

# Koa Flakes, 900g



## PRODUCT SPECIFICATION

Article Name	Cocoa Fruit, Powder, Pure, <6mm, 20x900 g, Packages in Box
Article Number	3021
Legal designation	Cocoa ( <i>Theobroma cacao</i> L.) dried pulp

## GENERAL INFORMATION

Tariff code EU	2008.9997
Country of Origin/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	None

## PACKAGING, SHELF LIFE & STORAGE CONDITIONS

Packaging unit	20 x 900g
Packaging material & recycling information	Primary: Bag, PP 05; Plastic collection Secondary: Carton, PAP 20; Paper / Cardboard collection
Pallet information	n/a
Shelf life total	12 months
Min. shelf life at delivery	4 months
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	Taste	Sweet, acidic, citrus notes
Appearance	Free flowing flakes	Smell	Citrus, apricot, tropical

## INGREDIENTS

Name	Quantity [%]	Country of Origin
Cocoa ( <i>Theobroma cacao</i> L.) pulp	100	Ghana



## 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.		
<b>Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof;</b>	No	Yes
<b>Crustaceans</b> and products thereof;	No	No
<b>Eggs</b> and products thereof;	No	No
<b>Fish</b> and products thereof;	No	No
<b>Peanuts</b> and products thereof;	No	No
<b>Soybeans</b> and products thereof;	No	Yes
<b>Milk</b> and products thereof (including <b>lactose</b> );	No	No
<b>Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts) and products thereof;</b>	No	No
<b>Celery</b> and products thereof;	No	No
<b>Mustard</b> and products thereof;	No	No
<b>Sesame seeds</b> and products thereof;	No	No
<b>Sulphur dioxide</b> and <b>sulphites</b> at concentrations > 10 mg/kg;	No	No
<b>Lupin</b> and products thereof;	No	No
<b>Molluscs</b> and products thereof;	No	No

## NUTRITIONAL INFORMATION

g/100g <input checked="" type="checkbox"/>	g/100ml <input type="checkbox"/>	Analysed values <input type="checkbox"/>	Calculated values <input checked="" type="checkbox"/>
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 g
Dietary fibre	8.3 g	Glucose	26.1 g
Protein	3.9 g	Sucrose	8.6 g
Salt	<0.1 g	Potassium	900 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.