100054E-722
Product specification according to the legislation of USA

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
UNITED STATES

Product Specification

Legal denomination : High fat cocoa processed with alkali
Commercial name : 22/24 SR MONROE
Item : 100054E-722

Typical composition

high fat cocoa powder processed with alkali

Delivery form

	EAN	Net weight
BG	5410522744019	22.680 KG

Amount per box/bag/each 22.68KG/BG
Amount per pallet 45BG/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 4.50 %	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 %	AOAC 970.23

Physical limits	Ref.Method
Particle size : 99.8 % ± 0.2 min < 75µm , 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
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

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Microbiological limits

		Ref.Method
MESOPHILIC SPORES	max 1,000/g	NIZO
THERMOPHILIC SPORES	max 100/g	NIZO

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.

Shelf life

24 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	287 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	193 kcal	CHOLESTEROL	0.0 mg
TOTAL PROTEIN	18.9 g	DIETARY FIBRE	29.0 g
TOTAL CARBOHYDRATES	45.0 g	VITAMIN D CALCIFEROL	1.100 µg
SUGARS (MONO+DISACCHARIDES)	0.4 g	SODIUM	16.2 mg
ADDED SUGARS	0.0 g	CALCIUM	135.0 mg
POLYOLS	0.0 g	IRON	42.00 mg
TOTAL FAT	23.0 g	POTASSIUM	4,600.0 mg
SATURATED FATTY ACID	13.8 g		

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

Kosher certification

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

Optional certifications and programs

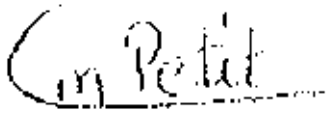
Cocoa Horizons Foundation	Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

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Please refer to your contract for the option(s) chosen.

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