Date Modified 09/02/2026



Product Specification

email: qc@infinity.coop

Product Code (SKU)

Organic Cocoa Powder - 10-12% fat 1 kg

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 ground. 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, 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

Packaging Packed into a 1kg food grade polypropylene bag. An Infinity label with weight, batch number, BBE, barcode and allergen information is applied.

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: TREE NUTS, SOYA, SESAME, PEANUTS, CEREALS CONTAINING GLUTEN
May contain: NONE

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Nutritional Information
Typical values (per 100g)

Energy KJ	1479
Energy KCAL	355
Fat	11g
of which Saturates	6.6g
Carbohydrate	25g
of which sugars	6.6g
Fibre	32g
Protein	25g
Salt	0.00g

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

Shelf life As stated on the packet

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

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.

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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