



DCP-22SP-760

Product specification according to the legislation of USA

Product Specification

Legal denomination :	High fat cocoa processed with alkali
Commercial name :	Extra Brut
Item :	DCP-22SP-760

Typical composition

high fat cocoa powder processed with alkali

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	3073414270922	1.000 KG
BOX	13073414270929	6.000 KG
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		72BOX/PAL

Product characteristics

Appearance : red
Colour : deep dark red
Smell and taste : typical for an alkalized cocoa powder without off-taste

Chemical limits

		Ref.Method
MOISTURE	max 5 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22.0 - 24.0 %	IOCCC14(1972)
pH	7.7 - 8.1 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL

Physical limits

	Ref.Method
Particle size : 99.5 % min < 75 µm, 200 mesh sieve	IOCCC 38(1990)

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2

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for customer 95810

Barry Callebaut Cocoa AG - Pfingstweidstrasse 60

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Microbiological limits		Ref.Method
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	287 kcal	VITAMIN B2 RIBOFLAVIN	0.300 mg
ENERGY VALUE	1,201 kJ	VITAMIN B2 (DV)	23.1 %
CALORIES FROM FAT	193 kcal	VITAMIN B3/PP NIACIN/NICOTIN	2.400 mg
TOTAL PROTEIN	18.9 g	VITAMIN B3 (DV)	15.0 %
PROTEIN (DV)	37.8 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	45.0 g	VITAMIN D CALCIFEROL	1.000 µg
TOTAL CARBOHYDRATES (DV)	16.4 %	VITAMIN D (DV)	5.0 %
SUGARS (MONO+DISACCHARIDES)	0.4 g	VITAMIN D (IU)	40
ADDED SUGARS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	1.600 mg
ADDED SUGARS (DV)	0.0 %	VITAMIN E (DV)	10.7 %
POLYOLS	0.0 g	VITAMIN E (IU)	2
POLYDEXTROSE	0.00 g	VITAMIN M FOLIC ACID	35.500 µg
STARCH	8.4 g	VITAMIN M (DV)	8.9 %
TOTAL FAT	23.0 g	SODIUM	16.2 mg
TOTAL FAT (DV)	29.5 %	SODIUM (DV)	0.7 %
SATURATED FATTY ACID	13.8 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID (DV)	69.2 %	VITAMIN C (DV)	0.0 %
MONO UNSATURATED FATTY ACID	7.5 g	PHOSPHORUS	620.1 mg
POLY UNSATURATED FATTY ACID	0.7 g	PHOSPHORUS (DV)	49.6 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM	107.8 mg
CHOLESTEROL	0.0 mg	CALCIUM (DV)	8.3 %
CHOLESTEROL (DV)	0.0 %	IRON	42.00 mg
ORGANIC ACIDS	2.60 g	IRON (DV)	233.3 %
DIETARY FIBRE	29.0 g	MAGNESIUM	391.3 mg
DIETARY FIBRE (DV)	103.6 %	MAGNESIUM (DV)	93.2 %
TOTAL ALKALOIDS	2.01 g	ZINC	5.50 mg
CAFFEINE	0.20 g	ZINC (DV)	50.0 %
THEOBROMINE	1.81 g	IODINE	0.00 µg
ALCOHOL	0.00 g	IODINE (DV)	0.0 %

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POLY HYDROXYPHENOLS	2.60 g	CHLORIDE	30.20 mg
VITAMIN A RETINOL	8.000 µg	POTASSIUM	3,323.0 mg
VITAMIN A (IU)	27	POTASSIUM (DV)	70.7 %
VITAMIN B1 THIAMIN	0.300 mg	ASH CONTENT	9.59 g
VITAMIN B1 (DV)	25.0 %		

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	0
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Pareve

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Claire-Marie Petit

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