DCP-22BOEXB-91B

Product specification according to the legislation of EU

HB INGREDIENTS
COCOA HOUSE
15 CLIFFE INDUSTRIAL ESTATE
LEWES - EAST SUSSEX
SUSSEX
SUSSEX
BN8 6JL
UNITED KINGDOM

Product Specification

Legal denomination :	Cocoa powder alkalized
Certification	Certified HALAL
Commercial name :	Botanical Extra Brute
Article :	DCP-22BOEXB-91B
Commodity code for EU :	1805.0000

Typical composition

cocoa powder **;** acidity regulator: E 501i

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	5410522754247	5.000 KG
BOX	5410522754230	10.000 KG

Amount	5KG/UC
Amount per box/bag/each	2UC/BOX
Amount per pallet	48BOX/PAL

Order quantity 10 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	04-PE-LD
BOX	Box	20-PAP

Product characteristics

Appearance : red
Colour : deep dark red
Smell and taste : typical for an alkalized cocoa powder without off-taste

DCP-22BOEXB-91B

Product specification according to the legislation of EU

Chemical limits		Ref.Method
MOISTURE	max 4.50 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22.0 - 24.0 %	IOCCC14(1972)
pH	7.7 - 8.1 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	AOAC 970.23

Physical limits	Ref.Method
Particle size : 99.8 % ± 0.2 min < 75µm , 200 mesh sieve	IOCCC 38(1990)

Microbiological limits		Ref.Method
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	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

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 under below recommended storage conditions

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

ENERGY VALUE	384 kcal	VITAMIN B12 RI	0.0 %
ENERGY VALUE RI	19.2 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE	1,605 kJ	VITAMIN C RI	0.0 %
TOTAL FAT	23.0 g	VITAMIN D CALCIFEROL	1.100 µg
TOTAL FAT RI	32.9 %	VITAMIN D RI	22.0 %
SATURATED FATTY ACID	13.8 g	VITAMIN D (IU)	44
SATURATED FATTY ACID RI	69.2 %	VITAMIN E ALPHA-TOCOPHEROL	1.800 mg
MONO UNSATURATED FATTY ACID	7.5 g	VITAMIN E RI	15.0 %
POLY UNSATURATED FATTY ACID	0.7 g	VITAMIN E (IU)	3
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE	35.500 µg
CHOLESTEROL	0.0 mg	FOLATE RI	17.8 %
AVAILABLE CARBOHYDRATES	8.8 g	PHOSPHORUS	620.1 mg
AVAILABLE CARBOHYDRATES RI	3.4 %	PHOSPHORUS RI	88.6 %
SUGARS (MONO+DISACCHARIDES)	0.4 g	IRON	42.00 mg
SUGARS (MONO+DISACCHARIDES) RI	0.4 %	IRON RI	300.0 %

DCP-22BOEXB-91B

Product specification according to the legislation of EU

POLYOLS	0.0 g	MAGNESIUM	521.0 mg
STARCH	8.4 g	MAGNESIUM RI	138.9 %
DIETARY FIBRE	29.0 g	ZINC	5.50 mg
TOTAL PROTEIN	18.9 g	ZINC RI	55.0 %
PROTEIN RI	37.8 %	IODINE	0.00 µg
MILK PROTEIN	0.0 g	IODINE RI	0.0 %
SALT	0.04 g	CALCIUM	135.0 mg
SALT RI	0.7 %	CALCIUM RI	16.9 %
SODIUM	16.2 mg	CHLORIDE	30.20 mg
ORGANIC ACIDS	2.60 g	CHLORIDE RI	3.8 %
TOTAL ALKALOIDS	2.01 g	POTASSIUM	4,600.0 mg
POLY HYDROXYPHENOLS	2.60 g	POTASSIUM RI	230.0 %
CAFFEINE	0.20 g	MANGANESE	0.00 mg
THEOBROMINE	1.81 g	MANGANESE RI	0.0 %
ALCOHOL	0.00 g	FLUORIDE	0.12 mg
VITAMIN A RETINOL	8.800 µg	FLUORIDE RI	3.4 %
VITAMIN A (IU)	29	SELENIUM	4.60 µg
VITAMIN B1 THIAMIN	0.300 mg	SELENIUM RI	8.4 %
VITAMIN B1 RI	27.3 %	CHROMIUM	60.00 µg
VITAMIN B2 RIBOFLAVIN	0.300 mg	CHROMIUM RI	150.0 %
VITAMIN B2 RI	21.4 %	MOLYBDENUM	73.00 µg
VITAMIN B3/PP NIACIN/NICOTIN	2.400 mg	MOLYBDENUM RI	146.0 %
VITAMIN B3 RI	15.0 %	ASH CONTENT	9.59 g
VITAMIN B12 CYANO-COBALAMINE	0.000 µg		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	0	OATS	0
LACTOSE	0	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0

DCP-22BOEXB-91B

Product specification according to the legislation of EU

Allergens: presence as ingredient or through cross contact on production line

LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1

Legend : 1 = suitable 0 = not suitable

"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.
Recommended storage temperature: 12 - 20 °C

Kosher certification

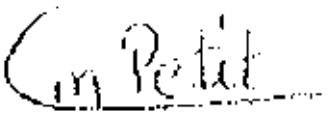
Kosher Pareve

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

Printed on 12.09.2025 for customer HB INGREDIENTS

DCP-22BOEXB-91B

Product specification according to the legislation of EU



Claire-Marie Petit

DCP-22BOEXB-91B

Product specification according to the legislation of EU

Export annex : 100 % Composition

cocoa powder 94.60%**;** acidity regulator: E 501i 5.40%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Sucrose	0.0 %
Cocoa butter	23.0 %
Milkfat	0.00 %
Milk Solids	0.00 %
Non fat cocoa solids	74.50 %