

**Product: D-23-A cocoa powder, alkalized, 22-24% fat**

Declarable allergens – EU and USA: • EU: Regulation 1169/2011 • USA: Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II)	Part of recipe	Used on shared line	As raw material in factory	Comments
<b>Gluten</b>	No	No	No	<20ppm gluten. 'Gluten free' as per Regulation (EU) 41/2009 concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten
- Wheat	No	No	No	
- Rye	No	No	No	
- Barley	No	No	No	
- Oats	No	No	No	
- Spelt	No	No	No	
- Kamut	No	No	No	
<b>Crustaceans</b>	No	No	No	
<b>Egg</b>	No	No	No	
<b>Fish</b>	No	No	No	
<b>Peanuts</b>	No	No	No	
<b>Soy</b>	No	Yes	Yes	Traces of soy lecithin may be present due to cross contamination (max 1.5 ppm soy protein)
<b>Milk</b>	No	No	No	
<b>(Tree) Nuts</b>	No	No	No	
- Almonds	No	No	No	
- Hazelnuts	No	No	No	
- Walnuts	No	No	No	
- Cashews	No	No	No	
- Pecan nuts	No	No	No	
- Brazil nuts	No	No	No	
- Pistachio nuts	No	No	No	
- Macademia/Queensland nuts	No	No	No	
<b>Celery</b>	No	No	No	
<b>Mustard</b>	No	No	No	
<b>Sesame</b>	No	No	No	
<b>Sulphur dioxide and sulphites (expressed as SO<sub>2</sub>) &gt;10ppm</b>	No	No	No	+/- 2ppm present by nature, none added
<b>Lupin</b>	No	No	No	
<b>Molluscs</b>	No	No	No	
<b>Additional allergens – EU: LeDa list v2.0 – 2011</b>	<b>Part of recipe</b>	<b>Used on shared line</b>	<b>As raw material in factory</b>	<b>Comments</b>
<b>Lactose</b>	No	No	No	
<b>Cocoa</b>	Yes	Yes	Yes	The product is cocoa
<b>Glutamate (E620 – E625)</b>	No	No	No	Natural presence of glutamic acid in/from the cocoa protein, none added
<b>Corn/maize</b>	No	No	No	
<b>Legumes</b>	No	No	No	
<b>Beef</b>	No	No	No	
<b>Pork</b>	No	No	No	
<b>Carrot</b>	No	No	No	
<b>Additional allergens – Japan: CAA list – 2013</b>	<b>Part of recipe</b>	<b>Used on shared line</b>	<b>As raw material in factory</b>	<b>Comments</b>
<b>Buckwheat</b>	No	No	No	
<b>Abalone</b>	No	No	No	
<b>Squid</b>	No	No	No	
<b>Salmon roe</b>	No	No	No	
<b>Shrimp/prawn</b>	No	No	No	
<b>Oranges</b>	No	No	No	
<b>Crab</b>	No	No	No	

