



RAW MATERIAL SPECIFICATION Alkalized Cocoa Powder, 10-12% fat, Type Tulip 400	Code	Tulip 400
	Sub code	Tulip400_10/12A
	Date	1/1/2024
	Version	5
	Status	Current

I. Supplier

Supplier Name:	THEOBROMA BV
Address:	Oceanenweg 1 1047 BA Amsterdam, the Netherlands
Manufacturing site:	Dutch Cocoa BV (Amsterdam, the Netherlands) Tulip Cocoa FB GmbH & Co.KG (Fehrbellin, Germany)
Telephone	T: +31 (0) 20 5675911
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II. Product Description

Product type	Alkalized Cocoa Powder, 10-12% fat, Type Tulip 400
Process description:	Cocoa beans undergo a series of steps: they are cleaned and deshelled. Next, they are alkalized and roasted for sterilization, ground into cocoa mass, and pressed to extract cocoa butter from the solids (cake). The remaining cocoa cake is finely ground into uniform cocoa powder. This cocoa powder undergoes a thorough quality check, passing through either magnets or metal detection, ensuring purity. Subsequently, the powder is carefully sieved, packed, and stored under controlled storage conditions.
Origin:	Predominantly cocoa beans of West-African origin
Physical appearance:	Brown colour, free of foreign matter
Odour:	Typical cocoa, without off-flavour
Taste:	Typical cocoa, without off-flavour
State:	Fat reduced cocoa powder

III. Storage and Packaging

Storage conditions:	Store in a cool, dry and rodent proof area. Temperature: max 25°C. Humidity: max 65%
Shelf life:	Max 3 (three) years from the date of manufacture under recommended storage conditions
Packaging material:	Multiply paper bag with fixed polythene inner layer or big bags
Labelling:	Material name, manufacturer, production date, batch number, best before date, net weight
Dispatch unit:	Packed / Palletized
Net weight:	Multiply paper bags - 25kg / 50lbs / big bags 800kg

IV. Physical Chemical Data

Parameter	Limit	Method
Moisture content	max. 5.0%	IOCCC - 1952
Fat content	10 - 12%	NIR System / Soxhlet
Fineness (<75 micron sieve)	99.5 ± 0.5%	IOCCC - 1990
pH	7.0 ± 0.5	IOCCC (pH-electrode)
Ash	max. 14.0%	IOCCC - 1973
Lipase activity	Negative	IOCCC or equivalent



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V. Microbiological data

Parameter	Limit	Method
Total Plate Count	Max. 5000 cfu/g	ISO 4833
E.coli	Absent /g	ISO 16649
Mould	Max. 50 cfu/g	ISO 21527-1
Yeast	Max. 50 cfu/g	ISO 21527-1
Enterobacteriaceae	Max. 10 cfu/g	ISO 21528 - 2
Coliform	Max. 10 cfu/g	ISO 4832
Salmonella	Negative /25g	ISO 6579

VI. Nutritional data (per 100g)

The mentioned nutritional values are all indicative data. The values originate from analytical results.
The expressed analytical data are comprised of relevant nutritional components only.

Energy	1335	KJ /100g
	319	kcal /100g
Protein	25	g /100g
Carbohydrates	15	g /100g
of which sugar	0.8	g /100g
Total fat	11	g /100g
of which saturated fatty acids	6.6	g /100g
Trans fatty acids	<0.1	g /100g
Theobromine	<2.0	g /100g
Caffeine	<0.1	g /100g
Cholesterol	<0.1	mg /100g
Dietary fiber	31	g //100g
Sodium	20	mg /100g
Potassium	4500	mg /100g

VII. GMO Statement

The product supplied by THEOBROMA BV is, to the best of our knowledge, considered to be of non-GMO origin.
The product does not fall within the scope of the Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed products and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and of the traceability of food and feed products from genetically modified organisms.

