

TECHNICAL DATASHEET NATURAL COCOA POWDER 22-24%	CODE: PBOG-DD-FT-227 EDITION: 5 DATE: December 2020	
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PRODUCT IDENTIFICATION

Name: Natural cocoa powder.

Brand: Luker cacao.

Description: Natural cocoa powder, made of Fino de Aroma cocoa beans.

Ingredients list: 100% cocoa powder.

Presentation: 25Kg, 1kg.

Country of Origin: Colombia

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of cocoa, free of foreign odors and flavors.	Sensory analysis
Color	Typical of natural cocoa, no treated.	Sensory analysis
Appearance	Powder	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	3.0 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	22,0 – 24,0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
pH	-	5,40 – 5,70	AOAC 970.21
Granulometry	%	1.0 max.	Retained 200 mesh (75 microns)
Total ashes	%	7.0 max	AOAC 972.15

MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Mesophilic aerobic bacteria count	CFU/g	10,000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds count	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance TestedSM - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Total coliform organisms count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Escherichia coli count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate

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Staphylococcus aureus (+) count	CFU/g	<10	ISO 6888 - Surface plate count
Bacillus Cereus count	CFU/g	<10	ISO 7932 - Surface plate count
A/P Salmonella sp	A/P	ABSENT	REVEAL 2.0 (9803) A.O.A.C Certificate No. 960801

NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	486 kcal	Trans Fatty Acids	0 g
Energy	2033,4 kJ	Cholesterol	0 mg
Total Protein	27,0 g	Sodium	35 mg
Total Carbohydrates	44,5 g	Potassium	1600 mg
Sugars	0 g	Calcium	120 mg
Including Added Sugars	0 g	Iron	1,56 mg
Dietary Fiber	34,0 g	Vitamin A	0 UI (0 mcg)
Total Fat	22,0 g	Vitamin C	0 mg
Saturated Fat	13,0 g	Vitamin D	0 mcg

FOOD SAFETY STATEMENTS

ALLERGEN	AS INGREDIENT (Y/N)	PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N)	PRESENT IN THE PRODUCTION PLANT (Y/N)
Cereals containing Gluten and products thereof	N	N	Y
Peanuts and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	N
Nuts and Products thereof	N	N	N
Milk and products thereof	N	N	Y
Soybeans and products thereof	N	Y	Y
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO ₂ (0)	N	N	N
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Molluscs and products thereof	N	N	N

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CHARACTERISTICS		UNIT	SPECIFICATION	METHOD
Heavy Metals	Arsenic	ppm	1.0 max.	AOAC 968,15 8 decrease safety
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	Max. 10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	20 max.	Analysis with GFCO approval
Foreign Material		--	ABSENT	AOAC 965.38
Pesticides		-	According to European Union Legislation	GC-MSMS / LC-MSMS

Non-GMO Statement: Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

INSTRUCTIONS FOR PREPARATION

Produced for industrial use in the chocolate, biscuit and pastry industries.

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries.

NON-INTENDED USE: Consumption after expiration date, use posterior to storage under inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

SUITABLE FOR DIETS	(Y/N)
Kosher	Y
Vegetarian	Y
Vegan	Y

PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 25KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag LDPE Blue	1120 mm x 620 mm	25,065Kg
Secondary	Bag Kraft Paper	920 mm x 430 mm x 155 mm	25,20kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	21 bags		865Kg
Layers per pallet	7 layers		
Units per layer	3 bags per layers		
Total pallet height	1,43 m		

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PRESENTATION 1KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	345mm x 190mm x 120mm	1,025Kg
Secondary	Box C 790K	398mm x 288mm x 226mm	8,64kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	50 boxes		457Kg
Layers per pallet	5 layers – Maximum 12 layers		
Units per layer	10 boxes per layer		
Total pallet height	1,280 m		

PRESENTATION 1KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	320mm x 220mm x 110mm	1,023Kg
Secondary	Box C 930K	418mm x 315mm x 200mm	8,66kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	48 boxes		440,8Kg
Layers per pallet	6 layers – Maximum 11 layers		
Units per layer	8 boxes per layer		
Total pallet height	1,350 m		

STORAGE AND TRANSPORTATION REQUIREMENTS

SHELF LIFE: 2 years from manufacture date in recommended storage.

STORAGE CONDITIONS BEFORE AND AFTER OPENING: Store in a cool, dry place at a temperature of 20 – 25 °C (68 – 77°F) and humidity levels below 65% humidity, away from the wall and floor to avoid humidity transfer.
Keep away from heat, light and strong odors.

SEALS AND CERTIFICATIONS

PRODUCT: OU Kosher

MANAGEMENTS SYSTEMS: FSSC 22000, ISO 9001, BASC

EDITED BY	REVIEWED BY	APPROVED BY
Innovation Management Auxiliary	Quality control manager Regulatory affairs professional Research and Development Professional	Research and Development Director

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