

**Spec./ Rev.** 00131 / Rev 01 - 10/01/2017  
**Status** CURRENT

**Effective Date** 10/01/2017  
**Printed On** 24/10/2017 08:39

Page 1 of 5

Cargill Agrícola S. A.  
 Cargill Cocoa & Chocolate  
 km 08, Rodovia Ilhéus - Uruçuca s/, Distrito Industrial  
 CEP 451.658-335 Ilhéus - Bahia - Brazil

**Tel** 55 (73) 3234 1622  
**Fax** 55 (73) 3234 1549



**BRAZIL**

**General Information**

		Comment
Product Description	Cocoa Powder	
Process	Alkalized	
Manufacturer Information	Cargill Agrícola SA	
Country of Origin	Brazil	

**Process Description Cocoa Powder**

Cocoa powder is obtained by hydrolic pressing of cocoa mass whereby cocoa butter is separated from the cocoa cake, after which the cocoa cake is pulverized into a fine free flowing cocoa powder and was pack in 25kg and 50lbs bags. Cocoa mass is produced from cocoa beans, which are deshelled and broken into cocoa nibs (the kernels). These kernels are alkalized (except for non-alkalized products), roasted and ground into a fine cocoa mass.

**Sensoric Description**

		Comment
Appearance	Fine powder, free flowing	
Colour	Black	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

**Chemical and Physical Parameters**

		Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content	-	10		12	%	ICA - 37	
Moisture content	-			4,5	%	ICA - 1	
pH	in 10% solution	8,1		8,7	pH units	ICA - 15	
Ash Content	on Fat Free Dry Matter			19	%	ICA - 16	
Fineness, 75 µm	Wet Sieve Residue	99,75			%	Internal Method	
Shell content	on Alkali Free Nibs			1,75	%	Internal Method	

**Microbiological Analysis**

		Min	AVG	Max	UOM	Method	Comment
Total Aerobic Plate Count	-			5000	CFU/g	ICA - 39, nº 1 and 2	
Yeasts	-			50	CFU/g	ICA - 39, nº 1 and 7	
Moulds	-			50	CFU/g	ICA - 39, nº 1 and 7	



## Cocoa Powder Product Specification

### Cocoa Powder Midnight LWSO - BL 80

Spec./ Rev. 0013I / Rev 01 - 10/01/2017  
 Status CURRENT

Effective Date 10/01/2017  
 Printed On 24/10/2017 08:39

Page 2 of 5

Cargill Agrícola S. A.  
 Cargill Cocoa & Chocolate  
 km 08, Rodovia Ilhéus - Uruçuca s/n  
 Distrito Industrial  
 Ilhéus - Bahia - Brazil

Tel 55 (73) 3234 1622  
 Fax 55 (73) 3234 1549



**BRAZIL**

		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent	g	Internal Method	
Salmonella	-	Absent	375g	ICA - 39	BAM 8th Ed., Rev. A
E-Coli	-	Absent	g	ICA - 39, nº 1 and 4	

#### Nutritional Values

Nutrient	Value	UOM
kJ	1123	kJ/100g
kcal	269	kcal/100g
Fat	12	%
Saturated Fat	7,2	%
Mono Unsaturated fat	3,9	%
Poly Unsaturated Fat	0,5	%
Trans fat	0,01	%
Protein	28	%
Total Carbohydrates*	8,0	%
Total Carbohydrates US Regulations*	37	%
Sugar	1,2	%
Added Sugar	0,0	%
Starch	6,8	%
Total Fiber	32	%
Insoluble Dietary Fiber	23	%
Soluble Dietary Fiber	8,4	%
Theobromine	2,1	%
Caffeine	0,2	%
K (Potassium)	6170	mg/100g
Na (Sodium)	95	mg/100g
Ca (Calcium)	167	mg/100g
Mg (Magnesium)	569	mg/100g
Fe (Iron)	34	mg/100g
Cu (Copper)	4,0	mg/100g
Zn (Zinc)	7,0	mg/100g
Cl (Chloride)	0,06	mg/100g
P (Phosphorus)	771	mg/100g
Vitamin A (Retinol)	21	µg/100g
Vitamin B1 (Thiamin)	0,09	mg/100g
Vitamin B2 (Riboflavin)	0,04	mg/100g
Vitamin B3 (Niacin)	3,2	mg/100g
Vitamin B5 (Pantothenic Acid)	0,19	mg/100g
Vitamin B6 (Pyridoxine)	0,02	mg/100g
Vitamin C (Ascorbic Acid)	0,9	mg/100g
Vitamin D (Cholecalciferol)	3,2	µg/100g
Vitamin E (Tocopherol)	3,9	mg/100g
Cholesterol	0	mg/100g

**Spec./ Rev.** 00131 / Rev 01 - 10/01/2017  
**Status** CURRENT

**Effective Date** 10/01/2017  
**Printed On** 24/10/2017 08:39

Page 3 of 5

Cargill Agrícola S. A.  
 Cargill Cocoa & Chocolate  
 km 08, Rodovia Ilhéus - Uruçuca s/, Distrito Industrial  
 CEP 451.658-335 Ilhéus - Bahia - Brazil

**Tel** 55 (73) 3234 1622  
**Fax** 55 (73) 3234 1549



**BRAZIL**

**Comments on Nutritional data**

The above nutritional values are all indicative data. The values originate from analytical results. The expressed analytical data comprise relevant nutritional components only. Therefore the sum does not equal 100%.

