



KOA Quality

Food safety and quality within a decentralised value chain

HACCP



We guarantee product safety from production to storage by implementing the HACCP concept as per the Codex Alimentarius.

- We monitor all stages from the first harvest and mobile processing, via the transport and all the way through to the packaged product.
- Foreign substances are removed by filters and sieves before processing.
- Product safety is guaranteed thanks to pasteurisation and the subsequent cooling chain.
- We monitor and document critical control points.
- The end products are subjected to regular microbiological checks.

HYGIENE

We put great emphasis on adhering to all hygiene regulations throughout the entire production process.

- For the production, we only use drinking water that is purified with our treatment system using reverse osmosis and UV light.
- We do regular checks and organise hygiene training for employees and farmers, as well as annual health checks.
- Employees receive special production clothing and shoes. Face masks, hairnets and gloves are worn when processing the cocoa pulp.
- Our factory is divided into hygiene zones that are cleaned and disinfected according to a hygiene plan.

GMOS, ALLERGENS & TRACES

- All Koa products are free from GMOs.
- Our products are made out of pure cocoa fruit, 100% natural. Our machines in Ghana only process cocoa fruit, meaning that any risk of cross-contamination can be eliminated.
- We do not use any pesticides on the cocoa fruits for three weeks before harvesting.
- Our products are periodically checked for traces of pesticides, heavy metals and mycotoxins.



BUILDING, STORAGE & TRANSPORT

- Our production machines are set up in such a way that they can be thoroughly cleaned, disinfected and maintained.
- Our products are stored cold, protected from light and transported in refrigerated containers below 6°C.
- We regularly inspect our finished goods on defects.
- Temperature checks during storage and transport are guaranteed by using a data logger.



Anita Ofori, Processing Operator
in Assin Akrofuom, Ghana

EXTERNAL CHECKS & TRACEABILITY

The safety of our products is confirmed by accredited European laboratories.

- The production in Ghana meets food regulatory requirements, accredited by GSA and FDA of Ghana.
- Our digital traceability system enables product analysis information to be tracked back to the farmers.
- Retention samples are kept minimum for 3 month after the best before date.
- Analysis certificates are available on request.



PRODUCT SPECIFICATIONS

- Product specifications are available on request.

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