

Technical Data Sheet

erhalten am 04.07.2024
STAV 370235

Code: Astra A (bulk, blocks, chips or ground)

Date: 1-Jan-2024

Supersedes: 1-Feb-2023

Name	Astra A
Product	Cocoa butter
Producer	Olam Cocoa BV (bulk, blocks or ground) Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands Veerdijk 18, 1531MS Wormer, The Netherlands Olam Cocoa Deutschland GmbH (bulk or chips) Neckarvorlandstraße 36-42, 68159 Mannheim, Germany

Physical and Chemical characteristics

Parameter	Value	Method
Acidity (% max)	1.75	IUPAC 2.201 (content of free fatty acids calculated as oleic acid)
Iodine value	33 – 40	IUPAC 2.205 (Wijs method)
Refractive index nD	1.456 – 1.458	IUPAC 2.102 (40°C)
Clear point (°C)	32 – 35	ICA 4/1962
Blue value (max)	0.05	ICA 29/1988
Unsaponifiables (% max)	0.35	ICA 23/1988
Absorbance after washing with alkali (max)	0.14	ICA 19/1973 (270 nm)
Saponification value	192 – 197	IUPAC 2.202
Peroxide value (max)	4	IUPAC 2.501 (Milliequivalent oxygen per kg cocoa butter)
Color (Lovibond Tintometer)	min 40 + 1.0 max 40 + 2.2	ISO 27608 : 2010

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

Microbiological characteristics

Parameter	Value	Method
Standard plate count (cfu/g)	5000 max.	ISO 4833-1
Molds (cfu/g)	50 max.	ISO 21527-2
Yeasts (cfu/g)	50 max.	ISO 21527-2
Enterobacteriaceae (per g)	Negative to test	ISO 21528-1
E. coli (per g)	Negative to test	ISO 166649-3
Salmonella (per 4x375g)*	Negative to test	ISO 6579-1

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

Not all microbiological parameters are included on the standard COA. Not all results may be available prior to delivery.

Storage

Liquid: The optimum storage conditions are at 40-50° C (104-122°F)

Solid: 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.

Ground: This tempered cocoa butter is processed under Nitrogen at 10 to 15°C, which results in the production of ground cocoa butter particles. This process is controlled; however storage and transportation conditions may affect the final form of the ground cocoa butter.

Ship in cooled container, temperature max 15°C.

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 odours.

Under the described transport and storage conditions the product has a shelf life of 12 months from the date of manufacture. When used after 3 months after manufacture, there should be first a sensory evaluation in the end product.

Certification options

Rainforest Alliance



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Fairtrade



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[**Certification status must be confirmed in the contract]

Kosher



certified

Halal



certified

Olam International Limited

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Indicative Nutritional Information

Code: Astra A (bulk, blocks or chips)

Date: 1-Feb-2022

Supersedes 1-Sep-2021

Producer	Olam Cocoa BV (bulk or blocks)
	Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
	Veerdijk 18, 1531MS Wormer, The Netherlands
	Olam Cocoa Deutschland GmbH (bulk or chips)
	Neckarvorlandstraße 36-42, 68159 Mannheim, Germany

Main components			Minerals		
Total fat	99,9	g/100g	Calcium	0,25	mg/100g
Moisture	0,1	g/100g	Chloride	0,00	mg/100g
Protein	0,0	g/100g	Magnesium	0,45	mg/100g
Dietary Fiber	0,0	g/100g	Phosphorous	5,00	mg/100g
Organic Acid	0,0	g/100g	Potassium	2,00	mg/100g
Carbohydrates ¹	0,0	g/100g	Sodium	0,00	mg/100g
- Of which starch	0,0	g/100g	- Salt (2.5 x [Na]) ¹	0,00	mg/100g
- Of which sugars	0,0	g/100g	Iron	0,03	mg/100g
- Added sugars	0,0	g/100g	Zinc	0,00	mg/100g
- Polyols	0,0	g/100g	Copper	0,01	mg/100g
Theobromine	0,0	g/100g			
Caffeine	0,0	g/100g			
Ash	0,0	g/100g			

Fat			Vitamins		
Saturated fat	61,5	g/100g	Vitamin A	<50	IU/100g
Mono-unsaturated fat	35,0	g/100g	Vitamin B1 (thiamine)	0,0	mg/100g
Poly-unsaturated fat	3,5	g/100g	Vitamin B2 (riboflavin)	0,0	mg/100g
Trans fat	<0,1	g/100g	Vitamin B3 (niacin)	0,0	mg/100g
Cholesterol	3,0	mg/100g	Vitamin B5 (pantothenic acid)	0,0	mg/100g
			Vitamin C	<0,1	mg/100g
			Vitamin D	<0,05	µg/100g
			Vitamin E	30,0	IU/100g

Energy ¹		
	Energy	900 kcal/100g
		3696 kJ/100g
	Energy from fat	900 kcal/100g
		3696 kJ/100g

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

Olam International Limited

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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

Code: Astra A (bulk, blocks, chips or ground)

Date: 01 July 2023

Supersedes: 1-Sep-2022

Name	Astra A
Producer	Olam Cocoa BV (bulk, blocks or ground)
	Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands
	Veedijk 18, 1531MS Wormer, The Netherlands
	Olam Cocoa Deutschland GmbH (bulk or chips)
	Neckarvorlandstraße 36-42, 68159 Mannheim, Germany

Declarable allergens EU* and USA**	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	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	
- Macadamia/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	
- Ginko nut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pili nut	No	No	No	
- Sheanut	No	No	No	

Allergens and sensitizers information

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	

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 (Leguminosae)	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	

