

Koa Concentrate 72°, 5kg

PRODUCT SPECIFICATION

Article Name	Cocoa Fruit, Concentrate, 72° Brix, 5 kg, Bag-in Box
Article Number	2001
Legal designation	Cocoa (<i>Theobroma cacao</i> L.) concentrated pulp juice



GENERAL INFORMATION

Tariff code EU	2009.8938.99
Country of Origin	Ghana
Country of Production	Germany
Product description	Concentrated cocoa fruit pulp juice, cleared, pasteurised, aseptically filled
Product handling	Warm up slightly to decrease viscosity. Heating over 70°C can lead to loss of flavour.
Customisation Parameters	None

PACKAGING, SHELF LIFE & STORAGE CONDITIONS

	Details
Packaging unit	3 x 5kg
Packaging material	Primary: Bag, PE-LD 04 Secondary: Carton, PAP 20
Packaging recycling information	Primary: Plastic collection Secondary: Paper / cardboard collection
Pallet information	135 Units (5*9*3 Units), 675 kg
Shelf life total	12
Min. shelf life at delivery	4
Recommended storage conditions	Cold <5°C or frozen -18°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	Amber, caramel brown
Appearance	Syrupy texture, medium viscosity
Taste	Sweet, acidic, evocative of apricot, quince and lychee
Smell	Tropical, apricot, quince

INGREDIENTS

Concentrated cocoa (*Theobroma coca* L.) pulp juice, 100%



ANALYTICAL PARAMETERS

Chemical / Physical	Range	Target	Unit
pH	3.3-3.9		-
Brix	71-73		°
Aw	<0.78		-
Density		1.35	kg/ml
Acidity as citric acid		32.5	g/kg

Microbiological	Limit	Unit
TPC	100	CFU/g
Yeast	100	CFU/g
Osmophilic yeast	10	CFU/g
Mould	100	CFU/g
Enterobacteriaceae	10	CFU/g
E. coli	Negative	In 1 g
Staphylococci	100	CFU/g
Salmonella	Negative	In 25 g
Listeria	Negative	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	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 <input checked="" type="checkbox"/>	g/100ml <input type="checkbox"/>	Analysed values <input checked="" type="checkbox"/>	Calculated values <input type="checkbox"/>
Energy	266 kcal / 1128 kJ	Carbohydrates	61.7 g
Fat	<0.1 g	of which sugars	53.8 g
of which saturates	<0.1 g	Fructose	25 g
Dietary fibre	1.8 g	Glucose	23.2g
Protein	1.7 g	Sucrose	5.8g
Salt	<0.01g	Potassium	-

DIETARY STATUS AND CERTIFICATION

Dietary	Status	Certifications / Registrations	Status
Kosher	Certified	Organic	Not certified
Halal	Certified	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.