



DCP-22SP-760

Product specification according to the legislation of USA

RADER FOODS, INC.
16390 N.W. 52ND AVENUE
MIAMI FL 33014
UNITED STATES

Product Specification

Legal denomination : High fat cocoa processed with alkali
Commercial name : Extra Brut
Item : DCP-22SP-760 **Reference :** 39025

Typical composition

high fat cocoa powder processed with alkali

Delivery form

	EAN	Net weight
UC	3073414270922	1.000 KG
BOX	13073414270929	6.000 KG
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		70BOX/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 5 %	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 %	WINNOWER CONTROL
ASHES (F.F.D.M)	max 14.0 %	IOCCC16(1973)

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

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Barry Callebaut Cocoa AG - Pfingstweidstrasse 60

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2017/11/08 15:43:05

p. 1 / 3



DCP-22SP-760

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Microbiological limits

		Ref.Method
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.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	287 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	193 kcal	CHOLESTEROL	0.0 mg
TOTAL PROTEIN	18.9 g	DIETARY FIBRE	29.0 g
TOTAL CARBOHYDRATES	45.0 g	VITAMIN A (IU)	27
SUGARS (MONO+DISACCHARIDES)	0.4 g	SODIUM	16.2 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
TOTAL FAT	23.0 g	CALCIUM	107.8 mg
SATURATED FATTY ACID	13.8 g	IRON	42.00 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

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2017/11/08 15:43:05

p. 2 / 3



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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, pine nuts, hickory nuts and coconuts.

"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).

Printed on 2017/11/08 for customer RADER FOODS, INC.

Philippe Goujon

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p. 3 / 3