

DATA SPECIFICATIONS

Cocoa Fiber



Product description

Cocoa fibers are obtained in a special process from the shells of cocoa beans, which are separated during the roasting of the beans.

Application

Cocoa fibres can be used in the confectionery industry, bakery industry as well as in the production of shakes.

Packaging, shelf life and storage conditions

20kg multi-ply paper bags; on pallets; 24 months from date of manufacture. Store in a cool, dry place away from direct sunlight.

Sensoric

Loose fine brown powder with small slightly scattered lumps. Odour and taste are typical for the species.

Origin

Europe



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MICROBIOLOGICAL STANDARDS

Aerobic mesophilic total plate count	less than 5.000 cfu / g
E. Coli	negative in 0.1 g
Yeasts	less than 50 cfu / g
Moulds	less than 50 cfu / g
Salmonella	negative in 25 g
Coliform Bacteria	less than 100 cfu/g

PHYSICAL AND CHEMICAL STANDARDS

Moisture Content	less than 5 %
Ash	ca. 3.5 %
Particle Size	D[4,3] less than 25 µm

NUTRITIONAL VALUES IN 100G

Energy	1.151 / 276 kJ/kcal
Fat	ca. 2.7 g / 100 g
of which saturated fatty acids	ca. 1.6 g
Carbohydrates	ca. 12.6 g / 100 g
of which Sugar	ca. 1.96 g
Fibres	ca. 60.0 g / 100 g
of which insoluble	ca. 49.0 g
of which soluble	ca. 11.0 g
Protein	ca. 20.4 g / 100 g
Salt	0.0095 g / 100 g

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.