

Koa Concentrate 50°, 20kg



PRODUCT SPECIFICATION

Article Name	Cocoa Fruit, Concentrate, 50° Brix, 20 kg, Canister
Article Number	2011
Legal designation	Cocoa (<i>Theobroma cacao</i> L.) concentrated pulp juice

GENERAL INFORMATION

Tariff code EU	2009.8938.99
Country of Origin/Production	Germany
Product description	Concentrated cocoa fruit pulp juice, not cleared, pasteurised, hot filled
Product handling	Defrost before using. 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	20kg
Packaging material & recycling information	Primary: Canister & Cap, HDPE 02; Plastic collection
Pallet information	24 Units (4*6), 480 kg / EPAL, max height: 1.80m
Shelf life total	18 months
Min. shelf life at delivery	4 months
Recommended storage conditions	Frozen -18°C, protect from light.
Transport conditions	Cold 2-8°C or frozen -18°C. Short term deviations from recommendation should not negatively influence the product quality.

SENSORY ATTRIBUTES

Colour	Light orange, Cream-candy coloured	Taste	Sweet, fruity, honey
Appearance	Syrupy texture, high viscosity, turbid	Smell	Fruity, honey, apricot

INGREDIENTS

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



ANALYTICAL PARAMETERS

Chemical / Physical	Range	Target	Unit
pH	3.4-4.0		-
Brix	49-51		°
Density		1.23	g/ml
Water content		50	%
Acidity as citric acid		20	g/kg

Microbiological	Limit	Unit
TPC	500	CFU/g
Yeast	100	CFU/g
Osmophilic yeast	100	CFU/g
Mould	500	CFU/g
Enterobacteriaceae	10	CFU/g
E. coli	Negative	In 1 g
Staphylococci (coag.+)	100	CFU/g
Salmonella spp.	Negative	In 25 g
Listeria monocytogenes	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)
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 ☒	g/100ml ☐	Analysed values ☒	Calculated values ☒
Energy	190 kcal / 805 kJ	Carbohydrates	43.7 g
Fat	<0.1 g	of which sugars	35.7 g
of which saturates	<0.1 g	Fructose	17 g
Dietary fibre	4.3 g	Glucose	13 g
Protein	1.6 g	Sucrose	5.7 g
Salt	<0.01 g	Potassium	450 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.