\*Total Carbohydrates is the sum of Sugar, Polyols and Starch, as defined in Annex I of Regulation EC N° 1169/2011.

\*Total Carbohydrates US Regulation is calculated as: 100 - (protein + fat + moisture + ash), as defined in 21 CFR 101.9

**Packaging and Storage Information**

25kg bags  
 50lbs bags

	Description	UOM	Comment
Shelf Life	36	months	at below storage conditions
Relative Humidity	max. 65	%	-
Storage Temperature	20 - 25	°C	-
Transport Temperature	max. 25	°C	-

**Labelling Information**

The product labelling contains following standard information:

- product name
- production lot number
- net weight
- name of manufacturer
- country of origin
- production date

**Explanation product coding**

The production number is made up of nine digits and is compose as follows:

LL xx xx x xx            LL = plant code - Cargill - Ilhéus  
 xx YY xx x xx            YY = year code  
 xx xx WW x xx            WW = week code  
 xx xx xx P xx            P = product code  
 xx xx xx x SS            SS = production sequence of product

Year code

This is a consecutive number, indicating the production year, eg. 15 for 2015

Week code

This code is the number of the week accordin to the standard week numbering

**Quality Systems**

**Quality Certificates**

	Certified	Since	Comment
HACCP	No		Included in ISO 22000/2005
FSSC 22000:2010 (ISO 22000:2005 and ISO/TS 2202-1)	Yes	12/07/2010	DNV Business Assurance Food Safety System Certificate



## Cocoa Powder Product Specification Cocoa Powder Midnight LWSO - BL 80

**Spec./ Rev.** 00131 / Rev 01 - 10/01/2017  
**Status** CURRENT

**Effective Date** 10/01/2017  
**Printed On** 24/10/2017 08:39

Page 4 of 5

Cargill Agrícola S. A.  
Cargill Cocoa & Chocolate  
km 08, Rodovia Ilhéus - Uruçuca s/, Distrito Industrial  
CEP 451.658-335 Ilhéus - Bahia - Brazil

**Tel** 55 (73) 3234 1622  
**Fax** 55 (73) 3234 1549



**BRAZIL**

**Suitable for**

	Suitable for	Certified	Comment
Kosher	Yes	Yes	Orthodox Union
Halal	Yes	Yes	IFANCA
Vegetarian	Yes	No	
Vegans	Yes	No	

**Allergens**

A = Used as ingredient in recipe

B = Present in production areas

C = Unintended presence during processing

	A	B	C	Comment
Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Carrot	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Celery	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Chicken	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Cocoa	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Corn (Maize)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Egg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Glutamate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lactose	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Legumes/ pulses (other)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Milk protein	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mollusc	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Pork	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Rye	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



## Cocoa Powder Product Specification

### Cocoa Powder Midnight LWSO - BL 80

**Spec./ Rev.** 00131 / Rev 01 - 10/01/2017  
**Status** CURRENT

**Effective Date** 10/01/2017  
**Printed On** 24/10/2017 08:39

Page 5 of 5

Cargill Agrícola S. A.  
 Cargill Cocoa & Chocolate  
 km 08, Rodovia Ilhéus - Uruçuca s/, Distrito Industrial  
 CEP 451.658-335 Ilhéus - Bahia - Brazil

**Tel** 55 (73) 3234 1622  
**Fax** 55 (73) 3234 1549



**BRAZIL**

	A	B	C	Comment
Shellfish/ Crustaceans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfites (E220-228)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Naturally occurring, < 10 ppm
Wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**Comments on Allergens**

All allergens should read: including derivatives.  
 The allergens listed above are in accordance with Regulation 1169/2011 and amendments.

**Comments**

U.O.M. = Unit of Measurement
N.D. = Not Detectable
If fields are left empty, the parameter is not applicable or no specification can be given.
All specifications guaranteed at time of loading.
The microbiological values are not obtained by any means of radiation, nor any sort of gas treatment.
As with all issues concerning food labeling and claims, the labeling of and the substantiation all claims for your products is your companies responsibility. We recommend Cargill customers consult regulatory and legal advisors prior to making labeling and claims decisions in the country where the product is to be sold.

**Approved by**

Lourdes Pereira	Patrícia Martins
Quality Assurance & Q.C. Manager	Product and Process Development Manager