

# KOA Pure

## PRODUCT SPECIFICATION

<b>Product description</b>	Cocoa ( <i>Theobroma cacao L.</i> ) pulp juice, pasteurised, NFC
<b>Country of origin</b>	Ghana
<b>Article Number</b>	1004
<b>Trading Units</b>	2x10L
<b>HS code</b>	2009.89
<b>Packaging &amp; Palletization</b>	Bag in box (LLD/LDPE) in carton overpackage. 80 Bibs (40x2 over-packages) per pallet, 800 L.
<b>Shelf life</b>	12 month after production
<b>Ingredients</b>	100% cocoa pulp juice
<b>Product characteristics</b>	No additives, no added sugar, vegetarian, vegan, non-GMO, natural source of potassium.
<b>Allergens</b>	No allergens according to Regulation (EU) No 1169/2011.
<b>Possible applications</b>	Natural sweetening of beverages, e.g. healthy drinks, kombucha, ice tea Fresh cocoa fruit flavour in e.g. sorbet, desserts
<b>Recommended storage</b>	Cold, <6°C, protect from light.
<b>Consumption / After opening</b>	Consume within 30 days after opening. Slight colour changes during storage can occur.
<b>Product handling</b>	Remove safety cap, pull tap for dispensing. Cut bag open for bulk use.
<b>Transport conditions</b>	Cold <6°C. Short term deviations from recommendation should not negatively influence the product quality.
<b>Waste handling</b>	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\*

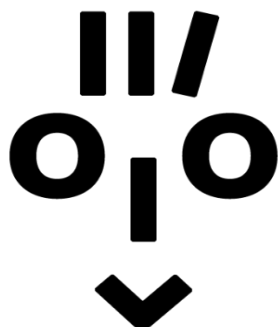
Energy	77 kcal 325 kJ
Fat	0 g
Carbohydrates	16.1 g
Of which sugars	16.0 g
Fructose	7.5 g
Glucose	7.3 g
Sucrose	1.4 g
Fiber	1.4 g
Protein	0.7 g
Salt	<0.01 g
Potassium	185 mg

*\*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

<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.



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