

SPECIFICATION SHEET

Issued on: 6-10-2023

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



High Fat Cocoa Powder



Legal denomination Cocoa powder

Cocoa solids* 100%

List of ingredients
Additives

Cocoa powder
Alkali Agents ($\leq 7\%$): Potassium hydroxide
KOH (E525) and Potassium carbonate
K₂CO₃ (E501) – function: acidity regulator



Shape

Powder

Suitable for:
Ganaches



Recipe code

SPCCPOWDERC0018A70

Sales code

E3046

Shelf life

24 months from production date



Storage

Keep cool (10-20°C) and dry (relative
humidity <60%). No exposure to strong
odours and/or direct sunlight.



Chemical and physical characteristics:

Moisture max. 4,5% IOCCC n°3 - 1952

Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above mentioned product:

Salmonella	absent / 100 g	ISO 6579 (2002) PCR
Enterobacteriaceae	max.10 / g	Internal Method BAC04
Yeasts	max. 50 / g	ICA 39, 1990 no, 7
Moulds	max. 50 / g	ICA 39, 1990 no, 7
Total plate count	max. 5000 / g	ICA 39, 1990 no, 2

Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **n/a**

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms equivalent to the volume used in this product.

For more see: www.velichegourmet.com/sustainability.

Nutritional values (/100g):

The below nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy values are calculated following Regulation (EC) N° 1169/2011.

Energy (kJ)	1590
Energy (kcal)	380
Fat (g)	22,5
of which saturated (g)	13,6
of which mono-unsaturated (g)	8,0
of which polyunsaturated (g)	0,9
Carbohydrates (g)	8,7
of which sugars (g)	0,6
of which starch (g)	8,1
Fibre (g)	27,0
Protein (g)	19,4
Salt (mg)	70,00

LOGISTICS SHEET

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Shape	Powder
Packaging	4 * 5 kg bags



Recipe code	SPCCPOWDERC0018A70
Sales code	E3046
Customs code	1805.00.00
Shelf life	24 months from production date



EAN code unit	5 410668074735
EAN code box	0
Pallet Type	Wood pallet (100*120 cm)

Unit	5 kg bag
Unit/Box	4
Box/Pallet	32
Layer/Pallet	4
Box/Layer	8

Dimensions/unit	52,0 * 20,5 * 13,5 cm
Dimensions/box	43,3*32,3*37,1 cm
Dimensions/pallet	100 * 120 cm
Layer height	0

Gross weight	(weight of product and packaging)
Gross weight/unit	4,22kg
Gross weight/box	21 kg
Gross weight/pallet	691,46kg

Net weight	(weight of product without packaging)
Net weight/unit	5 kg
Net weight/box	20 kg
Net weight/pallet	640kg

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