The product does not contain any ingredients that might have been delivered from GMO sources.
The product supplied contains: Cocoa



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VIII. ALLERGENS / INGREDIENTS

The product supplied by ECOM COCOA | THEOBROMA BV contains the following alimentary allergens:

LIST OF ALLERGENS ACCORDING TO EU REQUIREMENTS

ALLERGENS / INGREDIENTS	Yes	No	Trace	Comments
Peanuts and products thereof		No	No	
Crustaceans and products thereof		No	No	
Fish and products thereof		No	No	
Eggs and products thereof		No	No	
Nuts and products thereof		No	No	
Milk and products thereof (including lactose)		No	No	
Soybeans and products thereof		No	No	
Cereals containing gluten and products thereof		No	No	
Sulphur dioxide and sulphites		No	No	
Celery and products thereof		No	No	
Sesame seeds and products thereof		No	No	
Mustard and products thereof		No	No	
Lupine and products thereof		No	No	
Molluscs and products thereof		No	No	

OTHER INGREDIENTS

INGREDIENTS	Yes	No	Trace	Comments
Pine		No	No	
Cotton seed		No	No	
Poppy seed		No	No	
Sunflower seed		No	No	
Chestnut		No	No	
Hickory		No	No	
Tree nut oil		No	No	
Nitrates / Nitrites		No	No	
Propylene oxide		No	No	
Soya lecithin		No	No	
Coconut, palm kernel, Shea nut, Kola nut		No	No	
Meat and products thereof		No	No	
Fruits and products thereof		No	No	
Ethanol		No	No	
Artificial colours		No	No	
Antioxidants added		No	No	
Phenylalanine		No	No	
Preservatives added		No	No	
Sweetener (non-nutritive)		No	No	

The product supplied contains: Cocoa
Alkalinizing agent: E501, maximum level of 7% on dry and fat-free matter, expressed as potassium.



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IX. Information about quality management

(Certifications / accreditations of the company)

1. FSSC 22000
2. Kosher
3. Halal
4. Rainforest Alliance
5. Fairtrade
6. Organic (SKAL, NOP, BIOSUISSE)
7. Other (ISO 14001, ISO 50001) etc.

Copy / copies of the valid certificates can be presented on demand

X. Foreign Body Control

The following aspects are integrated:

- Plastic Policy
- Glass Policy
- Wood Policy
- Metal and blade policy
- Pest control plan
- Metal Detection:

Safety sieving 630 microns (liquor)
Safety sieving 1000 microns (powder)
Magnets and Metal Detection Control:

Fe	4.0mm
Non-Fe	5.0mm
Stainless Steel	5.0mm

XI. Suitability of product composition for specific diets

The Product is suitable for Jewish diet	Yes
The Product is suitable for Muslim diet	Yes
The Product is suitable for Vegan diet	Yes
The Product is suitable for Vegetarian diet	Yes
The Product is suitable for Coeliac diet	Yes

XII. Certificate of Analysis

A certificate of analysis is issued for each batch per delivery.
The certificate contains the following information:

- Name and address of the manufacturer and Customer
- Raw material name / code
- Purchase Order no. and TSN no.
- Batch no.
- Production & Best Before Date
- Chemical/physical/microbiological results as required (see above)



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XIII. Delivery, Transport

Transport in clean, dry and odorless containers / trucks, free of any contamination or damage that may pose a risk to the product.

Palletized delivery:

Palletized cargo - per pallet, shrink-wrapped.
Loose goods in container / truck - only sound and clean cartons/bags will be delivered.
Open, damaged or stained cartons/bags will not be loaded.
Container shipments contain max. 25MT, Road transport max 22-24MT or depending on road regulations.

XIV. Legal Requirements

The product meets the relevant valid European legal provisions and it is distributed in compliance with the relevant valid laws, guidelines and regulations, including:

- Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006
- Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC
- Commission Regulation (EU) 2020/749 of 4 June 2020 amending Annex III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for chlorate in or on certain products
- Commission Regulation (EU) 2020/1085 of 23 July 2020 amending Annexes II and V to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for chlorpyrifos and chlorpyrifos-methyl in or on certain products
- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- Commission Regulation (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives
- Commission Implementing Regulation (EU) 2021/1165 of 15 July 2021 authorizing certain products and substances for use in organic production and establishing their lists

ECOM COCOA | THEOBROMA BV commits to inform his clients about all the changes to the nature of the product and / or production process prior to production start.