

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
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Moisture (IOCCC 1/1952).	Max 5%	IOCCC1(1952)
Fat content on dry basis (IOCCC 8a/1972)	(11+-1% à det par le labo).	IOCCC14(1972)
pH (IOCCC 9/1972)	5.0-6.0%	IOCCC15(1972)

Physical limits	Ref. Method
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Fineness through 75 microns (IOCCC 38/1990).	99,50%-100.00%.	IOCCC 38 (1990)
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Microbiological limits	Ref. Method
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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
<b>Peanut or its derivatives</b> (peanut pieces, protein, oil, butter, flour and mandelona, etc.)	NO	NO	NO
<b>Tree nuts</b> (almond, macadamia, pecan, hazelnut, filbert, walnut, cashew, brazil, pine nut, chestnut, pistachio, or their derivatives-oil or butter, etc.)	NO	NO	NO
<b>Milk or its derivatives</b> (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
<b>Fish or its derivatives</b> (fish protein and extracts, etc)	NO	NO	NO
<b>Shellfish</b> (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
<b>Wheat</b> (including flour, graham flour, starches, bran, cereal extracts, cracker meal, bread crumbs, semolina, wheat germ, wheat gluten, etc.)	NO	NO	NO
<b>Sesame</b> (including seeds, paste, oil, etc.)	NO	NO	NO
<b>Sulphites</b> (including sodium metabisulphite, sulfur dioxide, etc.)	NO	NO	NO
<b>Mustard</b> (including mustard seed, mustard oil, etc.)	NO	NO	NO



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