

Koa Pure, 10L



PRODUCT SPECIFICATION

Article Name	Cocoa Fruit, Juice, Pure, 10 Liter, Bag-in-Box
Article Number	1004
Legal designation	Cocoa (<i>Theobroma cacao</i> L.) 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	2 x 10 Liter
Packaging material & recycling information	Primary: Bag, PE-LD 04/Cap, PP 05; Plastic collection Secondary: Carton, PAP 20; Paper collection
Pallet information	88 Units (11*4*2), 880 L / EPAL, max height: 2.10m
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</i> L.) pulp juice	100	Ghana



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

According to Regulation (EU) No 1169/2011.	Contains (Yes/No)	Risk of Cross-contamination (Yes/No)
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 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.