugar, vegetarian, vegan, non-GMO, natural source of potassium.
Allergens	No allergens according to Regulation (EU) No 1169/2011.
Possible applications	Natural sweetening of beverages, e.g. healthy drinks, kombucha, ice tea Fresh cocoa fruit flavour in e.g. sorbet, desserts
Recommended storage	Cold, <6°C, protect from light.
Consumption / After opening	Consume within 30 days after opening. Slight colour changes during storage can occur.
Product handling	Take tap out of the box, remove safety cap and pull tap for dispensing.
Transport conditions	Cold <6°C. Short term deviations from recommendation should not negatively influence the product quality.
Waste handling	Bag: non-recyclable, ordinary waste. Carton: recyclable, dispose appropriately



Physico-chemical parameters

Parameter	Range	Unit
Brix	14-20	°Brix
pH	3.4-4.2	-
Acidity (as citric acid at pH 8.1)	4.3-11.8	g/ml
Density	1.055-1.085	g/ml

Sensory attributes

Appearance	Cream coloured, opaque
Flavour	Tropical sweetness, refreshing acidity, evocative of banana, white peach, lychee and elderflower

**100% natural cocoa fruit,
from the Ghanaian rainforest.**

KOA TASTE YOUR
IMPACT

Nutritional values per 100 ml*

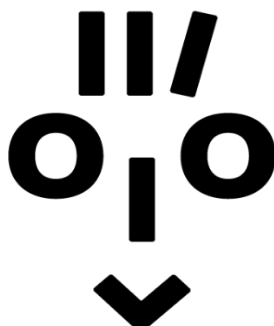
Energy	77 kcal 325 kJ
Fat	0 g
Carbohydrates	16.1 g
Of which sugars	16.0 g
Fructose	7.5 g
Glucose	7.3 g
Sucrose	1.4 g
Fiber	1.4 g
Protein	0.7 g
Salt	<0.01 g
Potassium	185 mg

**Analysed values, natural variations possible.*

Microbiological information

Parameter	Limit	Unit
Total viable count	<5000	CFU/g
Yeast & Molds	<5000	CFU/g
Enterobacteria	<10	CFU/g
E.coli	<10	CFU/g
Staphylococci (coag. +)	<100	CFU/g
Salmonella	absent	in 25g
Listeria monocytogenes	absent	In 25g

Admission	Cocoa pulp and juice from <i>Theobroma cacao L.</i> 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. The product complies with Regulation (EC) No 178/2002.
Heavy metals	The values for heavy metals do not exceed the limits laid down in the AIJN Code of Practice or in Regulation (EC) 1881/2006, if specified.
Pesticides	The product complies with Regulation (EC) No 396/2005 and its amendments. No pesticide residues detectable in the periodical monitoring.
Ionization	Neither the product nor its ingredients have been ionized (according to Directive 1999/2/EC).
GMO status	The product is non-GMO, no GMOs were used during cultivation or processing (according to Regulation (EC) No 1829/2003 and 1830/2003).
Laboratory testing	Koa performs regular testing at an accredited laboratory in the EU or CH.



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