



Technical Data Sheet

Code: D-23-A Date: 1-Feb-2022 Supersedes 11-Jan-2021

Name D-23-A

Product Cocoa powder, Alkalised

(Acidity regulator*: potassium carbonate (E501(i))

Producer Olam Cocoa BV

Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands

Veerdijk 18, 1531MS Wormer, The Netherlands

Organoleptic Characteristics

Parameter	Value	Method
Color	Meets standard	Internal method
Flavor	Meets standard	ICA 6/1963

Physical and Chemical characteristics

Parameter	Value	Method
Fat content	22.0 – 24.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	7.2 – 7.6	ICA 15/1972
Fineness (through 75 µm sieve)	99.5% min.	ICA 38/1990 (Water suspension)
Moisture content	5.0% max.	ICA 1/1952

Microbiological characteristics

Parameter	Value	Method
Standard plate count (cfu/g)	5000 max. (median 300)	ICA 39/1990
Molds (cfu/g)	50 max. (median 5)	ICA 39/1990
Yeasts (cfu/g)	50 max. (median 5)	ICA 39/1990
Enterobacteriaceae (per g)	Negative to test	ICA 39/1990
E. coli (per g)	Negative to test	ICA 39/1990
Salmonella (per 4x375g)**	Negative to test	ISO 6579

^{* &}lt;7% on dry matter, without fat, expressed as potassium carbonate

A certificate of analysis is supplied with each product lot shipped.

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

Certification options

Rainforest Alliance **Fairtrade**



(1)



[⁽¹⁾Certification status must be confirmed in the contract]

(1)

Kosher

certified

Halal



certified

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^{**} Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I