



# DCP-22GT-BY-760

## Product specification according to the legislation of USA

### Product Specification

**Legal denomination :** High fat cocoa processed with alkali (US)  
**Commercial name :** PLEIN AROME  
**Item :** DCP-22GT-BY-760

**EAN/UPC :**  
6.00 KG BOX 13073414270936  
1.00 KG UC 3073414270939

### Typical composition

high fat cocoa powder processed with alkali

### Delivery form

1KG/UC 6UC/BOX 70BOX/PAL

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

### Chemical limits

		Ref.Method
MOISTURE	max 5 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22.0 - 24.0 %	IOCCC14(1972)
pH	6.7 - 7.2 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	IOCCC16(1973)
ASHES (F.F.D.M)	max 14.0 %	WINNOWER CONTROL

### Physical limits

	Ref.Method
Particle size : 99.5 % min < 75 µm, 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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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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Barry Callebaut Cocoa AG - Pfingstweidstrasse 60

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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	300 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	200 kcal	CHOLESTEROL	0 mg
TOTAL PROTEIN	20 g	DIETARY FIBRE	31 g
TOTAL CARBOHYDRATES	48 g	VITAMIN A (IU)	27
SUGARS (MONO+DISACCHARIDES)	0 g	SODIUM	20 mg
POLYOLS	0 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	23.0 g	CALCIUM	150.0 mg
SATURATED FATTY ACID	14.0 g	IRON	42.0 mg

## 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

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#### Additional allergens info

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.

"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.

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).

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Philippe Goujon

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