

# Technical Data Sheet

<b>Name</b>	D-23-S
<b>Product</b>	High-fat cocoa processed with alkali *
<b>Producer</b>	Olam Cocoa BV <ul style="list-style-type: none"> <li>Stationsstraat 76, 1541LJ Koog aan de Zaan, The Netherlands</li> <li>Veerdijk 18, 1531MS Wormer, The Netherlands</li> </ul>

## Organoleptic Characteristics

Parameter	Value	Method
Color	Meets standard	Internal method
Flavor	Meets standard	ICA 6/1963

## Physical and Chemical characteristics

Parameter	Value	Method
Fat content	22.0 – 24.0%	ICA 37/1990 (Extraction with petroleum ether)
pH (in 10% solution)	7.8 – 8.2	ICA 15/1972
Fineness (through 75 µm sieve)	99.5% 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
Molds (cfu/g)	50 max. (median 5)	ICA 39/1990
Yeasts (cfu/g)	50 max. (median 5)	ICA 39/1990
Enterobacteriaceae (per g)	Negative to test	ICA 39/1990
E. coli (per g)	Negative to test	ICA 39/1990
Salmonella (per 4x375g)**	Negative to test	ISO6579

\* <3% alkalizing agents (potassium carbonate) on nib, expressed as potassium carbonate

\*\* Sampled according to the US FDA Bacteriological Analytical Manual for Foods, Food Category I

**A certificate of analysis is supplied with each product lot shipped.**

## Storage

The optimum storage conditions are at 15-20°C (55-65°F) with RH<50% in a clean, dry, well-ventilated area, away from strong odors.

## Certification options



(1)

[(1)Certification status must be confirmed in the contract]



## Olam International Limited

7 Straits View · Marina One East Tower #20-01, Singapore 018936 · +65 6339 4100 (phone) · +65 6339 9755 (fax) · www.olamgroup.com

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by Olam or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing Olam ingredients.