TRADIN rganio Coco		UCT SPECIFICAT	ION
			Page: 1/2
Commodity code Tradin Orgo			Origin: The Netherlands
Date: 29 07 2022	Version: 5		
Name:	Organic Fairtrade Cocoa Liquor		
	1. Product desc	ription	
Organic cocoa liquor is ob	tained from cocoa nib, mechanically proce cocoa nib Tradin Organic Cocoa		ains the natural fat content of the
	2. Latin name and varie	ty of the plant	
	Latin name: Theobro	ma Cacao	
	3. Ingredient dec	laration	
	100% Certified Organic	Cocoa beans	
Quality	4. Physica		Mothed of determination
Quality Appearance	Standard solid paste		Method of determination organoleptic
Taste and Odour Color	typical of cocoa, free of off flue	avor or odour	organoleptic organoleptic
Sieve residue (through 75 µm sieve) Shell-content	min 99.0%		ICA 38
	max 1.75%		AOAC 970.23
	5 Brokovi	-	•
	5. Packagir	Ig	
	Cardboard box with pe-	liner or as bulk.	
	6. Labeling den	nands	
Descr	Products are minimally prion of product mentioning organic, tracir		r and weight.
	7. Shelf life	)	
	Solid: 24 months from pr Bulk: 1 mon		
8. 5	torage conditions	9. Trai	nsport conditions
Keep strong smelling products away from the cocoa liquor Temperature: <20°C Rel.humidity: 40 - 70%		Temperature: <20°C Rel.humidity: <50%	

ommodity	y code Tradin Organic Cocoa B.V.:	41610000 10. Microbiological c	characteristics		
	Micro-organism		mit value		Method of determination
Total plate count			5,000 cfu/g		
Yeasts			50 cfu/g		EN-ISO 4833 ISO 21527-2
Moulds		5	50 cfu/g		ISO 21527-2
Enterobacteriaceae			10 cfu/g		ISO 21528-2
Escherichia coli		negative in 1 g		ISO 16649-2	
	Salmonella	negc	ative in 100 g		EN-ISO 6579
		11. Analyti	ical		
Quality		Standard			Method of determinatio
Moisture		max 2.0%			ICA 1
Fat content (cocoa butter)			min 52.0%		
pH			5.0 - 6.0		
	Ashes		max 7%		ICA 16
		12. Indicative nutritiona	al values / 100g		
	(he el)	0510//00	Distant Fiber (a)		15.4
rgy (kJ/l al Fat (g		2510/600 56.0	Protein (g)	Dietary Fiber (g)	
unun (g	of which Saturated Fatty Acids		Salt (g)		10.4
bohydro		5.9			
o on y are	of which Sugars		Source of information: Li	terature or supplier in	formation.
		13. Allergens			
	llergen information	Recipe / Product formula (= present)	Cross contamination (=		ן
Regu	ulation (EU) No1169/2011 Annex II	(added ingredients, additives, carriers, processing aids etc derived from an allergenic source)	<ul> <li>(unintentional presence due to prod used utensils, personnel, airborne of</li> </ul>		
Inc	cluding products thereof	denved non an alleigenic source)	used diensils, personnel, andonie d	ontact of by the other means)	
		Used as ingredient	Used in same line	Used in the same plant	
Cere	eals containing gluten	-	-	-	+ = Present - = Not present
	Crustaceans	-	-	-	
	Eggs	-	-	-	Same line: The product is processed on the same
	Fish Peanuts	-	-	-	production line as this allergen.
	Soybeans		-		-
	Milk (incl. lactose)	-	-		Same plant: The product is processed in the same plant
	Nuts	-	-		where this allergen is present
	Celery	-	-		
	Mustard	-	-	-	The interpretation of the cross- contamination is to the best of
	Sesame seeds	-	-		our knowledge but should not
	Sulphur dioxide and	_		-	be considered as a warranty of any kind without analytical
su	ulphites (E220-E228)				verification.
	Lupin		-	-	
	Molluscs		-		J
		14. Disclair	mer		
produc	t is in compliance with the Dutch F	ood Law and the ELI Food Law			
		insport and characterization in accordance	with the EC regulation 848	/2018.	
		per component according EU-organic law			L.
produc	t is conforming EC 1829/2003 and E	EC 1830/2003 for not using GMO material.			
produc	t is not exposed to irradiation.				
	ate a superal face that some short in the face of	and a second as to the second second second	025/0004 and the sectors	i a la la	
	ging used for this product, is food g ontact with products for human co	rade according to the requirements of EC 1	y35/2004 and therefore sur	ane	
	Under with products for numbh co				
ase cons	sult Tradin for any special demand	s such as the absence of traces of other ingr	edients than mentioned in	the ingredients list.	
	n doubt or are having dissentient vi			<u> </u>	
	ons might be subject to change wit				
		nnot accept liability for any direct or indirect			
		gate whether or not the product complies w	with the food regulations in	the country	
ere the e	end products will be sold.				
nded u	se: human consumption				
	narket standards or legislation: -				
		15. Signati	ure		
ttional n	Turi on the		Approved by:		
ttional n me:	Tradin Organic Cocoa B.V.			In in	
ttional n	Stationsplein 51			Qe	
ttional n me: dress:	Stationsplein 51 1012 AB Amsterdam		Rene Vermunt		
	Stationsplein 51			inager	