

KOA 50° Concentrate

PRODUCT SPECIFICATION

Product description	Cocoa (<i>Theobroma cacao</i> L.) concentrated pulp juice
Country of origin	Ghana
Article Number	2011
Trading Units	20 kg
HS code	2009.89
Packaging & Palletization	PE Canister. 24 Canisters per pallet, 480 kg.
Shelf life	12 month after production at <-18°C.
Ingredients	100% cocoa pulp juice, concentrated to 50° brix
Product characteristics	No additives, no added sugar, vegetarian, vegan, non-GMO
Allergens	No allergens according to Regulation (EU) No 1169/2011.
Possible applications	Natural sweetening, especially cocoa and chocolate products. Firm texture products e.g. creams, pudding, mousse or jelly. Ideal to replace milk fat, due to dietary fiber content.
Recommended storage	Frozen -18°C, protect from light.
Consumption / After opening	Store frozen after opening and avoid long storage of opened products.
Product handling	Defrost before using. Viscosity decreases with increasing product temperature. Heating over 70°C can lead to loss of flavour.
Transport conditions	Frozen -18°C. Short term deviations from recommendation should not negatively influence the product quality.
Waste handling	Canister: recyclable, dispose appropriately



Physico-chemical parameters

Parameter	Range	Unit
Brix	49-51	°Brix
pH	3.4-4.1	-
Water content	47-54	%(w/w)
Density	1.2-1.3	g/ml

Sensory attributes

Appearance	Cream-candy coloured, syrupy texture
Flavour	Tropical sweetness, fruity, honey.

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

KOA TASTE YOUR
IMPACT

Nutritional values per 100 g*

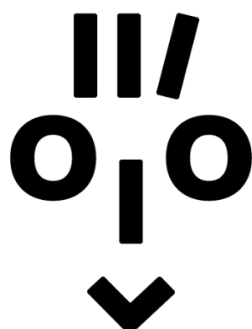
Energy	190 kcal 805 kJ
Fat	<0.1 g
Of which saturated	<0.1 g
Carbohydrates	43.7 g
Of which sugars	35.7 g
Fructose	17 g
Glucose	13 g
Sucrose	5.7 g
Fiber	4.3 g
Protein	1.6 g
Salt	<0.01 g

**Analysed values, natural variations possible.*

Microbiological information

Parameter	Limit	Unit
Total viable count	<1000	CFU/g
Yeast & Molds	<500	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, juice and concentrate 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.



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

Produced by
Koa Switzerland AG
Giesshübelstrasse 40
8045 Zurich
Switzerland