

Technical Data Sheet

erhalten am 03.09.2020
 STAV 370078

Name	D-21-CM cocoa powder, alkalized, 20-22% fat	
Producer	Olam Cocoa BV	
	<ul style="list-style-type: none"> Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands Veerdijk 18, 1531MS Wormer, The Netherlands 	
Nomenclature	According to European Directive 2000/36/EC: According to Codex STAN 105-1981, Rev. 1-2001: According to 21CFR 163.113:	Cocoa powder Cocoa powder Cocoa processed with alkali

Composition Cocoa, potassium carbonate

Organoleptic Characteristics

Parameter	Value	Method
Colour	Meets standard	Internal method
Flavour	Meets standard	ICA 6/1963

Physical and Chemical characteristics

Parameter	Value	Method
Fat content	20.0 – 22.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	6.8 – 7.2	ICA 15/1972
Fineness (through 75 µm sieve)	99.5% min.	ICA 38/1990 (Water suspension)
Moisture content	5.0% max.	ICA 1/1952

Microbiological characteristics

Parameter	Value	Method
Standard Plate Count (cfu/g)	5000 max. (median 300)	ICA 39/1990
Moulds (cfu/g)	50 max. (median 5)	ICA 39/1990
Yeasts (cfu/g)	50 max. (median 5)	ICA 39/1990
Enterobacteriaceae (per g)	Negative to test	ICA 39/1990
E. coli (per g)	Negative to test	ICA 39/1990
Salmonella (per 4x375g)*	Negative to test	ICA 39/1990

* Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

A certificate of analysis is supplied with each product lot shipped.

Storage

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

Certification options



[(1) Certification status must be confirmed in the contract]



Olam International Limited

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Indicative Nutritional Information

Name **Cocoa powder type D-21-CM**

Producer

Olam Cocoa BV

- **Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands**
- **Veerdijk 18, 1531MS Wormer, The Netherlands**

Main components

Total fat	21.0	g/100g
Moisture	4.0	g/100g
Protein	19.8	g/100g
Dietary Fiber	28.4	g/100g
Organic acids	3.5	g/100g
Carbohydrates ¹	11.4	g/100g
- Of which starch	10.5	g/100g
- Of which sugars	0.9	g/100g
- Added sugars	0.0	g/100g
- Polyols	0.0	g/100g
Theobromine	1.9	g/100g
Caffeine	0.2	g/100g
Ash	8.9	g/100g

Minerals

Calcium	130	mg/100g
Chloride	10	mg/100g
Magnesium	490	mg/100g
Phosphorous	600	mg/100g
Potassium	3500	mg/100g
Sodium	20	mg/100g
- Salt (2.5 x [Na]) ¹	50	mg/100g
Iron	31	mg/100g
Zinc	6	mg/100g
Copper	3	mg/100g

Fat

Saturated fat	12.8	g/100g
Mono-unsaturated fat	7.2	g/100g
Poly-unsaturated fat	0.7	g/100g
Trans fat	<0.02	g/100g
Cholesterol	<1	mg/100g

Vitamins

Vitamin A	<50	IU/100g
Vitamin B1 (thiamine)	0.1	mg/100g
Vitamin B2 (riboflavin)	0.3	mg/100g
Vitamin B3 (niacin)	1.8	mg/100g
Vitamin B5 (pantothenic acid)	2.1	mg/100g
Vitamin C	<0.1	mg/100g
Vitamin D	<0.05	µg/100g
Vitamin E	5.0	IU/100g

Energy ¹

Energy	379	kcal/100g
	1569	kJ/100g
Energy from fat	187	kcal/100g
	767	kJ/100g

¹ Energy, carbohydrates and salt calculated according to Regulation (EU) 1169/2011

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Nutrient content information is indicative of composition but not intended as definitive or complete. It is not intended for use in determining specific nutrient labeling values in finished products containing this ingredient as the responsibility for determining label information lies with the finished product manufacturer. Organic matter such as contained in products of this nature is subject to variation in nutritional composition. We disclaim any and all warranties, whether express or implied, including the implied warranty of merchantability. Our responsibility for claims arising from breach of warranty, negligence or any other cause shall not include consequential, special or incidental damages, even if we have been made aware of the possibility of such damages, and is limited to the purchase price of the product. None of the statements made herein shall be construed as a grant, either express or implied, of any licence under any patent held by Olam or other parties.

