



PRODUCT DATA SHEET

JS Natural cocoa powder – ZERO

Description:

Product description:

Natural fat reduced cocoa powder from Theobroma cocoa

Ingredients:

Defatted cocoa

Application:

Designed for preparation of chocolate confectionery and other food products

Process Description:

Defatted cocoa solids are sterilized and milled

Production location:

Zaandam, The Netherlands

Nutritional data:

Nutritional values	UoM	Typical values (100g)
Energy	kJ	727
Energy	kcal	198
Fat	g	0.3
- Of which Saturated	g	0.2
- Of which mono unsaturated	g	0.1
- Of which poly unsaturated	g	0.0
Carbohydrate	g	17.2
- Of which sugar	g	2.0
- Of which starch	g	15.0
Protein	g	28.6
Fibers	g	13.0
Sodium	mg	23.0

Sensory Properties:

Color Dry	Brown
Color in Application	Brown
Odor	Cocoa free from off odors
Taste	Cocoa free from off flavours



Specifications and typical values:

Quality and Chemical properties:

Parameter	UoM	Typical value
Fat	%	0 – 2
Moisture	%	max. 5.0
Fineness	%	min. 99.5 <75µm
pH	-	6.0 ± 0.5

Microbiological properties:

Parameter	UoM	Typical value
Total Plate Count	cfu/g	max. 5000
Yeast	cfu/g	max. 100
Moulds	cfu/g	max. 100
E-coli	/g	Negative
Salmonella	/25g	Negative

Allergens:

Allergen	Presence as an ingredient or additive
Gluten (or components thereof)	Not present
Eggs (or components thereof)	Not present
Fish (or components thereof)	Not present
Peanuts (or components thereof)	Not present
Soya (or components thereof)	Not present
Milk and Dairy (or components thereof)	Not present
Lactose (or components thereof)	Not present
Edible nuts (or components thereof)	Not present
Celery (or components thereof)	Not present
Mustard (or components thereof)	Not present
Seeds (or components thereof)	Not present
Lupine (or components thereof)	Not present
Mollusks (or components thereof)	Not present
Sulphur dioxide and Sulphite >10mg/kg	Not present

Transport, Packaging and Storage:

Paper bags:

Distribution Unit	
Weight net/ weight gross	25 kg/ 25,48 kg
Distribution unit dimensions (l/w/h)	80/40/15 cm
Shelf life	3 years after manufacturing date
Storage conditions	Store in a cool and dry place



COCOA
SINCE 1923

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Pallet:

Pallet type	One way pallets 120x80 cm
Sacks per layer/ layers/ total	3/12/36
Weight net/ Weight gross	900kg / 925kg
Dimensions (l/w/h)	120/80/160 cm

Bigbag:

Distribution Unit	
Weight net/ weight gross	1000 kg/ 1003 kg
Distribution unit dimensions (l/w/h)	100/100/190 cm
Shelf life	3 years after manufacturing date
Storage conditions	Store in a cool and dry place

Pallet:

Pallet type	Four way pallets HT 100x120 cm
Weight net/ Weight gross	1000kg / 1025kg
Dimensions (l/w/h)	100/120/200 cm

Labeling:

Product name	Yes
Production date	Yes
Expiry date	Yes
Supplier	Yes
Batch \ Lot code	Yes