

Infinity Foods

Product Specification

For

Cocoa Powder - 10-12% fat

**Date Created** 

**Organic** 

**Date Modified** 10/03/2022

**Product** Organic Cocoa Powder - 10-12% fat

25 kg

**Code** 612005

**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 ground.

The result is the cocoa mass.

**25 kg** 

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, ground and stabilised (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 beans 97.5% Potassium carbonate 2.5% used for

alkalization

**Packaging** 

25kg multi ply paper sacks labelled with Packer, Product Description, Net weight, Organic Certification Details and Lot

Number, best before date

**Physical Examination** 

**Microbiological Standards** 

**Purity TVC** <5000 cfu/g

**Average Particle** 

size Coliforms



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Nutritional Informa	tion							
Typical values (per 100g)			Analytical Stand	Analytical Standards				
Energy KJ	1499		Moisture	Max 4.5%				
Energy KCAL	359							
Fat	11g		Ecoli	Absent				
of which Saturates	6.9g							
Carbohydrate	26.9g		Salmonella	Absent				
of which sugars	0.7g							
Fibre	24.9g		Yeasts /Moulds	<50 cfu/g				
Protein	25.6g							
Salt								
Metal Detection								
Shelf life		24 months from production	n. Store away from str	ong odours in a well ventilated area				
Allergy Information  Does the product contain any of the following?								
Celery		☐ Yes 区 No	*Possibility of (	cross contamination				
Gluten		Yes × No						
Rye		☐ Yes 区 No						
Barley		☐ Yes 区 No						
Wheat / wheat d	erivatives	☐ Yes 区 No						
Oats / oat bran		Yes × No						
Crustaceans		☐ Yes 区 No						



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Egg / egg derivatives	Yes X No
Fish	Yes X No
Lupin	☐ Yes 区 No

Milk / dairy derivatives	☐ Yes	× No
Molluscs	☐ Yes	× No
Mustard	☐ Yes	× No
Nut oil	☐ Yes	× No
Other nuts	☐ Yes	× No
Peanuts	☐ Yes	× No

☐ Yes 区 No

Yes X No

☐ Yes 区 No

☐ Yes 区 No

### **Dietary Information**

Soya / soya products

Any animal products

Sesame

**Sulphites** 

Is the product suitable for

 Ovo lacto vegatarians
 X Yes
 No

 Vegans
 X Yes
 No

 Orthodox Jewish Kosher
 X Yes
 No

 Halaal
 Yes
 X No



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GMO Declaration  Is the product free from			Comment		
Genetic modification (product and ingredients)	× Yes	□ No			
Soya components (ingredients/derivatives/add itives additives or flavourings including carriers	× Yes	□ No			
Maize components (ingredients/derivatives/additiv additives or flavourings including carriers	es X 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	× No			

### **Quality declaration**

Quality: 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 made thereunder.

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.

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.



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### **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