

<b>PRODUCT</b>	<b>Cocoa Powder 20-22%</b>	<b>PRODUCT CODES</b>	<b>346.16</b>
<b>ISSUE NO.</b>	<b>002</b>	<b>ISSUE DATE</b>	<b>22.11.2012</b>

## PRODUCT SPECIFICATION

### PRODUCT DESCRIPTION

Cocoa powder is obtained from grinding of sound, ripe previously cleaned, unshelled, roasted Cocoa beans (Theobroma Cocoa).

All materials supplied by First Grade International Ltd shall be wholesome in texture and flavour and conform to the requirements of all UK food safety and labelling regulations

### PACK SIZES AVAILABLE

<i>P CODE</i>	<i>WEIGHT</i>	<i>PACKS PER PALLET</i>	<i>PACKAGING WEIGHT</i>	
346.16	5kg	96	Bag 45g	Carton 150g

### INGREDIENTS

#### **INGREDIENTS**

Cocoa Beans 96.16%

Potassium Carbonate E501 (Acidity regulator) 03.84%

### PHYSICAL PROPERTIES

#### **(Form and Colour)**

Very fine dark brown powder

#### **ORGANOLEPTIC**

Characteristic of cocoa powder (high roasted) with no foreign flavours or odours. Equal to previously accepted deliveries

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### CHEMICAL ANALYSIS

<i>TEST</i>	<i>RANGE</i>	<i>METHOD</i>
Fat (on a dry basis)	21 ± 1%	Refractometry
Moisture	5% maximum	Gravimetry
Ash (on a dry fat free basis)	9± 1%	IOCC, 996 17
pH (10% slurry)	7.3 ± 0.3%	PH Electrode

### PHYSICAL ANALYSIS

	<i>TARGET</i>	<i>MAXIMUM LEVEL</i>
Foreign Matter	Nil	Nil
Fineness (on 200 mesh sieve, 74 microns)		0.5% max

### MICROBIOLOGICAL ANALYSIS

		<i>Method of analysis</i>
<i>Total Plate count</i>	<i>10,000 cfu/g max</i>	PCA 32 °C 42 Hours
<i>Coliforms</i>	<i>&lt;100 cfu/g max</i>	Petrifilm 35°C 42 Hours
<i>Yeast</i>	<i>500 cfu/g max</i>	RB 20°C 5 Days
<i>Mould</i>	<i>500 cfu/g max</i>	RB 20°C 5 Days
<i>Salmonella</i>	<i>Absent in 100g</i>	ISO 6575:2000
<i>E.Coli</i>	<i>&lt;10 cfu/g</i>	Petrifilm 37°C 42 Hours

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### METAL DETECTION

<b>SENSITIVITY</b>	<b>FREQUENCY</b>	
<b>2mm Non Fe</b>	<b>100% Through put Calibrated start, mid &amp; end of shift</b>	
<b>1.5mm Fe</b>		
<b>2.5mm S/S</b>		

### NUTRITIONAL INFORMATION

Nutrition Information		Typical values per100g
Energy	kJ	1474
	kcal	353
Protein	g	22
Carbohydrate	g	19
( Of which sugars)	g	0.5
Fat	g	21.0
(Of which saturates)	g	12.6
Fibre	g	27.0
Sodium	g	0

### GENETIC MODIFICATION STATUS

**GMO Free**

Repacked in the UK

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### COUNTRY OF ORIGIN OF COCOA BEANS

Processed from Cocoa Beans sourced from West Africa, Ivory Coast, Indonesia, Equador, Nigeria.

### PACKAGING & CLOSURE

Food grade lined corrugated outer

### Dimensions

<i>Pack size</i>	<i>Inner</i>	<i>Outer</i>
5kg	300mm x 166mm	320x235x165 high

### Labelling

First Grade International Ltd  
20-22% Cocoa Powder  
Code:346.16  
Weight 5kg  
Batch Number:  
Best before Date:  
Date code  
Bar code: 15060100600076

### STORAGE CONDITIONS

Store in cool, dry, odour free conditions away from direct sunlight  
18-20 degrees centigrade, 50% RH

### SHELF LIFE

24 months from date of manufacture

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**FOOD INTOLERANCE DATA**

<b>DOES THIS PRODUCT CONTAIN?</b>	<b>Y/N</b>	<b>COMMENTS</b>
Soya	N	
Nuts / Nut Oil (including any possible sources of contamination)	N	
Sesame Seeds and Derivatives	N	
Other Seeds	N	
Any added Sugar	N	
Honey	N	
Any added Salt	N	
Milk and Milk Derivatives	N	
Egg and Egg Derivatives	N	
Wheat and Wheat Derivatives	N	
Maize and Maize Derivatives	N	
Rye, Barley, Oats, Oat Bran.	N	
Gluten	N	
Modified Starch	N	
Lupin and Lupin Derivatives	N	
Fruit and Fruit Derivatives	N	
Yeast and Yeast Derivatives	N	
Vegetables and Vegetable Derivatives	N	
Cocoa	Y	
Celery	N	
Garlic	N	
Crustaceans, Molluscs and their Derivatives	N	
Fish and their derivatives	N	
Meat or Meat Derivatives	N	
Added MSG	N	
Gelatine	N	
Additives	Y	Potassium Carbonate E501 (Acidity regulator)
Preservatives	N	
Any added colours / Artificial ColourS	N	
Azo and Coal Tar Dyes	N	
Glutamates	N	
Benzoates	N	

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**FIRST GRADE INTERNATIONAL LIMITED**  
 Coconut House, 15 Aston Court, George Road, Bromsgrove Technology Park,  
 Bromsgrove. Worcestershire  
 B60 3AL