Allergens and sensitizers information

Name Cocoa powder type D-21-CM

Producer Olam Cocoa BV

- Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
- Veerdijk 18, 1531MS Wormer, The Netherlands

Declarable allergens EU ¹ and USA ²	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten	No	No	No	<20 ppm gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy ³	No	No	No	
Milk	No	No	No	
(Tree) Nuts	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macademia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginkonut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pistachio	No	No	No	
- Sheanut	No	No	No	
Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites (expressed as SO ₂) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	

Allergens and sensitizers information

Additional allergens EU: LeDa list v2.0 – 2011	Part of recipe	Used on shared line	As raw material in factory	Comments
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Glutamate (E620 – E625)	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
Corn/maize	No	No	No	
Legumes	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	
Additional allergens – Japan: CAA list – 2013	Part of recipe	Used on shared line	As raw material in factory	Comments
Abalone	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Mackarel				
Shrimp/prawn	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Squid	No	No	No	
Apples	No	No	No	
Banana				
Kiwifruit	No	No	No	
Manggo	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Mushrooms	No	No	No	
Yams	No	No	No	
Buckwheat	No	No	No	
Other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
Animal products (other)	No	No	No	
Antioxidants	No	No	No	Natural presence of antioxidants, none added
Artificial (AZO) colors	No	No	No	
- E102 Tartrazine	No	No	No	
- E104 Quinoline yellow	No	No	No	
- E110 Sunset Yellow FCF Orange Yellow S	No	No	No	
- E122 Azorubine	No	No	No	
- E124 Ponceau 4R Cochineal Red A	No	No	No	
- E129 Allura Red AC	No	No	No	
- Other	No	No	No	
Artificial sweeteners	No	No	No	

Allergens and sensitizers information

Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
BHA/BHT	No	No	No	
Cottonseed flour	No	No	No	
Flavors (artificial and/or natural)	No	No	No	
Latex	No	No	No	
Leguminosae	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Phosphates	No	No	No	
Preservatives (added)	No	No	No	
Sorbic acid	No	No	No	
Spices	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Vanillin	No	Yes	Yes	Possible traces due to cross contamination
Sugars	No	No	No	Natural presence, none added
- Saccharose (sucrose)	No	No	No	
- Glucose	No	No	No	
- Fructose	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein	No	No	No	Cocoa contains protein by nature, none added
Vitamins	No	No	No	Naturally present, none added
Yeast	No	No	No	

¹ EU: Regulation 1169/2011

² USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

³ Lots produced before November 2017 may contain traces of soy lecithin due to cross contamination (max 1.5ppm soy protein)



CONTAMINANTS STATEMENT

Koog aan de Zaan, 01 November 2019

Dear valued Olam customer,

Olam Cocoa European operations (production locations Koog aan de Zaan, Wormer and Mannheim) regularly search for certain regulated chemical residues, toxins and elements. This is done via a monitoring program which is based upon periodic analyses conducted on an array of finished and semi-finished products. This monitoring program assures that our operations are in compliance with established regulatory limits as embedded in:

- REGULATION (EC) No 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin. The Annexes to Regulation (EC) No. 396/2005 specify the MRLs and the products to which they apply;
- COUNCIL REGULATION (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food;
- COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs – and amendments.

With the program in place, we have built a historical knowledge base regarding the potential presence and level of contaminants in our products. In the unlikely event that we do discover residual levels above normally identified thresholds:

- We do a risk analysis to determine if any immediate corrective action is required;
- We increase the frequency of sampling, to make sure that indeed it is an incident not a change in process or sourcing conditions;
- We investigate the source of the contamination and take corrective measures as required, either as an independent organization or in concert with trade associations.

Due to the confidential nature of the data developed via this program, we reserve the right to share this information only in a direct fashion. The effectiveness of our contaminants monitoring program can be reviewed during on-site visits or audits.

This statement is valid for one year from the date written above.

Kind regards,

Olam International Ltd.

Olam International Limited

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