



**CALLEBAUT®**  
BELGIUM 1911

## DCP-22BOEXB-89B

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  
**Certification** Certified HALAL  
**Commercial name :** Botanical Extra Brute  
**Item :** DCP-22BOEXB-89B

'Belgium' refers to the country of the brand.

### Typical composition

high fat cocoa powder processed with alkali

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

### Delivery form

	EAN	Net weight	Dimensions (l x b x h)
UC	5410522754223	1.000 KG	
BOX	5410522754216	6.000 KG	
Amount		1KG/UC	
Amount per box/bag/each		6UC/BOX	
Amount per pallet		72BOX/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 % ± 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

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for customer 46643

Barry Callebaut Cocoa AG - Hardturmstrasse 181

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Microbiological limits		Ref.Method
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	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 mg
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

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

EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	0	PISTACHIO*	0
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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## **DCP-22BOEXB-89B**

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Printed on 2026/05/05 for customer PASTRY CHEF RESOURCE

Claire-Marie Petit

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