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<b>Sulphites</b>	<b>N</b>	
<b>BHA/BHT</b>	<b>N</b>	
<b>Artificial Sweeteners</b>	<b>N</b>	
<b>Alcohols</b>	<b>N</b>	
<b>HVP/HPP/TVP</b>	<b>N</b>	
<b>Aspartame</b>	<b>N</b>	
<b>Caffeine</b>	<b>N</b>	
<b>Phenylalanine</b>	<b>N</b>	
<b><i>IS THIS PRODUCT SUITABLE FOR</i></b>	<b><i>Y/N</i></b>	<b><i>COMMENTS</i></b>
<b>Vegetarians</b>	<b>Y</b>	
<b>Vegans</b>	<b>Y</b>	
<b>Coeliacs</b>	<b>Y</b>	
<b>Kosher</b>	<b>N</b>	
<b>Organic</b>	<b>N</b>	
<b>Halal certified</b>	<b>N</b>	

**Authorised By:-** \_\_\_\_

A signed specification indicates a controlled specification.

**22.11.2012**

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Ref: Directive 91/155/EEC and Amendments

## MSDS - Cocoa Powder 20-22% High Fat

### 1.0 SUBSTANCE IDENTIFICATION

- 1.1 Commercial product name: Cocoa Powder  
1.2 Import/Export Tariff Number: 18050000  
1.3 For use in food.  
1.4 Manufactured by: Icam S.p.A  
Via Cairo Plinio Orsengio  
Italy  
1.5 Telephone: 39 0341 2901  
1.6 Fax: 39 0316 346 320  
1.7 Emergency Telephone Number: 39 031 6346307

### 2.0 COMPOSITION

- 2.1 Cocoa powder Alkalised  
2.2 No hazardous impurities

### 3.0 HAZARDS IDENTIFICATION

- 3.1 Cocoa powder is not classified as a Dangerous Substance within the definitions of Directive 1999/45/EC.  
3.2 Contact with eyes (e.g. dust particles) may cause irritation.  
3.3 Inhalation of dust may cause irritation.

### 4.0 FIRST AID MEASURES

- 4.1 After contact with eyes, flush immediately with plenty of water and seek medical advice when necessary.  
4.2 After inhalation go into fresh air and seek medical advice when necessary.

### 5.0 FIRE FIGHTING MEASURES

- 5.1 Avoid ignition sources where affine cocoa dust might be generate.  
5.2 Water, carbon dioxide, or powder extinguisher may be used.  
5.3 Fire fighters should wear protective clothing and approved respirator.  
5.4 Burning may produce carbon monoxide.

### 6.0 ACCIDENTAL RELEASE MEASURES

- 6.1 Recover product by vacuum or broom and shovel. Reject spilt material for food use.

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**7.0 HANDLING AND STORAGE**

- 7.1 Store in a dry, well-ventilated area, away from strong odours, to prevent entry of moisture and foreign odours.
- 7.2 Industrial hygiene – avoid breathing dust; use in an area with adequate ventilation. Avoid contact with eyes.

**8.0 EXPOSURE CONTROLS/PERSONAL PROTECTION**

- 8.1 Respiratory protection: dust mask
- 8.2 Hand protection: not required
- 8.3 Eye protection: not required
- 8.4 Other: none

**9.0 PHYSICAL AND CHEMICAL PROPERTIES**

- 9.1 Appearance: brown powder
- 9.2 Odour: typical cocoa
- 9.3 pH: 7.3+-0.3
- 9.4 Melting point: n/a
- 9.5 Boiling point: n/a
- 9.6 Specific gravity: approx. 0,35 g/cm<sup>3</sup>
- 9.7 Solubility in water: approx. 45% of the powder is soluble in hot water (80°C)

9.8 Explosive properties:

- 1. min ignition temp. (spontaneous) of dust cloud: 360°C
- 2. min. spark energy for ignition: 8700 mJ
- 3. min. explosive concentration: 60g/m<sup>3</sup>
- 4. max. explosion overpressure p max : 7,6 bar
- 5. max. pressure increase velocity dp/dt max. 305 bar/s (20 l)
- 6. dust explosion constant Kst: 83 bar m/s
- 7. dust explosion class: St 1

**10.0 STABILITY AND REACTIVITY**

- 10.1 Shelf life: 24 months  
The optimum storage conditions are at 10°C-18°C with RH ≤ 65%, in a clean, dry, well-ventilated area, away from strong odours.
- 10.2 Hazardous decomposition products: none known
- 10.3 Incompatible with: none known

**11.0 TOXICOLOGICAL INFORMATION**

- 11.1 Cocoa powder is widely used in beverage and foods.

**12.0 ECOLOGICAL INFORMATION**

- 12.1 Cocoa powder is biodegradable.

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**13.0 DISPOSAL CONSIDERATIONS**

13.1 Dispose in landfill, depending upon local regulations, biodegradable in waste treatment facilities.

**14.0 TRANSPORT INFORMATION**

14.1 No special requirements and no restrictions on transportation by land, sea or air.

**15.0 REGULATORY INFORMATION**

15.1 Cocoa powder is a food regulated in Directive 2000/36/EC.

**16.0 ADDITIONAL INFORMATION**

16.1 This product is not considered hazardous

16.2 These recommendations provide general guidance for handling this product. Because specific work environments and material handling practices vary, safety procedures should be developed for each intended application.

16.3 This safety sheet cannot cover all possible situations which the user may experience during processing. Therefore each aspect of your operation should be examined to determine if, additional precautions may be necessary. All health & Safety information contained in this form should be provided to your employees or customers.

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