



Bensdorp 22/24 Fat Dutched Cocoa Powder

Product specification according to the legislation of USA

Product Specification

Legal denomination :	High fat cocoa processed with alkali (US)
Commercial name :	22/24 DP
Item :	Bensdorp 22/24 Fat Dutched Cocoa Powder

Typical composition (Rounded values with production tolerances)

high fat cocoa powder processed with alkali 100.0%

Product Characteristics

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

Chemical limits

MOISTURE	max 3.50 %
TOT. FAT CONTENT ON DRY MATTER	22.0 - 24.0 %
pH	6.7 - 7.2 -
SHELLS ON ALKALI FREE NIBS	max 1.75 %
ASHES (F.F.D.M)	max 11.0 %

Ref.Method

IOCCC1(1952)
IOCCC14(1972)
IOCCC15(1972)
WINNOWER CONTROL
IOCCC16(1973)

Physical limits

Particle size : 99.8 % $\pm$ 0.2 min < 75 μ m , 200 mesh sieve

Ref.Method

IOCCC 38(1990)

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g
THERMORESISTANT THERMOPHYLIC	max 100/g
THERMORESISTANT MESOPHYLIC	max 1,000/g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
ISO6579
30MN@100°C, INCUB@35°C
30MN@100°C, INCUB@35°C

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.



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Microbiological limits

Ref.Method

Dimensions

Not specified.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	290 kcal	VITAMIN B3 (DV)	12.0 %
ENERGY VALUE	1,211 kJ	VITAMIN B5 PANTOIC ACID	1.4 mg
CALORIES FROM FAT	190 kcal	VITAMIN B5 (DV)	14.0 %
TOTAL PROTEIN	20 g	VITAMIN B6 PYRIDOXIN	0.2 mg
PROTEIN (DV)	39 %	VITAMIN B6 (DV)	10.0 %
MILK PROTEIN	0 g	VITAMIN B12 CYANO-COBALAMINE	0.0 µg
TOTAL CARBOHYDRATES	46 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	15.4 %	VITAMIN D CALCIFEROL	4.0 µg
SUGARS (MONO+DISACCHARIDES)	0 g	VITAMIN D (DV)	40.0 %
POLYOLS	0 g	VITAMIN D (IU)	160.0
POLYDEXTROSE	0 g	VITAMIN E ALPHA-TOCOPHEROL	7.1 mg
STARCH	8.7 g	VITAMIN E (DV)	23.7 %
TOTAL FAT	23.0 g	VITAMIN E (IU)	10.6
TOTAL FAT (DV)	35.0 %	VITAMIN H BIOTIN	0.0 mg
SATURATED FATTY ACID	14.0 g	VITAMIN H (DV)	0.0 %
SATURATED FATTY ACID (DV)	69.0 %	VITAMIN M FOLIC ACID	35.5 µg
MONO UNSATURATED FATTY ACID	7.0 g	VITAMIN M (DV)	8.9 %
POLY UNSATURATED FATTY ACID	1.0 g	SODIUM	20 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	SODIUM (DV)	1.0 %
CHOLESTEROL	0 mg	VITAMIN C L-ASCORBIC ACID	0.0 mg
CHOLESTEROL (DV)	0.0 %	VITAMIN C (DV)	0.0 %
ORGANIC ACIDS	2.60 g	PHOSPHORUS	620.1 mg
DIETARY FIBRE	30 g	PHOSPHORUS (DV)	77.5 %
DIETARY FIBRE (DV)	119.0 %	CALCIUM	107.8 mg
TOTAL ALKALOIDS	2.0 g	CALCIUM (DV)	10.8 %
CAFFEINE	0.2 g	IRON	11.7 mg
THEOBROMINE	1.8 g	IRON (DV)	65.0 %
ALCOHOL	0.0 g	MAGNESIUM	391.3 mg
POLY HYDROXYPHENOLS	2.6 g	MAGNESIUM (DV)	97.8 %
VITAMIN A RETINOL	36 µg	ZINC	5.5 mg
VITAMIN A (DV)	2.4 %	ZINC (DV)	36.7 %
VITAMIN A (IU)	118	IODINE	0 µg
PROVITAMIN A BETA-CAROTENE	0 µg	IODINE (DV)	0.0 %



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VITAMIN B1 THIAMIN	0.3 mg	CHLORIDE	30.2 mg
VITAMIN B1 (DV)	20.0 %	POTASSIUM	3,330 mg
VITAMIN B2 RIBOFLAVIN	0.3 mg	POTASSIUM (DV)	95.0 %
VITAMIN B2 (DV)	17.6 %	ASH CONTENT	7.9 g
VITAMIN B3/PP NIACIN/NICOTIN	2.4 mg	ISOMALTULOSE	0 g

Additional allergens info

MILK PROTEINS	0	PARABENE	0
LACTOSE	0	YELLOW 5	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	0	VANILLIN	0
SOY OIL	0	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S	0
RYE	0	AZORUBIN	0
BUCKWHEAT	0	AMARANT	0
BEEF	0	COCHINEAL RED A	0
PORK	0	ALLURA RED AC	0
CHICKEN	0	PATENT BLUE	0
FISH	0	INDIGOTINE	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE	0
MOLLUSCS	0	TRAGACANTH	0
CORN	0	GUM ARABIC	0
COCOA	1	SORBIC ACID	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
OTHER NUTS *	0	NON-DAIRY ANIMAL PRODUCTS	0
HAZELNUT OIL, ALMOND OIL	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE	0	FRUCTOSE	1
SULPHITE	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID	0	SUITABLE FOR VEGANS	1

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

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

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



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Additional allergens info

Storage conditions

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

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Pareve

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