



Product specification according to the legislation of USA

PASTRY CHEF RESOURCE
4376 LB MCLEOD ROAD
ORLANDO FL 32811
UNITED STATES

Product Specification

Legal denomination : High fat cocoa processed with alkali
Commercial name : 22/24 SR MONROE
Item : 100054E-722

Typical composition

high fat cocoa powder processed with alkali

Delivery form

	EAN	Net weight	Dimensions (l x b x h)
BG	5410522744019	22.680 KG	
Amount per box/bag/each		22.68KG/BG	
Amount per pallet		45BG/PAL	

Product characteristics

Appearance : red
Colour : deep dark red
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	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 % \pm 0.2 min < 75 μ m , 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

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Barry Callebaut Cocoa AG - Hardturmstrasse 181

8005 ZURICH - SWITZERLAND

Tel. : Fax.:

for customer 46643

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Microbiological limits

Ref.Method

MESOPHILIC SPORES	max 1,000/g
THERMOPHILIC SPORES	max 100/g

NIZO
NIZO

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	287 kcal	POLY HYDROXYPHENOLS	2.60 g
ENERGY VALUE	1,201 kJ	VITAMIN A RETINOL	8.800 µg
CALORIES FROM FAT	193 kcal	VITAMIN A (IU)	29
TOTAL PROTEIN	18.9 g	VITAMIN B1 THIAMIN	0.300 mg
MILK PROTEIN	0.0 g	VITAMIN B2 RIBOFLAVIN	0.300 mg
TOTAL CARBOHYDRATES	45.0 g	VITAMIN B3/PP NIACIN/NICOTIN	2.400 mg
SUGARS (MONO+DISACCHARIDES)	0.4 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
ADDED SUGARS	0.0 g	VITAMIN D CALCIFEROL	1.100 µg
POLYOLS	0.0 g	VITAMIN D (IU)	44
POLYDEXTROSE	0.00 g	VITAMIN E ALPHA-TOCOPHEROL	1.800 mg
STARCH	8.4 g	VITAMIN E (IU)	3
TOTAL FAT	23.0 g	FOLATE	35.500 µg
SATURATED FATTY ACID	13.8 g	SODIUM	16.2 mg
MONO UNSATURATED FATTY ACID	7.5 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
POLY UNSATURATED FATTY ACID	0.7 g	PHOSPHORUS	620.1 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM	135.0 mg
CHOLESTEROL	0.0 mg	IRON	42.00 mg
ORGANIC ACIDS	2.60 g	MAGNESIUM	521.0 mg
DIETARY FIBRE	29.0 g	ZINC	5.50 mg
TOTAL ALKALOIDS	2.01 g	IODINE	0.00 µg
CAFFEINE	0.20 g	CHLORIDE	30.20 mg
THEOBROMINE	1.81 g	POTASSIUM	4,600.0 mg
ALCOHOL	0.00 g	ASH CONTENT	9.59 g

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

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	0	PISTACHIO*	0

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

FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	0	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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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.

Storage conditions

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

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Pareve

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

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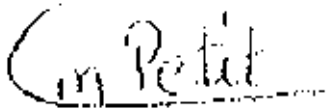
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Optional certifications and programs

Cocoa Horizons Foundation	Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

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Claire-Marie Petit