



CALLEBAUT

ESTABLISHED 1911

CP-E0-776

Product specification according to the legislation of EU

LINDS A/S
BLÜCHERSVEJ 3
7480 VILDBJERG
DENMARK

Product Specification

Legal denomination : Cocoa powder alkalized
Commercial name : 22/24
Article : CP-E0-776
Commodity code for EU : 1805.0000

Typical composition

cocoa powder ; acidity regulator: E 501i

Delivery form

	EAN	Net weight
UC	5410522546194	1,000 KG
BOX	5410522546187	20,000 KG

Amount 1KG/UC
Amount per box/bag/each 20UC/BOX
Amount per pallet 30BOX/PAL
Order quantity 20 KG (or multiply of this)

Product characteristics

Appearance : brown
Colour : medium Brown
Smell and taste : typical for an alkalized cocoa powder without off-taste

Chemical limits

		Ref.Method
MOISTURE	max 4,50 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22,0 - 24,0 %	IOCCC14(1972)
pH	6,8 - 7,2 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1,75 %	winnower control
ASHES (FAT FREE DRY MATTER)	max 11,00 %	IOCCC16(1973)

Physical limits

	Ref.Method
Particle size : 99.8 % \pm 0.2 min < 75 μ m , 200 mesh sieve	IOCCC 38(1990)

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for customer 40612
CP-E0-776/EU/00000000
03.02.2020 15:29:32
p. 1 / 4

**CALLEBAUT**

FESTIGIUM 1911

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TOTAL PLATE COUNT (CC)	max 5.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

24 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	389 kcal	VITAMIN B12 CYANO-COBALAMINE	0,000 µg
ENERGY VALUE RI	19,4 %	VITAMIN B12 RI	0,0 %
ENERGY VALUE	1.627 kJ	VITAMIN C L-ASCORBIC ACID	0,000 mg
TOTAL FAT	23,0 g	VITAMIN C RI	0,0 %
TOTAL FAT RI	32,9 %	VITAMIN D CALCIFEROL	4,000 µg
SATURATED FATTY ACID	13,8 g	VITAMIN D RI	80,0 %
SATURATED FATTY ACID RI	69,2 %	VITAMIN D (IU)	160
MONO UNSATURATED FATTY ACID	7,5 g	VITAMIN E ALPHA-TOCOPHEROL	7,100 mg
POLY UNSATURATED FATTY ACID	0,7 g	VITAMIN E RI	59,2 %
TRANS FATTY ACID (TFA) TOTAL	0,0 g	VITAMIN E (IU)	11
CHOLESTEROL	0,0 mg	VITAMIN H BIOTIN	0,000 mg
AVAILABLE CARBOHYDRATES	9,1 g	VITAMIN H RI	0,0 %
AVAILABLE CARBOHYDRATES RI	3,5 %	VITAMIN M FOLIC ACID	35,500 µg
SUGARS (MONO+DISACCHARIDES)	0,4 g	VITAMIN M RI	17,8 %
SUGARS (MONO+DISACCHARIDES) RI	0,4 %	VITAMIN K - PHYLLOQUINONES	0,000 µg
POLYOLS	0,0 g	VITAMIN K RI	0,0 %
STARCH	8,7 g	PHOSPHORUS	620,1 mg
DIETARY FIBRE	29,8 g	PHOSPHORUS RI	88,6 %
TOTAL PROTEIN	19,5 g	IRON	11,70 mg
PROTEIN RI	39,0 %	IRON RI	83,6 %
MILK PROTEIN	0,0 g	MAGNESIUM	391,3 mg
SALT	0,04 g	MAGNESIUM RI	104,3 %
SALT RI	0,7 %	ZINC	5,50 mg

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03.02.2020 15:29:32

p. 2 / 4



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SODIUM	16,2 mg	ZINC RI	55,0 %
ORGANIC ACIDS	2,60 g	IODINE	0,00 µg
TOTAL ALKALOIDS	2,01 g	IODINE RI	0,0 %
POLY HYDROXYPHENOLS	2,60 g	CALCIUM	107,8 mg
CAFFEINE	0,20 g	CALCIUM RI	13,5 %
THEOBROMINE	1,81 g	CHLORIDE	30,20 mg
ALCOHOL	0,00 g	CHLORIDE RI	3,8 %
VITAMIN A RETINOL	35,500 µg	POTASSIUM	3.323,0 mg
VITAMIN A RI	4,4 %	POTASSIUM RI	166,2 %
VITAMIN A (IU)	118	MANGANESE	0,00 mg
PROVITAMIN A BETA-CAROTENE	0,000 µg	MANGANESE RI	0,0 %
VITAMIN B1 THIAMIN	0,300 mg	FLUORIDE	0,12 mg
VITAMIN B1 RI	27,3 %	FLUORIDE RI	3,4 %
VITAMIN B2 RIBOFLAVIN	0,300 mg	SELENIUM	4,60 µg
VITAMIN B2 RI	21,4 %	SELENIUM RI	8,4 %
VITAMIN B3/PP NIACIN/NICOTIN	2,400 mg	CHROMIUM	60,00 µg
VITAMIN B3 RI	15,0 %	CHROMIUM RI	150,0 %
VITAMIN B5 PANTOIC ACID	1,400 mg	MOLYBDENUM	73,00 µg
VITAMIN B5 RI	23,3 %	MOLYBDENUM RI	146,0 %
VITAMIN B6 PYRIDOXIN	0,200 mg	ASH CONTENT	7,89 g
VITAMIN B6 RI	14,3 %		

RI = Reference Intake

Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	0
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1

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03.02.2020 15:29:32

p. 3 / 4



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Additional allergens and other information

MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
MAIZE	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

** : excl. fully refined oil/fat

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Legal data (calculated according to EU Directive 2000/36/EC)

Alkali expressed as K₂CO₃ on dry fat free matter max 7 %

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Pareve

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Claire-Marie Petit