

BÄKO Art.Nr.: 370078 / 20 x 1 kg

370079 / 4 x 5 kg

370359 / 25 kg

Technical Data Sheet

Name	D-21-CM cocoa powder, alkalized, 20-22% fat
Producer	Olam Cocoa BV
	- Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands - Veerdijk 18, 1531MS Wormer, The Netherlands
Nomenclature	According to European Directive 2000/36/EC: According to Codex STAN 105-1981, Rev. 1-2001: According to 21CFR 163.113:
	Cocoa powder Cocoa powder Cocoa processed with alkali

Composition Cocoa, potassium carbonate

Organoleptic Characteristics

Parameter	Value	Method
Colour	Meets standard	Internal method
Flavour	Meets standard	ICA 6/1963

Physical and Chemical characteristics

Parameter	Value	Method
Fat content	20.0 – 22.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	6.8 – 7.2	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
Moulds (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	ICA 39/1990

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

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

Storage

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



(1)

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

Kosher


certified

Halal


certified

Olam International Limited

7 Straits View · Marina One East Tower #20-01, Singapore 018936 · +65 6339 4100 (phone) · +65 6339 9755 (fax) · www.olamgroup.com

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by Olam or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing Olam ingredients.

Indicative Nutritional Information

Name Cocoa powder type D-21-CM

Producer Olam Cocoa BV

- Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
- Veerdijk 18, 1531MS Wormer, The Netherlands

Main components

Total fat	21.0	g/100g	Calcium	130	mg/100g
Moisture	4.0	g/100g	Chloride	10	mg/100g
Protein	19.8	g/100g	Magnesium	490	mg/100g
Dietary Fiber	28.4	g/100g	Phosphorous	600	mg/100g
Organic acids	3.5	g/100g	Potassium	3500	mg/100g
Carbohydrates ¹	11.4	g/100g	Sodium	20	mg/100g
- Of which starch	10.5	g/100g	- Salt (2.5 x [Na]) ¹	50	mg/100g
- Of which sugars	0.9	g/100g	Iron	31	mg/100g
- Added sugars	0.0	g/100g	Zinc	6	mg/100g
- Polyols	0.0	g/100g	Copper	3	mg/100g
Theobromine	1.9	g/100g			
Caffeine	0.2	g/100g			
Ash	8.9	g/100g			

Fat

Saturated fat	12.8	g/100g	Vitamin A	<50	IU/100g
Mono-unsaturated fat	7.2	g/100g	Vitamin B1 (thiamine)	0.1	mg/100g
Poly-unsaturated fat	0.7	g/100g	Vitamin B2 (riboflavin)	0.3	mg/100g
Trans fat	<0.02	g/100g	Vitamin B3 (niacin)	1.8	mg/100g
Cholesterol	<1	mg/100g	Vitamin B5 (pantothenic acid)	2.1	mg/100g

Vitamin C	<0.1	mg/100g
Vitamin D	<0.05	µg/100g
Vitamin E	5.0	IU/100g

Energy ¹

Energy	379	kcal/100g
	1569	kJ/100g
Energy from fat	187	kcal/100g
	767	kJ/100g

¹ Energy, carbohydrates and salt calculated according to Regulation (EU) 1169/2011

Olam International Limited

7 Straits View · Marina One East Tower #20-01, Singapore 018936 · +65 6339 4100 (phone) · +65 6339 9755 (fax) · www.olamgroup.com

Nutrient content information is indicative of composition but not intended as definitive or complete. It is not intended for use in determining specific nutrient labeling values in finished products containing this ingredient as the responsibility for determining label information lies with the finished product manufacturer. Organic matter such as contained in products of this nature is subject to variation in nutritional composition. We disclaim any and all warranties, whether express or implied, including the implied warranty of merchantability. Our responsibility for claims arising from breach of warranty, negligence or any other cause shall not include consequential, special or incidental damages, even if we have been made aware of the possibility of such damages, and is limited to the purchase price of the product. None of the statements made herein shall be construed as a grant, either express or implied, of any licence under any patent held by Olam or other parties.

Allergens and sensitizers information

Name Cocoa powder type D-21-CM

Producer Olam Cocoa BV

- Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
- Veerdijk 18, 1531MS Wormer, The Netherlands

Declarable allergens EU ¹ and USA ²	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten	No	No	No	<20 ppm gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy ³	No	No	No	
Milk	No	No	No	
(Tree) Nuts	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macademia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginkonut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pistachio	No	No	No	
- Sheanut	No	No	No	
Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites (expressed as SO ₂) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	

