



Spec. / Rev 16709 / 12
Status CURRENT

Effective Date 11-Feb-2009
Printed Date 12-Feb-2009

Cargill B.V., Cargill Cocoa
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cocoa@cargill.com
www.gerkenscacao.com

Cargill Cocoa is a trade name of Cargill B.V. Registered in Amsterdam with number 33119622



General Information

		Comment
Product Description	Cocoa powder	DIR.2000/36/EC
Process	Alkalised	
Manufacturer Information	Cargill Cocoa	
Country of Origin	The Netherlands	

Process Description Cocoa Powder

Cocoa powder is obtained by hydraulic 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. Cocoa mass is produced from cocoa beans, which are deshelled and broken into cocoa nibs (the kernels). These kernels are alkalized (except for the natural cocoa powder), roasted and ground into a fine cocoa mass.

Sensoric Description

		Comment
Appearance	Fine powder, free flowing	
Colour	Dark strong red	
Taste	Typical, no off flavours	
Odour	Typical, no off flavours	

Chemical and Physical Parameters

		Min	AVG	Max	UOM	Method	Comment
Cocoa Butter Content	-	22		24	%	IOCCC 37, 1990	
Moisture Content	-			4.5	%	IOCCC 1, 1950	
pH	in 10% solution	7.3	7.5	7.7	pH units	IOCCC 15, 1972	
Ash Content	on Fat Free Dry Matter			13	%	IOCCC 16, 1973	

		Min	AVG	Max	UOM	Method	Comment
Fineness, 75µm	Wet Sieve Residue	99.8			%	IOCCC 11, 1970	
Shell Content	on Alkali Free Nibs			1.75	%	AOAC 970.23	

Microbiological Analysis

		Min	AVG	Max	UOM	Method	Comment
Total Aerobic Plate Count	-			5000	CFU/g	IOCCC 39, 1990 no. 2	
Yeasts	-			10	CFU/g	IOCCC 39, 1990 no. 7	
Moulds	-			50	CFU/g	IOCCC 39, 1990 no. 7	
Mesophilic Spores	-			5000	CFU/g	IOCCC 39, 1990 no. 3	10 min. 80°C; 3days at 30°C

		Value	UOM	Method	Comment
Enterobacteriaceae	-	Absent	/g	IOCCC 39, 1990 no. 5	
E-Coli	-	Absent	/g	IOCCC 39, 1990 no. 4	
Salmonella	-	Absent	/750g	IOCCC 39, 1990 no. 8	BAM 8th Ed., Rev A
Lipase Activity	-	Negative			
Protease Activity	-	Negative			



GERKENS CACAO®
HOLLAND

Gerkens Product Specification

22-24% GT78

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Nutritional Values

Nutrient	Value	UOM
kJ	1374	kJ/100g
kCal	326	kCal/100g
Fat	22.5	%
Saturated Fat	13.6	%
Mono Unsaturated Fat	8	%
Poly Unsaturated Fat	0.9	%
Protein	19.4	%
Sugars	0.6	%
Starch	8.1	%
Insoluble Dietary Fiber	23.2	%
Soluble Dietary Fiber	3.8	%
Theobromine	2	%
Caffeine	0.1	%
Moisture	3.5	%
Ash	9.2	%
K (Potassium)	3020	mg/100g
Na (Sodium)	840	mg/100g
Ca (Calcium)	140	mg/100g
Mg (Magnesium)	490	mg/100g
Fe (Iron)	40	mg/100g
Cu (Copper)	4	mg/100g
Zn (Zinc)	7	mg/100g
Cl (Chloride)	0	mg/100g
P (Phosphorus)	650	mg/100g
Vitamin A (Retinol)	0	mg/100g
Vitamin B1 (Thiamin)	0	mg/100g
Vitamin B2 (Riboflavin)	0.1	mg/100g
Vitamin B3 (Niacin)	21.9	mg/100g
Vitamin B5 (Pantothenic Acid)	2.2	mg/100g
Vitamin B6 (Pyridoxine)	0.1	mg/100g
Vitamin C (Ascorbic Acid)	0	mg/100g
Vitamin D (Cholecalciferol)	0	mg/100g
Vitamin E (Tocopherol)	4.8	mg/100g
Cholesterol	0	mg/100g

Trans Fatty Acids

Trans Fatty Acids: < 0.5 g/100g

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. Therefor the sum does not equal 100%.

Packaging and Storage Information/Recommendations

	Description	UOM	Comment
Shelf Life	36	month(s)	at below storage conditions
Relative Humidity	max 50	%	-
Storage Temperature	18 - 22	°C	-
Transport Temperature	max 25	°C	-



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Labeling Information

The product labeling (if applicable) contains following standard information:

Label:

- type
- lot number
- production date
- best before date

Bag / Carton:

- net weight
- name of manufacturer
- country of origin

Explanation product coding

The lot number is made up of eight/nine digits and is composed as follows:

L(L) xx xx x xx L(L) = location code

x(x) YY xx x xx YY = year code

x(x) xx WW x xx WW = week code

x(x) xx xx M xx M = machine/product code

x(x) xx xx x SS SS = production sequence of product/machine in one specific week

Year code

This is a consecutive number, indicating the production year, eg. 08 for 2008.

Week code

This code is the number of the week according to the standard week numbering.

Quality Systems

Quality Certificates

	Certified	Since	Comment
AIB	Yes	27/02/2001	American Institute of Baking
BRC	Yes	25/07/2001	Lloyds
HACCP	Yes	26/05/2005	Lloyds
ISO 9001 / 2000	Yes	24/05/1991	Lloyds

Suitable for

	Suitable for	Certified	Comment
Kosher	Yes	Yes	Orthodox Union
Vegetarian	Yes	No	
Hal-al	Yes	Yes	Islamic Food Council of Europe
Vegans	Yes	No	

Allergens

A = Used as ingredient in recipe
B = Present in cocoa powder production areas
C = Unintended presence during processing

	A	B	C	Comment
Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



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	A	B	C	Comment
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"/>	
Nut oils	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanut oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts	<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"/>	
Shellfish/Crustaceans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Soy	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Identity Preserved lecithin (non GMO)
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 European directive 2000/13/EC about labeling, presentation and advertising of foodstuff, as amended by directive 2003/89/EC and 2005/26/EC.

Comments

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.

Approved by:

H.J. Kamphuis
Laboratory Manager