

Koa Pure, 3L

| PRODUCT SPECIFICATION | |
|-----------------------|---|
| Article Name | Cocoa Fruit, Juice, Pure, 3 Liter, Bag-in Box |
| Article Number | 1001 |
| Legal designation | Cocoa (<i>Theobroma cacao</i> L.) pulp juice |



| GENERAL INFORMATION | |
|--------------------------|---|
| Tariff code EU | 2009.89.9999 |
| Country of Origin | Ghana |
| Country of Production | Ghana |
| Product description | Cocoa fruit pulp juice, NFC, pasteurised, hot filled |
| Product handling | Use within 30 days after opening. Slight colour changes during storage can occur. |
| Customisation Parameters | None |

| PACKAGING, SHELF LIFE & STORAGE CONDITIONS | |
|--|--|
| | Details |
| Packaging unit | 6 x 3 Liter |
| Packaging material | Primary: Bag, PE-LD 04/Cap, PP 05 Secondary: Carton, PAP 20 |
| Packaging recycling information | Primary: Plastic collection Secondary: Paper collection |
| Pallet information | 144 Units (4*6*6 Units), 432 L |
| Shelf life total | 12 |
| Min. shelf life at delivery | 4 |
| Recommended storage conditions | Cold <5°C, protect from light. |
| Transport conditions | Cold <2-8°C. Short term deviation from recommendation should not negatively influence the product quality. |

| SENSORY ATTRIBUTES | |
|--------------------|---|
| Colour | cream - yellowish white |
| Appearance | Opaque, liquid |
| Taste | Sweet, slight acidity, evocative of quince, white peach, lychee |
| Smell | Tropical, fruity, lychee |

| INGREDIENTS |
|---|
| Cocoa (<i>Theobroma cacao</i> L.) pulp juice, 100% |



ANALYTICAL PARAMETERS

| Chemical / Physical | Range | Target | Unit |
|------------------------|---------|--------|------|
| pH | 3.4-4.2 | | - |
| Brix | 14-20 | | ° |
| Density | | 1.065 | g/ml |
| Acidity as citric acid | | 6.8 | g/l |

| Microbiological | Limit | Unit |
|------------------------|----------|--------|
| TPC | 1000 | CFU/g |
| Yeast | 1000 | CFU/g |
| Molds | 1000 | CFU/g |
| Enterobacteriaceae | 10 | CFU/g |
| E. coli | Negative | In 1g |
| Staphylococci (coag.+) | 100 | CFU/g |
| Salmonella spp. | Negative | In 25g |
| Listeria monocytogenes | Negative | In 25g |
| 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 | No |
| 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 | No |
| 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 | 77 kcal / 325 kJ | Carbohydrates | 16.1 g |
| Fat | 0 g | of which sugars | 16.1 g |
| of which saturates | 0 g | Fructose | 7.5 g |
| Dietary fibre | 1.4 g | Glucose | 7.2 g |
| Protein | 0.7 g | Sucrose | 1.4 g |
| Salt | <0.01 g | Potassium | 185 mg |

DIETARY STATUS AND CERTIFICATION

| Dietary | Status | Certifications / Registrations | Status |
|----------------------|----------|--------------------------------|---------------|
| Kosher | Suitable | 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.