Allergens and sensitizers information

Additional allergens EU: LeDa list v2.0 – 2011	Part of recipe	Used on shared line	As raw material in factory	Comments
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Glutamate (E620 – E625)	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
Corn/maize	No	No	No	
Legumes	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	
Additional allergens – Japan: CAA list – 2013	Part of recipe	Used on shared line	As raw material in factory	Comments
Abalone	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Mackarel				
Shrimp/prawn	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Squid	No	No	No	
Apples	No	No	No	
Banana				
Kiwifruit	No	No	No	
Manggo	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Mushrooms	No	No	No	
Yams	No	No	No	
Buckwheat	No	No	No	
Other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
Animal products (other)	No	No	No	
Antioxidants	No	No	No	Natural presence of antioxidants, none added
Artificial (AZO) colors	No	No	No	
- E102 Tartrazine	No	No	No	
- E104 Quinoline yellow	No	No	No	
- E110 Sunset Yellow FCF	No	No	No	
- E122 Azorubine	No	No	No	
- E124 Ponceau 4R	No	No	No	
- E124 Cochineal Red A	No	No	No	
- E129 Allura Red AC	No	No	No	
- Other	No	No	No	
Artificial sweeteners	No	No	No	

Allergens and sensitizers information

Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
BHA/BHT	No	No	No	
Cottonseed flour	No	No	No	
Flavors (artificial and/or natural)	No	No	No	
Latex	No	No	No	
Leguminosae	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Phosphates	No	No	No	
Preservatives (added)	No	No	No	
Sorbic acid	No	No	No	
Spices	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Vanillin	No	Yes	Yes	Possible traces due to cross contamination
Sugars	No	No	No	Natural presence, none added
- Saccharose (sucrose)	No	No	No	
- Glucose	No	No	No	
- Fructose	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein	No	No	No	Cocoa contains protein by nature, none added
Vitamins	No	No	No	Naturally present, none added
Yeast	No	No	No	

¹ EU: Regulation 1169/2011

² USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

³ Lots produced before November 2017 may contain traces of soy lecithin due to cross contamination (max 1.5ppm soy protein)



NON-GMO STATEMENT, LOCATIONS KOOG AAN DE ZAAN AND WORMER

Koog aan de Zaan, 1 July 2018

Dear valued Olam customer,

Herewith we would like to confirm that the cocoa products produced in our factories in Koog aan de Zaan and Wormer, The Netherlands, are **not genetically modified** as defined in the following regulations:

- Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed;
- Regulation (EC) no 1831/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

In the manufacturing process of the cocoa products we use no gene-modifying techniques, nor are the raw materials, ingredients or processing aids made with help of genetic modification, as far as our knowledge goes. E.g. for the production of cocoa powders with added lecithin we only use sunflower lecithin which is a non-GMO emulsifier.

This statement is valid for one year from the date of signing.

Kind regards,

Olam International Ltd.

Olam International Limited

7 Straits View, Marina One East Tower #20-01, Singapore 018936

T +65 6339 4100 | F +65 6339 9755 | olamgroup.com

Reg. No. 199504676-H



PACKAGING STATEMENT KOOG AAN DE ZAAN/WORMER

Koog aan de Zaan, 1 November 2017

Dear valued Olam customer,

We, Olam Cocoa B.V., declare that the packaging materials we use for the packaging and storage of our cocoa products are suitable for the packaging of food and fulfill the current applicable legal requirements in the EU for direct contact with foodstuffs (including Regulation 1935/2004 and Regulation 10/2011).

This statement is valid for one year from the date of signing.

Kind regards,

Olam International Ltd.

Olam International Limited

7 Straits View, Marina One East Tower #20-01, Singapore 018936

T +65 6339 4100 | F +65 6339 9755 | olamgroup.com

Reg. No. 199504676-H

PRODUKT-SICHERHEITSDATENBLATT

REF: Verordnung EG 1907/2006 UND ERGÄNZUNGEN

Olam (fettreduziertes) Kakaopulver, naturbelassen oder alkalisiert, 0- 23% Fett

1.0 STOFFBEZEICHNUNG

1.1. Produktname: (Fettreduziertes) Kakaopulver*, (alkalisiert), 0 – 23% Fett

*Optional mit zugesetztem Sonnenblumenlecithin

*Optional mit zugesetztem Vanillin (CAS-Nr.: 121-33-5)

1.2. CAS-Nummer: 95009-22-6

1.3. EINECS-Nummer: 305-748-4

Für den Einsatz in Lebensmitteln

1.4. Hergestellt von: Olam Cocoa (Kontakt via Hauptbüro)

Postbus 2

1540 AA Koog aan de Zaan

Niederlande

1.5. Ansprechpartner: Ronald.Vos@olamnet.com

1.6. Notfall-Telefonnummer: **+31 75 64 64 646 (rund um die Uhr erreichbar)**

2.0 ZUSAMMENSETZUNG

2.1. Kakaopulver, optional alkalisiert mit Kaliumkarbonat und/oder Natriumhydroxid.

2.2. Kakaopulver (alkalisiert), optional mit zugesetztem Sonnenblumenlecithin.

2.3. Kakaopulver (alkalisiert), optional mit zugesetztem Vanillin.

2.4. Ohne schädliche Verunreinig

3.0 MÖGLICHE GEFAHREN

3.1. Keines der Materialien in der Zusammensetzung ist im Rahmen der Definitionen der Richtlinie 1272/2008 als gefährliche Substanz eingestuft.

