



DCP-22EXBRU-89B

Product specification according to the legislation of USA

BARRY CALLEBAUT USA LLC
SUITE 860 600 WEST CHICAGO AVENUE
CHICAGO IL 60654
UNITED STATES

Product Specification

Legal denomination : High fat cocoa processed with alkali
Certification Certified HALAL
Commercial name : Extra Brute
Item : DCP-22EXBRU-89B

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	3073419330119	1.000 KG
BOX	13073419330116	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 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 % $\pm$ 0.2 min < 75 μ m , 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

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for customer 2914

Barry Callebaut Cocoa AG - Hardturmstrasse 181

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Microbiological limits		Ref.Method
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

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	POLY HYDROXYPHENOLS		2.60 g
ENERGY VALUE	1,201 kJ	VITAMIN A	RETINOL	8.800 µg
CALORIES FROM FAT	193 kcal	VITAMIN A	(IU)	29
TOTAL PROTEIN	18.9 g	VITAMIN B1	THIAMIN	0.300 mg
MILK PROTEIN	0.0 g	VITAMIN B2	RIBOFLAVIN	0.300 mg
TOTAL CARBOHYDRATES	45.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	2.400 mg
SUGARS (MONO+ DISACCHARIDES)	0.4 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
ADDED SUGARS	0.0 g	VITAMIN D	CALCIFEROL	1.100 µg
POLYOLS	0.0 g	VITAMIN D	(IU)	44
POLYDEXTROSE	0.00 g	VITAMIN E	ALPHA-TOCOPHEROL	1.800 mg
STARCH	8.4 g	VITAMIN E	(IU)	3
TOTAL FAT	23.0 g	FOLATE		35.500 µg
SATURATED#FATTY#ACID	13.8 g	SODIUM		16.2 mg
#MONO#UNSATURATED#FATTY#ACID	7.5 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
#POLY UNSATURATED#FATTY#ACID	0.7 g	PHOSPHORUS		620.1 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM		135.0 mg
CHOLESTEROL	0.0 mg	IRON		42.00 mg
ORGANIC ACIDS	2.60 g	MAGNESIUM		521.0 mg
DIETARY FIBRE	29.0 g	ZINC		5.50 mg
TOTAL ALKALOIDS	2.01 g	IODINE		0.00 µg
CAFFEINE	0.20 g	CHLORIDE		30.20 mg
THEOBROMINE	1.81 g	POTASSIUM		4,600.0 mg
ALCOHOL	0.00 g	ASH CONTENT		9.59 g

Allergens: presence as ingredient or through cross contact on production line			
MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0

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Allergens: presence as ingredient or through cross contact on production line

EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	0	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	0	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0		

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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).

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Printed on 2025/01/28 for customer BARRY CALLEBAUT USA LLC

Claire-Marie Petit

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