

# 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 L.</i> ) pulp juice

## GENERAL INFORMATION

Tariff code EU	2009.89.9999
Country of Origin/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 & recycling information	Primary: Bag, PE-LD 04/Cap, PP 05; Plastic collection Secondary: Carton, PAP 20; Paper collection
Pallet information	144 Units (4*6*6), 432 L / EPAL, max height: 1.60m
Shelf life total	12 months
Min. shelf life at delivery	4 months
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	Taste	Sweet, slight acidity, evocative of quince, white peach, lychee
Appearance	Opaque, liquid	Smell	Tropical, fruity, lychee

## INGREDIENTS

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

**Certified**

**Corporation**

## 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
Mould	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.		
<b>Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof;</b>	No	No
<b>Crustaceans and products thereof;</b>	No	No
<b>Eggs and products thereof;</b>	No	No
<b>Fish and products thereof;</b>	No	No
<b>Peanuts and products thereof;</b>	No	No
<b>Soybeans and products thereof;</b>	No	No
<b>Milk and products thereof (including 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 and products thereof;</b>	No	No
<b>Mustard and products thereof;</b>	No	No
<b>Sesame seeds and products thereof;</b>	No	No
<b>Sulphur dioxide and sulphites at concentrations &gt; 10 mg/kg;</b>	No	No
<b>Lupin and products thereof;</b>	No	No
<b>Molluscs and products thereof;</b>	No	No

## NUTRITIONAL INFORMATION

g/100g <input type="checkbox"/>	g/100ml <input checked="" type="checkbox"/>	Analysed values <input checked="" type="checkbox"/>	Calculated values <input type="checkbox"/>
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.