3.2. Bei Kontakt mit den Augen (z. B. durch Staubpartikel) können Reizungen entstehen.

3.3. Das Einatmen von Staub kann zu Reizungen führen.

4.0 ERSTE-HILFE-MASSNAHMEN

4.1. Nach Augenkontakt sofort mit reichlich Wasser ausspülen und gegebenenfalls ärztlichen Rat einholen.

4.2. Nach Einatmen: An die frische Luft gehen und gegebenenfalls ärztlichen Rat einholen.

5.0 MASSNAHMEN ZUR BRANDBEKÄMPFUNG

5.1. Zündquellen in den Bereichen vermeiden, in denen feiner Kakaostaub erzeugt werden kann.

5.2. Geeignete Löschmittel sind Wasser, Kohlendioxid oder ein Pulverlöscher.

5.3. Feuerwehrleute müssen Schutzkleidung und eine zertifizierte Atemschutzmaske tragen.

5.4. Bei der Verbrennung kann Kohlenmonoxid entstehen.

6.0 MASSNAHMEN BEI UNBEABSICHTIGTER FREISETZUNG

6.1. Das Produkt mithilfe von Vakuum oder Besen und Schaufel wieder aufnehmen. Freigesetztes Material darf nicht mehr für Lebensmittel verwendet werden.

7.0 HANDHABUNG UND LAGERUNG

7.1. An einem trockenen, gut belüfteten Ort und entfernt von intensiven Gerüchen lagern, um das Eindringen von Feuchtigkeit und fremden Gerüchen zu verhindern.

7.2. Arbeitshygiene - Das Einatmen von Staub vermeiden; in einem Bereich mit einer angemessenen Lüftung verwenden. Kontakt mit den Augen vermeiden.

8.0 EXPOSITIONSBEGRENZUNG UND PERSÖNLICHE SCHUTZAUSRÜSTUNG

8.1. Atemschutz: Staubmaske

PRODUKT-SICHERHEITSDATENBLATT

REF: Verordnung EG 1907/2006 UND ERGÄNZUNGEN

- 8.2. Handschutz: Nicht erforderlich
- 8.3. Augenschutz: Nicht erforderlich
- 8.4. Sonstige Maßnahmen: Keine

9.0 PHYSIKALISCHE UND CHEMISCHE EIGENSCHAFTEN

- 9.1. Erscheinungsbild: Braunes Pulver
- 9.2. Geruch: Typischer Kakaogeruch
- 9.3. pH: 4,5 – 8,6 in einer 10%igen wässrigen Dispersion
- 9.4. Schmelzpunkt: Nicht zutreffend
- 9.5. Siedepunkt: Nicht zutreffend
- 9.6. Spezifisches Gewicht: Ca. 0,3 – 0,4 (g/cm³, Schüttdichte)
- 9.7. Löslichkeit in Wasser: Ca. 45% des Pulvers ist in heißem Wasser (80°C) löslich
- 9.8. Explosive Eigenschaften:
 - 1. Min. Zündtemp. (spontan) der Staubwolke: 360°C
 - 2. Min. Funkenenergie für Zündung: 8700 mJ
 - 3. Min. explosionsfähige Konzentration: 60 g/m³
 - 4. Max. Explosionsüberdruck p max: 7,6 bar
 - 5. Max. Druckanstiegsgeschwindigkeit dp/dt max: 305 bar/s (20 l)
 - 6. Kenngröße für Staubexplosion Kst: 83 bar.m/s
 - 7. Staubexplosionsklasse: St 1

10.0 STABILITÄT UND REAKTIVITÄT

- 10.1. Haltbarkeit: 24 Monate.
Die optimalen Lagerbedingungen sehen wie folgt aus: 15 - 20°C mit einer Luftfeuchtigkeit RH < 50%, Lagerung in einem sauberen, trockenen und gut belüfteten Raum, fern von intensiven Gerüchen
- 10.2. Gefährliche Zersetzungsprodukte: Keine Produkte bekannt
- 10.3. Unverträglich mit: Keine Produkte bekannt

11.0 ANGABEN ZUR TOXIKOLOGIE

- 11.1. (Alkalisierteres) Kakaopulver wird weit verbreitet in Getränken und Nahrungsmitteln eingesetzt.

12.0 ANGABEN ZUR ÖKOLOGIE

- 12.1. (Alkalisierteres) Kakaopulver ist biologisch abbaubar.

13.0 HINWEISE ZUR ENTSORGUNG

- 13.1. Entsorgung in einer Deponie, abhängig von den lokal geltenden Vorschriften, biologisch abbaubar in Abfallbehandlungsanlagen.

14.0 HINWEISE ZUM TRANSPORT

- 14.1. Für den Transport auf dem Land-, See- oder Luftweg gelten keine besonderen Anforderungen oder Einschränkungen.

15.0 GESETZLICH VORGESCHRIEBENE INFORMATIONEN

- 15.1. (Alkalisierteres) Kakaopulver ist ein Lebensmittel, es unterliegt den Bestimmungen aus der Richtlinie 2000/36/EG.

16.0 ZUSÄTZLICHE INFORMATIONEN

- 16.1. Siehe das technische Datenblatt des Produkts.

Ende des Sicherheitsdatenblattes (PSS)