

# 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 L.</i> ) concentrated pulp juice

## GENERAL INFORMATION

Tariff code EU	2009.8938.99
Country of Origin/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 & recycling information	Primary: Bag, PE-LD 04; Plastic collection Secondary: Carton, PAP 20; Paper / cardboard collection
Pallet information	135 Units (5*9*3), 675 kg / EPAL, max height: 1.40m
Shelf life total	24 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	Amber, caramel brown	Taste	Sweet, acidic, evocative of apricot, quince and lychee
Appearance	Syrupy texture, medium viscosity, clear to very slightly turbid	Smell	Tropical, apricot, quince

## 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	3.3-3.9		-
Brix	71-73		°
Aw	<0.78		-
Density		1.35	g/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

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