



## Product Specification

email: [qc@infinity.coop](mailto:qc@infinity.coop)

<b>Product Code (SKU)</b>	<b>Organic Cocoa Powder - 10-12% fat</b>	<b>25 kg</b>
<b>Description</b>	612005 Selection, roasting, grinding and de-husking, pulverizing, grinding, pressing, grinding, metal detection and storage	
<b>Taste</b>	Cocoa, typical, free of off flavour or odour	
<b>Texture</b>	Powdery	
<b>Colour</b>	Brown	
<b>Packaging</b>	25kg multi ply paper sacks labelled with Packer, Product Description, Net weight, Organic Certification Details and Lot Number, best before date	

Ingredients: Organic Cocoa beans 97.5% Potassium carbonate 2.5% used for alkalization

Allergy Advice: for allergens see ingredients in CAPITALS.

Packed in an environment that handles: NONE

May contain: NONE



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### Nutritional Information Typical values (per 100g)

<b>Energy KJ</b>	1375
<b>Energy KCAL</b>	332
<b>Fat</b>	11g
<b>of which Saturates</b>	6.5g
<b>Carbohydrate</b>	12g
<b>of which sugars</b>	0.5g
<b>Fibre</b>	45g
<b>Protein</b>	23g
<b>Salt</b>	0.05g

### Metal Detection

**Shelf life** 30 months from production. Store away from strong odours in a well ventilated area

### Dietary Information

**Is the product suitable for vegans?**  Yes  No

### GMO Declaration Is the product free from

**Genetic modification (product and ingredients)**  Yes  No

### Quality declaration

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.

