

KOA Powder

PRODUCT SPECIFICATION

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

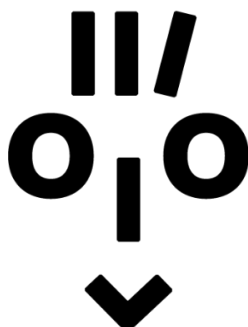
Energy	365 kcal 1545 kJ
Fat	<0.5 g
Of which saturated	0.1 g
Carbohydrates	80.1 g
Of which sugars	62.9 g
Fructose	28.3 g
Glucose	26.1 g
Sucrose	8.6 g
Fiber	8.3 g
Protein	3.9 g
Salt	<0.1 g

**Analysed values, natural variations possible.*

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

Admission	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.
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