

PRODUCT SPECIFICATION

Sephra Cocoa Powder

Version: Spec-Sheet-Sephra-Cocoa-Powder-v3

General Information

Product Description: Cocoa powder obtained from grinding of sound and ripe previously cleaned, unshelled, roasted cocoa bean (Theobroma Cocoa) and submitted to appropriate alkalize treatment. Alkalized red cocoa powder 22-24% of cocoa butter. Cocoa powder (Legal name as Directive 2000/36/EC).

Product Code: SECOPWD1KG

Country of Origin Netherlands

Application: Ready to use directly.

Ingredients

Cocoa Powder, Acidity Regulator (Potassium Carbonate)

Allergens in **BOLD & CAPS**.

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	1738	kJ
Energy	419	kcal
Fat	23.0	g
of which saturates	14.0	g
Carbohydrate	18.0	g
of which sugars	0.5	g
Fibre	27.0	g
Protein	21.5	g
Salt	0.0	g

Legal Allergens

+ = Present, - = Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	-	
Crustaceans	-	

Eggs	-	
Fish	-	
Lupin	-	
Milk	-	
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	-	
Sulphur Dioxide and Sulphites	-	

Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	Y	Not Certified
Gluten Free	Y	Not Certified
Halal	Y	Not Certified
Kosher	Y	Not Certified
Vegans*	Y	
Vegetarians	Y	

*Suitability for Vegans is based on ingredients list and does not take into account possible cross contact during production.

Storage Instructions and Shelf Life

Storage Conditions:

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.
After opening keep the top rolled over or use a bag clip to keep re-close and keep the product safe.

Shelf Life From Production:

24 Months

Packaging Information

Primary Packaging	Approx Weight of Product	Approx Dimensions
Plastic Bag	1kg	180mm x 60mm x 250mm

Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	red colour powder	F-01
TASTE	cocoa	F-01
HUMIDITY	< 5%	CG05
pH	8,0 ± 0,3	F-08
FAT CONTENT	23% ± 1	E11

Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	ISO 4833-1:2013
Enterobacter	< 10 ufc/g	ISO 21528-2:2017
Yeast and Moulds	Maximum 100 ufc/g	NF V08-059:2002
Listeria monocytogenes	Not detected/25g	PNTA0153
Salmonella spp	Not detected/25g	PNTA0216

G.M.O.

According to regulations EC 1829/2003, 1830/2003 and subsequent amendments, it does not have to be labelled as "containing GMO material or GMO derived material".

Irradiated

The ingredients used in our products are not irradiated, nor is the final product.

Contaminants

The product adheres to EU Regulation 2023/915 regarding contaminants and subsequent amendments.

Pesticides

The product adheres to EC Regulation 396/2005 regarding pesticides and subsequent amendments.

Labelled

The products are packed according to EU 1169/2011 and subsequent amendments.