

Fat-reduced Cocoa Powder, Natural, 10 - 12%
DIVES SDA, DRITTO Alkalized Series

Name Fat-reduced Cocoa Powder, Natural, 10 - 12%
Type DIVES SDA, DRITTO Alkalized Series

Composition Cocoa

Specification

Parameter	Value	Method
Color	Meets standard	Internal method
Flavour	Meets standard	Internal method
Fat content	10.0 - 12.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	6.8 - 7.2	ICA 15/1972
Fineness (through 75 µm sieve)	99% min.	ICA 38/1990 (Water suspension)
Moisture content	5.0% max.	ICA 1/1952

Microbiological Characteristics

Parameter	Value	Method
Standard plate count (cfu/g)	5000 max. (Median 300)	ICA 39/1990
Moulds (cfu/g)	50 max. (Median 10)	ICA 39/1990
Yeasts (cfu/g)	50 max. (Median 10)	ICA 39/1990
Enterobacteriaceae (per g)	Negative to test	ICA 39/1990
E. coli (per g)	Negative to test	ICA 39/1990
Salmonellae (per 375g)	Negative to test	ICA 39/1990

Storage

Store in a clean, cool, dry, well-ventilated area, away from strong odors.

Certification





Indicative Nutritional Information

Main components

Total fat	10.8	g/100g
Moisture	4.0	g/100g
Protein	24	g/100g
Total carbohydrates ¹	50.2	g/100g
Theobromine	2.0	g/100g
Caffeine	0.2	g/100g
Ash	8.0	g/100g

Fat

Saturated fat	6.8	g/100g
Mono-unsaturated fat	3.8	g/100g
Poly-unsaturated fat	0.4	g/100g
Trans fat	<0.01	g/100g
Cholesterol	<1	mg/100g

Carbohydrates

Dietary Fiber	32.0	g/100g	Energy²	
Starch	12.5	g/100g	Energy	297 kcal/100g
Organicacids	4.0	g/100g	Energy from fat	97 kcal/100g
Sugars	1.0	g/100g		

¹ Total carbohydrates are defined here as 100 - (fat + moisture + protein + theobromine + caffeine + ash)

² Energy calculated according to Atwater system for cocoa and chocolate. Reference Table 13, USDA Handbook No. 73

Allergens and Sensitizers Information

Declarable allergens EU ¹ and USA ²	Part of recipe	Used on shared line	As raw material in factory	Comments
Gluten	No	No	No	<20 ppm gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
Crustaceans	No	No	No	
Egg	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soy	No	No	No	
Milk	No	No	Yes	Dedicated line and equipment are used to produce product with allergen. Dedicated area to keep the product.
(Tree) Nuts	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macademia/Queensland nuts	No	No	No	
- Beech nut	No	No	No	
- Butter nut	No	No	No	
- Chestnut	No	No	No	
- Chinquapin	No	No	No	
- Coconut	No	No	No	
- Ginkonut	No	No	No	
- Hickory nut	No	No	No	
- Lichee nut	No	No	No	
- Pine nut	No	No	No	
- Pistachio	No	No	No	
- Sheanut	No	No	No	



Celery	No	No	No	
Mustard	No	No	No	
Sesame	No	No	No	
Sulphur dioxide and sulphites (expressed as SO ₂) >10ppm	No	No	No	+/- 2ppm present by nature, none added
Lupin	No	No	No	
Molluscs	No	No	No	
Additional allergens EU: LeDa list v2.0 - 2011	Part of recipe	Used on shared line	As raw material in factory	Comments
Lactose	No	No	No	
Cocoa	Yes	Yes	Yes	The product is cocoa
Glutamate (E620 - E625)	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
Corn/maize	No	No	No	
Legumes	No	No	No	
Beef	No	No	No	
Pork	No	No	No	
Carrot	No	No	No	
Additional allergens - Japan: CAA list - 2013	Part of recipe	Used on shared line	As raw material in factory	Comments
Abalone	No	No	No	
Chicken (poultry)	No	No	No	
Crab	No	No	No	
Gelatin	No	No	No	
Mackarel	No	No	No	
Shrimp/prawn	No	No	No	
Salmon	No	No	No	
Salmon roe	No	No	No	
Squid	No	No	No	
Apples	No	No	No	
Banana	No	No	No	
Kiwifruit	No	No	No	
Mango	No	No	No	
Oranges	No	No	No	
Peaches	No	No	No	
Mushrooms	No	No	No	
Yams	No	No	No	
Buckwheat	No	No	No	
Other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
Animal products (other)	No	No	No	
Antioxidants	No	No	No	Natural presence of antioxidants, none added

Artificial (AZO) colors	No	No	No	
- E102 Tartrazine	No	No	No	
- E104 Quinoline yellow	No	No	No	
- E110 Sunset Yellow FCF	No	No	No	
Orange Yellow S				
- E122 Azorubine	No	No	No	
- E124 Ponceau 4R	No	No	No	
Cochineal Red A				
- E129 Allura Red AC	No	No	No	
- Other	No	No	No	
Artificial sweeteners	No	No	No	
Benzoic acid and parabens (E210 - E219)	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
BHA/BHT	No	No	No	
Cottonseed flour	No	No	No	
Flavors (artificial and/or natural)	No	No	No	
Latex	No	No	No	
Leguminosae	No	No	No	
Phenylalanine	No	No	No	Natural presence in the cocoa protein, none added
Phosphates	No	No	No	
Preservatives (added)	No	No	No	
Sorbic acid	No	No	No	
Spices	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
- Cardamom	No	No	No	
- Clove	No	No	No	
- Nutmeg	No	No	No	
Vanillin	No	No	Yes	Dedicated line and equipment are used to produce product with allergen. Dedicated area to keep the product. Natural presence, none added
Sugars	No	No	No	
- Saccharose (sucrose)	No	No	No	
- Glucose	No	No	No	
- Fructose	No	No	No	
Umbelliferae	No	No	No	
Vegetable extracts	No	No	No	
Vegetable protein	No	No	No	Cocoa contains protein by nature, none added
Vitamins	No	No	No	Naturally present, none added
Yeast	No	No	No	

¹ EU: Regulation 1169/2011

² USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)

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