

Koa Powder

PRODUCT SPECIFICATION

Article Name	Cocoa Fruit, Powder, Pure, <6mm, 10 kg, Package in Box
Article Number	3001
Legal designation	Cocoa (<i>Theobroma cacao</i> L.) dried pulp



GENERAL INFORMATION

Tariff code EU	2008.9997
Country of Origin	Ghana
Country of Production	Germany
Product description	Cocoa fruit pulp, dried flakes
Product handling	Use quickly after opening, keep it dry. Avoid humidity and open storage.
Customisation Parameters	Particle size, allergen cross contamination indication. Customisation only upon order.

PACKAGING, SHELF LIFE & STORAGE CONDITIONS

Packaging unit	10kg
Packaging material	Primary: Bag, PE-LD 04 Secondary: Carton, PAP 20
Packaging recycling information	Primary: Plastic collection Secondary: Paper / Cardboard collection
Pallet information	32 Units (4*8 Units), 320 kg
Shelf life total	9 month
Min. shelf life at delivery	4 month
Recommended storage conditions	Ambient temperature 15-18°C and ≤55% relative humidity.
Transport conditions	Ambient temperature <20°C at low humidity.

SENSORY ATTRIBUTES

Colour	Gold, orange, light brown
Appearance	Free flowing flakes
Taste	Sweet, acidic, citrus notes
Smell	Citrus, apricot, tropical

INGREDIENTS

Dried cocoa (*Theobroma cacao* L.) pulp, 100%



ANALYTICAL PARAMETERS

Chemical / Physical	Range	Target	Unit
Residual moisture	-	<5	%
Particle size	-	<6	mm

Microbiological	Limit	Unit
TPC	500	CFU/g
Yeast	100	CFU/g
Mould	100	CFU/g
Enterobacteriaceae	10	CFU/g
E. Coli	Neg	In 1 g
Staphylococci (coag.+)	100	CFU/g
Salmonella spp.	Neg	In 25 g
Listeria monocytogenes	Neg	In 25 g
Bacillus cereus	500	CFU/g

ALLERGENS

	Contains (Yes/No)	Risk of Cross-contamination (Yes/No)
According to Regulation (EU) No 1169/2011.		
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof;	No	Yes
Crustaceans and products thereof;	No	No
Eggs and products thereof;	No	No
Fish and products thereof;	No	No
Peanuts and products thereof;	No	No
Soybeans and products thereof;	No	Yes
Milk and products thereof (including lactose);	No	No
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts) and products thereof;	No	No
Celery and products thereof;	No	No
Mustard and products thereof;	No	No
Sesame seeds and products thereof;	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg;	No	No
Lupin and products thereof;	No	No
Molluscs and products thereof;	No	No

NUTRITIONAL INFORMATION

g/100g ☒	g/100ml ☐	Analysed values ☐	Calculated values ☒
Energy	365 kcal / 1545 kJ	Carbohydrates	80.1 g
Fat	<0.5 g	of which sugars	62.9 g
of which saturates	-	Fructose	28.3
Dietary fibre	8.3 g	Glucose	26.1
Protein	3.9 g	Sucrose	8.6
Salt	<0.1 g	Potassium	900mg

DIETARY STATUS AND CERTIFICATION

Dietary	Status	Certifications / Registrations	Status
Kosher	Certified	Organic	Not certified
Halal	Suitable	Rainforest Alliance	Not certified
Vegan	Suitable	Fairtrade	Not certified
Vegetarian	Suitable	Palm oil	Free from
Ovo-lacto Vegetarian	Suitable	US FDA	Registered

REGULATORY COMPLIANCE

Admission

Cocoa pulp, juice and concentrate from *Theobroma cacao L.* 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.

Contaminants

The product complies with Regulation (EC) No 1881/2006 and (EC) No 396/2005 and its amendments. Maximum residual limits specified for the relevant food category of heavy metals, mycotoxins, pesticides and other contaminants are not exceeded.

Ionization

Neither the product nor its ingredients have been ionized (according to Directive 1999/2/EC).

GMO

The product is non-GMO, no GMOs were used during cultivation or processing (according to Regulation (EC) No 1829/2003 and 1830/2003).

Packaging

Primary packaging material in direct contact with the food are compliant to applicable regulations notably Regulation (EC) No 1935/2004, (EC) No 2023/2006 and (EU) No 10/2011.

Laboratory testing

Koa performs regular testing at an accredited laboratory in the EU or CH.