Additional allergens – Japan: CAA list – 2019***	Part of recipe	Used on shared line	As raw material in factory	Comments
Abalone	No	No	No	
Apple	No	No	No	
Banana	No	No	No	
Buckwheat	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Kiwifruit	No	No	No	
Mackerel	No	No	No	
Mushrooms	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Shrimp/prawn	No	No	No	
Squid	No	No	No	
Yams	No	No	No	

Allergens and sensitizers information

Misc. additional allergens and other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
Added antioxidants	No	No	No	Natural presence of antioxidants, none added
Added colors (natural or artificial, incl. AZO colors)	No	No	No	
Added flavors (natural or artificial)	No	No	Yes	Vanillin may be used with specific Olam Cocoa BV cocoa powder recipes.
Added preservatives (incl. BHA/BHT)	No	No	No	
Added sweeteners (natural or artificial)	No	No	No	
Added sugars	No	No	No	Natural presence, none added
Added vitamins	No	No	No	Natural presence, none added
Animal products (other)	No	No	No	
Bee pollen, propolis or royal jelly	No	No	No	
Benzoic acid and parabens (E210 – E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
Cottonseed flour	No	No	No	
Latex	No	No	No	
Mango	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Rice	No	No	No	
Seeds and products thereof	No	No	Yes	Rapeseed: Rapeseed lecithin may be used with specific Olam Cocoa BV cocoa powder recipes. Sunflower seeds: Lots produced before January 2023 only as sunflower lecithin was used with specific Olam Cocoa BV cocoa powder recipes.
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	
Tomato	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein (incl. hydrolyzed)	No	No	No	Cocoa contains protein by nature, none added
Yeast (added)	No	No	No	

* EU: Regulation 1169/2011

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

*** Japan: Food Labelling Standards (Cabinet Office Order No. 10 of 2019)

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.

Non-GMO statement

ofi cocoa

1 November 2023

Dear valued customer,

Herewith we would like to confirm that the cocoa products produced by **ofi** cocoa 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 1830/2003 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.

The cocoa products are **not bioengineered (BE) foods** as defined by (US) 7 CFR 66 – National Bioengineered Food Disclosure Standard.

As we are not aware of any GMO nor bioengineered cocoa varieties grown commercially, GMO testing is not actively carried out. 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. For the production of cocoa powders with added lecithin in our manufacturing sites in the Netherlands (Olam Cocoa BV), from 2023 we use rapeseed lecithin. Do note that we only use non-GM rapeseed lecithin, guaranteed by our suppliers.

This statement is valid for one year from the date written above.

Kind regards,

ofi

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Reg. No. 199504676-H

**olam food
ingredients**

EU product compliance statement

ofi cocoa

1 November 2023

Dear valued customer,

We declare that the cocoa products manufactured by below **ofi** cocoa sites:

- Olam Cocoa B.V. (Koog aan de Zaan and Wormer, The Netherlands)
- Olam Cocoa Deutschland GmbH (Mannheim, Germany)
- Olam Food Ingredients Spain S.L.U. (Cheste, Spain)
- Olam Cocoa Processing Ghana Limited (Kumasi, Ghana);
- Olam Cocoa Processing CI (Abidjan and San Pedro, Ivory Coast)

comply with the applicable food legislation in the European Union, in particular:

- Regulation EU178/2002.
- Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000, relating to cocoa and chocolate products intended for human consumption.

with the possible exception of:

- Regulation (EC) No 1333/2008, where alignment on alkalizing agent content (versus limit of 7% alkali on a dry matter, without fat, expressed as potassium carbonates) and application can be confirmed on a per product basis by contacting cocoa.techdocemea@ofi.com.

This statement is valid for one year from the date written above.

Kind regards,

ofi

Packaging information: Cocoa butter chips in cartons

ofi cocoa – Manufacturing site: Olam Cocoa Deutschland GmbH (Germany)

1 November 2023

Dear valued customer,

Standard packaging for cocoa butter chips in cartons, delivered on wooden pallets, is as follows:

Pallet configuration

Cartons per layer	16	Layers per pallet	5
Cartons per pallet	80	Height of loaded pallet	+/- 180cm

Packaging data (approximate sizes and weights, unless indicated otherwise)

	Material	Size (LxWxH)	Weight/unit	Weight/pallet
Carton	PE-foil blue	28,6 x 18,6 x 31,5cm	0,05kg	4,00 kg
	Cardboard		0,33kg	26,40 kg
Pallet	Wood	80 x 120 x 15 cm	25 kg	25 kg
Pallet slip sheet	Paper Styrene/butadiene coating	*	*	0,34 kg
Pallet wrap	Polyethylene	*	*	1,36 kg
Total gross weight per pallet				Approx 854 kg
Total net weight per pallet				800 kg

This statement is valid for one year from the date written above.

Kind regards,

ofi

EU packaging compliance statement

ofi cocoa

1 November 2023

Dear valued customer,

We declare that the packaging materials we use for the packaging and storage of cocoa products manufactured by below **ofi** cocoa sites:

- Olam Cocoa B.V. (Koog aan de Zaan and Wormer, The Netherlands)
- Olam Cocoa Deutschland GmbH (Mannheim, Germany)
- Olam Food Ingredients Spain S.L.U. (Cheste, Spain)
- Olam Cocoa Processing Ghana Limited (Kumasi, Ghana);
- Olam Cocoa Processing CI (Abidjan and San Pedro, Ivory Coast)

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, Regulation 10/2011, and Directive 94/62/EC).

We also confirm that to our current knowledge none of our packaging material suppliers actively use phthalates or Bisphenol-A in their packaging materials.

Even though traces may be present due to impurities, the amount in the packaging materials is considered negligible and well below the regulatory limits.

This statement is valid for one year from the date written above.

Kind regards,

ofi