

Product Specification

For

Email: qc@infinity.coop

Organic 1kg Cocoa Powder - 10-12% fat

Date Created

Date Modified 08/03/2018

Product	Organic Cocoa Powder - 10-12% fat 11	kg						
Code	612010							
Description	After harvesting the cocoa fruits from the cocoa tree the fruits are opened and the fresh beans taken out. During the fermentation process the fruit pulp is reduced. The fermented cocoa beans are then dried, cleaned and pre-roasted, broken and cleaned once more. The broken cocoa beans are alkalised by adding calcium carbonates, then roasted, cooled down and grinded. The result is the cocoa mass. This cocoa mass is pressed until the fat content comes to the declared level. Besides the separated cocoa butter remains the solid components that are crushed, grinded and stabilized (by cooling down, warming up, cooling down) and result in cocoa powder							
Taste	Cocoa, typical, free of off flavour or odour							
Texture	Powdery							
Colour	Brown							
Ingredients in descending order of weight	Organic Cocoa powder (made from Packaging Packed into a 1kg food grade polypropylene bag. An Infinity label with weight, batch number, BBE, barcode and allergen information is applied.							

Physical Examination	Microbiological Standards		
Purity	тус	<5000 cfu/g	



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Average Particle size		Coliforms	Absent in 1g
Nutritional Informa Typical values (per		Analytical Standards	
Energy kcals	255	Moisture	Max 4.5%
Energy kj	1070		
Fat	11g	Ecoli	Absent in 1g
of which Saturates	6.5g		
Carbohydrates	53g	Salmonella	Absent in 750g
of which sugars	0.5g		
Fibre	33g	Yeasts /Moulds	<100 cfu/g
Protein	20.9g		
Salt			

Metal Detection 1.5

1.5mm Nfe, 1.5mm Fe, 2mm S/S

Shelf life

As stated on the packet

<u>Allergy Information</u> <u>Does the product contain any of the following?</u>

Comment

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Date Created					
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Wheat /wheat derivatives		× No			
Rye		× No			
Barley					
Oats Oat bran					
Gluten			*		
Maize /maize derivatives					
Soya /soya products			*		
Modified Starch					
Egg/ egg derivatives					
Dairy /dairy derivatives		× No			
Beef products					
Pork Products					
Lamb mutton products					
Crustacea shellfish					
	Yes				
Gelatine					
Any animal products					
Artificial colours/azo dyes					
Added Natural colours					
Artificial flavours	Yes	× No			



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Natural flavours	Yes X No	
BHA /BHT other antioxidants	Yes X No	
Benzoates	Yes X No	
Sulphates	Yes X No	
Other preservatives	Yes X No	
Added MSG	Yes X No	
Other Additives	Yes X No	
Yeast /Yeast extract	Yes X No	
HVP /HPP/ TVP	Yes X No	
Aspartame	Yes X No	
Caffeine	Yes X No	
Phenyalanine	Yes X No	
Peanuts /Peanut derivatives	Yes X No	
Other nuts /nut derivatives	Yes X No	*
Nut oil /nut oil derivatives	Yes X No	
Sesame/ Sesame seed derivatives	Yes X No	*
Added sugar	Yes X No	
Added salt	Yes X No	
		*Possibility of cross contamination

***Possibility of cross contamination**

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Is the product suitable for				
Ovo lacto vegatarians	× Yes No			
Vegans	× Yes No			
Orthodox Jewish Kosher	Yes X No			
Halaal	Yes X No			
<u>GMO Declaration</u> Is the product free from		Comment		
Genetic modification (product and ingredients)	X Yes No			
Soya components (ingredients/derivatives/add itives additives or flavourings including carriers	X Yes 🗌 No			
Maize components (ingredients/derivatives/additive additives or flavourings including carriers	s ⊠Yes ⊡No			
other ingredients which could be derived from a GM source other than Maize or Soya (eg fermentation or Biotechnology products other GM crops etc)	X Yes 🗌 No			
Requires GM labelling to comply with EC regulations	Yes X No			

Quality declaration



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This product shall be free from live infestation and evidence of infestation by rodents or birds. It shall not contain pathogens at levels injurious to human health and will comply with the requirements of the Food Safety Act 1990 and all pertinent regulations thereunder

Organic Certification The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards. General Requirements Pesticide Residue levels shall not exceed the limits set for EU

Organic Products.

Please Note - We haven taken every reasonable precaution and proceed with due diligence, however we cannot control the risk of cross contamination in distribution, we also have limited control over any third parties involved in distribution. Therefore we cannot guarantee absence of any particular allergens.

Conditions of sale declaration

All sales are made under the Infinity Foods Ltd conditions of sale (available on request) all specifications herein shall not contradict the same.

Signed - Quality Control



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