

Product specification according to the legislation of Canada

TCIQ Cacao Responsable 1565 Rue de Louvain Ouest, Montréal, QC, H4N 1G6 Canada

# **Product Specification**

Legal denomination: Cocoa powder natural 100% cocoa no ingredient added

### **Typical composition**

Cocoa powder

### **Delivery form**

EAN Net weight

Bag

Shape Powder

Amount per box,bag, each 23kg

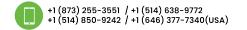
Amount per pallet 45 BG PER PAL

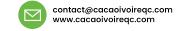
# **Product characteristics**

Appearance: Brown

Colour: Light brown

Smell and taste: Typical for a cocoa powder without off-taste









Chemical limits Ref. Method

Moisture (IOCCC 1/1952). Fat content on dry basis (IOCCC 8a/1972) pH (IOCCC 9/1972) Max 5% (11+-1% à det par le labo). 5.0-6.0%

IOCCC1(1952) IOCCC14(1972) IOCCC15(1972)

Physical limits Ref. Method

Fineness through 75 microns (IOCCC 38/1990). 99,50%-100.00%. IOCCC 38 (1990)

Microbiological limits Ref. Method

TOTAL PLATE COUNT (CC). max 5,000/g. ISO4833

YEAST Max 50/g ISO7954

MOULDS max 50/g ISO7954

ENTEROBACTERIACEAE absent/g ISO21528-2

COLIFORMS max 10/g ISO4832

E COLI absent/g ISO16649-2

#### **BEST BEFORE AND STORAGE CONDITIONS**

3 years from manufacturing date, if the product is maintained in the original pack and in adequate conditions.

#### Storage conditions:

Packaged: In store, preferably at temperature between 15 and 22o C and relative moisture less than 60%.

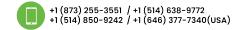
Bulk: In closed silo, preferably at temperature between 15 and 22o C and relative moisture less than 60%.

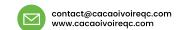
In both cases, keep away from light and foreign odours.

#### **PACKAGING**

#### Presentation:

In bags of 25 Kg of three layers (paper, plastic, paper).









# **ALLERGEN STATEMENT**

Product Name : Cocoa Powder Supplier : TCIQ Cacao Responsable

Date: 23/07/22

		Presence	Remark
1	Milk protein	0	
2	Lactose	0	
3	Soya protein	0	
4	Soya Oil	0	
5	Lecithin	0	
6	Gluten	0	
7	Wheat	0	
8	Rye	0	
9	Maize	0	
10	Sucrose	1	The quantity naturally present in the product
11	Beef	0	
12	Pork	0	
13	Chicken	0	
14	Eggs	0	
15	Fish	0	
16	Crustaceans	0	
17	Cocoa	1	Only ingredient in the product
18	Yeasts	0	
19	Nuts	0	
20	Peanuts	0	
21	Glutamate	0	
22	Sulphur dioxide and sulphites	0	
23	BHA / BHT (E320 and E321)	0	
24	Benzoic acid (E210 – E213)	0	
25	Colours	0	
26	Cinnamon	0	
27	Vanillin	0	
28	Lupins	0	
29	Molluscs	0	
30	Celery	0	
31	Mustard	0	
32	Sesame seeds	0	

Legend: 1 = present/ suitable, - = absent/ not suitable.







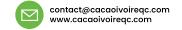
# ALLERGEN CHECK LIST FOR FOOD SUPPLIERS AND MANUFACTURERS

Product name: Cocoa Powder Date: 23 July 2022

Please fill the following table for **each product**. Column I indicate the allergens that may be found in the product, from addition or cross- contamination. Column II indicates the allergens present in other products that are run on the **same** equipment but at a different time. Column III indicates whether any allergens are present in your plant.

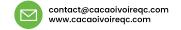
Please fill in each cell of the table with a YES or a NO and, when applicable, include the name of the ingredient. **Do not leave empty cells.** 

ALLERGENS OR ITS DERIVATIVES	PRESENT IN THE PRODUCT	Present in other products manufactured on the same line	Present in the same manufacturing plant
Peanut or its derivatives (peanut pieces, protein, oil, butter, flour and mandelona, etc.)	NO	NO	NO
Tree nuts (almond, macadamia, pecan, hazelnut, filbert, walnut, cashew, brazil, pine nut, chestnut, pistachio, or their derivatives-oil or butter, etc.)	NO	NO	NO
Milk or its derivatives (including milk caseinate, whey and yogurt powder, lactalbumin, lactoglobulin, lactose, Non-bovine milk, etc.)	NO	NO	NO
<b>Egg</b> (including egg white, egg yolk, egg albumin, egg	NO	NO	NO





powder, egg protein isolates, etc.)			
<b>Soy</b> (including soy nuts, soy flour, soy oil, lecithin, tofu and protein isolates, etc.)	NO	NO	NO
Fish or its derivatives (fish protein and extracts, etc)	NO	NO	NO
Shellfish (including crab, crayfish, lobster, prawn and shrimp) and Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives, e.g. Extracts, etc.)	NO	NO	NO
Wheat (including flour, graham flour, starches, bran, cereal extracts, cracker meal, bread crumbs, semolina, wheat germ, wheat gluten, etc.)	NO	NO	NO
Sesame (including seeds, paste, oil, etc.)	NO	NO	NO
<b>Sulphites</b> (including sodium metabisulphite, sulfur dioxide, etc.)	NO	NO	NO
Mustard (including mustard seed, mustard oil, etc.)	NO	NO	NO







OTHER:	Present in the product	Present in other products manufactured on the same line	Present in the same manufacturing plant
Monosodium Glutamate (MSG)	NO	NO	NO
Corn (Starches & Derivatives)	NO	NO	NO
Celery	NO	NO	NO
Gluten	NO	NO	NO
Natural or Artificial Colours (Tartrazine- Yellow #5, Red Dye 40, etc.)	NO	NO	NO
Hydrolyzed Vegetable Protein (HVP)	NO	NO	NO
Coconut	NO	NO	NO
Lupin	NO	NO	NO
Sunflower (Seeds, oil)	NO	NO	NO
Palm Oil and Palm Derivatives	NO	NO	NO

Do you have procedures to avoid cross-contamination of the product with the allergens not present in the product but noted in columns II and III? YES

