

# KOA Powder

## PRODUCT SPECIFICATION

<b>Product description</b>	Cocoa ( <i>Theobroma cacao L.</i> ) pulp, dried
<b>Country of origin</b>	Ghana
<b>Article Number</b>	3001, 3002
<b>Trading Units</b>	10 kg, 20 kg
<b>HS code</b>	2008.99
<b>Packaging &amp; Palletization</b>	PE inlier in carton box. 32 Boxes per pallet, 320 / 640 kg.
<b>Shelf life</b>	6 month physical stability, 12 month sensory and microbiological stability after production.
<b>Ingredients</b>	100 % dried cocoa pulp
<b>Product characteristics</b>	No additives, no added sugar, vegetarian, vegan, non-GMO
<b>Allergens</b>	No allergens. Cross-contamination possible with gluten and soy.
<b>Possible applications</b>	Flavouring compound for chocolate, confectionary and dry products e.g. musli, bars etc.
<b>Recommended storage</b>	Ambient temperature <20°C and ≤55% relative humidity.
<b>Consumption / After opening</b>	Hygroscopic product. Seal packaging after opening and protect the product from humidity to avoid clumping.
<b>Product handling</b>	Use quickly after opening, keep it dry.
<b>Transport conditions</b>	Ambient temperature <20°C at low humidity.
<b>Waste handling</b>	Liner and carton: recyclable, dispose appropriately



### Physico-chemical parameters

Parameter	Upper Limit	Unit
Water content	5	%
Particle size	6	mm

### Sensory attributes

Appearance	Golden, free flowing
Flavour	Tropical sweetness with citrus notes and a refreshing acidity

**Nutritional values per 100 g\***

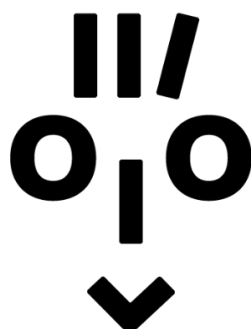
Energy	365 kcal 1545 kJ
Fat	<0.5 g
Of which saturated	0.1 g
Carbohydrates	80.1 g
Of which sugars	62.9 g
Fructose	28.3 g
Glucose	26.1 g
Sucrose	8.6 g
Fiber	8.3 g
Protein	3.9 g
Salt	<0.1 g

**Microbiological information**

Parameter	Limit	Unit
Total viable count	<5000	CFU/g
Yeast & Molds	<500	CFU/g
Enterobacteria	<10	CFU/g
E. coli	<10	CFU/g
Staphylococci (coag. +)	<10	CFU/g
Salmonella	absent	in 250g
Listeria monocytogenes	absent	In 125g

*\*Analysed values, natural variations possible.*

<b>Admission</b>	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.
<b>Food safety and quality</b>	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.
<b>Heavy metals</b>	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.
<b>Pesticides</b>	The product complies with Regulation (EC) No 396/2005 and its amendments. No pesticide residues detectable in the periodical monitoring.
<b>Ionization</b>	Neither the product nor its ingredients have been ionized (according to Directive 1999/2/EC).
<b>GMO status</b>	The product is non-GMO, no GMOs were used during cultivation or processing (according to Regulation (EC) No 1829/2003 and 1830/2003).
<b>Laboratory testing</b>	Koa performs regular testing at an accredited laboratory in the EU or CH.



**Contact**  
Quality Management  
quality(at)koa-impact.com

**Produced by**  
Koa Switzerland AG  
Giesshübelstrasse 40  
8045 Zurich  
Switzerland