

# KOA 72° Concentrate

## PRODUCT SPECIFICATION

<b>Product description</b>	Cocoa ( <i>Theobroma cacao</i> L.) concentrated pulp juice
<b>Country of origin</b>	Ghana
<b>Article Number</b>	2001
<b>Trading Units</b>	5 kg
<b>HS code</b>	2009.89
<b>Packaging &amp; Palletization</b>	Carton bag in box (LLDPE).
<b>Shelf life</b>	12 month after production at <6°C.
<b>Ingredients</b>	100% cocoa pulp juice, concentrated to 72° brix
<b>Product characteristics</b>	No additives, no added sugar, vegetarian, vegan, non-GMO
<b>Allergens</b>	No allergens according to Regulation (EU) No 1169/2011.
<b>Possible applications</b>	Natural sweetening, especially cocoa and chocolate products. Products containing alcohol (max. 50% vol.), e.g. liqueur, confectionary. Fruity toppings e.g. swirls
<b>Recommended storage</b>	Cold <6°C or frozen -18°C, protect from light.
<b>Consumption / After opening</b>	Avoid long storage of opened products.
<b>Product handling</b>	Defrost before using. Viscosity decreases with increasing product temperature. Heating over 70°C can lead to loss of flavour.
<b>Transport conditions</b>	Cold <6°C or frozen -18°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	71-73	°Brix
pH	3.3-3.9	-
Water content	29-35	%(w/w)
Density	1.3-1.4	g/ml

### Sensory attributes

Appearance	Caramel coloured, syrupy texture
Flavour	Tropical sweetness, refreshing acidity, evocative of apricot, quince and lychee.

**Nutritional values per 100 g\***

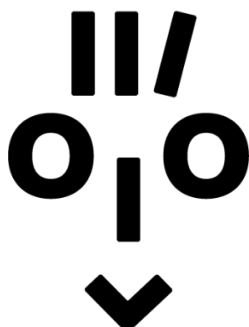
Energy	266 kcal 1128 kJ
Fat	<0.1 g
Of which saturated	<0.1 g
Carbohydrates	61.7 g
Of which sugars	53.8 g
Fructose	25 g
Glucose	23.2 g
Sucrose	5.8 g
Fiber	1.8 g
Protein	1.7 g
Salt	0.01 g

*\*Analysed values, natural variations possible.*

**Microbiological information**

Parameter	Lim	Unit
Total viable count	<1000	CFU/g
Yeast & Molds	<100	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, juice and concentrate from <i>Theobroma cacao</i> L. 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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