Additional allergens – Japan: (continued)	Part of recipe	Used on shared line	As raw material in factory	Comments
Kiwifruit	No	No	No	
Beef	No	No	No	
Salmon	No	No	No	
Mackarel	No	No	No	
Chicken (poultry)	No	No	No	
Pork	No	No	No	
Mushrooms	No	No	No	
Peaches	No	No	No	
Yams	No	No	No	
Apples	No	No	No	
Gelatin	No	No	No	
Banana	No	No	No	
Other substances of potential interest	Part of recipe	Used on shared line	As raw material in factory	Comments
<b>Animal products (other)</b>	No	No	No	
<b>Antioxidants</b>	No	No	No	Natural presence of antioxidants, none added
<b>Artificial (AZO) colors</b>	No	No	No	
- E102 Tartrazine	No	No	No	
- E104 Quinoline yellow	No	No	No	
- E110 Sunset Yellow FCF Orange Yellow S	No	No	No	
- E122 Azorubine	No	No	No	
- E124 Ponceau 4R Cochineal Red A	No	No	No	
- E129 Allura Red AC	No	No	No	
- Other	No	No	No	
<b>Flavors (artificial and/or natural)</b>	No	No	No	
<b>Benzoic acid and parabens (E210 – E219)</b>	No	No	No	Approximately 8ppm benzoic acid present by nature, none added
<b>BHA/BHT</b>	No	No	No	
<b>Cottonseed flour</b>	No	No	No	
<b>Latex</b>	No	No	No	
<b>Phenylalanine</b>	No	No	No	Natural presence in the cocoa protein, none added
<b>Phosphates</b>	No	No	No	
<b>Pine nuts</b>	No	No	No	
<b>Preservatives (added)</b>	No	No	No	
<b>Sorbic acid</b>	No	No	No	
<b>Spices</b>	No	No	No	
- Cinnamon	No	No	No	
- Coriander	No	No	No	
- Vanilla	No	No	No	
<b>Vanillin</b>	No	Yes	Yes	Possible traces due to cross contamination
<b>Sugars</b>	No	No	No	
- Saccharose (sucrose)	No	No	No	
- Glucose	No	No	No	Natural presence, none added
- Fructose	No	No	No	
<b>Artificial sweeteners</b>	No	No	No	
<b>Umbelliferae</b>	No	No	No	
<b>Vegetable extracts</b>	No	No	No	
<b>Vegetable protein</b>	No	No	No	Cocoa contains protein by nature, none added
<b>Vitamins</b>	No	No	No	Naturally present, none added
<b>Yeast</b>	No	No	No	



**D-23-A**  
**Cocoa Powder**  
**Alkalized, 22 – 24% fat**

**SPECIFICATION**

Colour	Meets standard
Flavour	Meets standard
Fat content (%) (Extraction with petroleum ether, ICA 37/1990)	22.0 – 24.0
pH (ICA 15/1972)	7.2 – 7.6
Fineness (% , min) (75 micron sieve, water-suspension, ICA 38/1990)	99.5
Moisture content (% , max) (ICA 1/1952)	5.0

**MICROBIOLOGICAL DATA**

Standard plate count (max, per g) (ICA 39/1990)	5000 (Median 300)
Moulds (max, per g) (ICA 39/1990)	50 (Median 5)
Yeasts (max, per g) (ICA 39/1990)	50 (Median 5)
<i>Enterobacteriaceae</i> (per g) (ICA 39/1990)	Negative to test
<i>E. coli</i> (per g) (ICA 39/1990)	Negative to test
<i>Salmonellae</i> (ICA 39/1990)	Negative to test*

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

**STORAGE**

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

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C107E/04/17

**Olam International Limited**

9 Temasek Boulevard · #11-02 Suntec Tower 2, Singapore 038989 · +65 6339 4100 (phone) · +65 6339 9755 (fax) · [www.olamgroup.com](http://www.olamgroup.com)

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## PRODUCT SAFETY SHEET

REF: Regulation EC 1907/2006 AND AMENDMENTS

### OLAM COCOA POWDER, alkalized, 22 – 24% fat Type D-23-A

#### **1.0 SUBSTANCE IDENTIFICATION**

1.1 Commercial product name: cocoa powder, alkalized, 22 – 24% fat,  
type D-23-A

1.2 CAS No: 95009-22-6

1.3 EINECS No: 305-748-4

#### **For use in food**

1.4 Manufactured by: Olam Cocoa BV  
Postbus 2  
1540 AA Koog aan de Zaan  
The Netherlands

1.5 Contact person: [Ronald.Vos@olamnet.com](mailto:Ronald.Vos@olamnet.com)

1.6 Emergency Telephone Number: +31 75 64 64 646 (24 hours)

#### **2.0 COMPOSITION**

2.1 Cocoa powder alkalized with potassium carbonate and/or sodium hydroxide.

2.2 No hazardous impurities.

#### **3.0 HAZARDS IDENTIFICATION**

3.1 **Alkalized cocoa powder is not classified as a Dangerous Substance within the definitions of Regulation EC 1272/2008.**

3.2 Contact with eyes (e.g. dust particles) may cause irritation.

3.3 Inhalation of dust may cause irritation.

#### **4.0 FIRST AID MEASURES**

4.1 After contact with eyes, flush immediately with plenty of water and seek medical advice when necessary.

4.2 After inhalation: go into fresh air and seek medical advice when necessary.

#### **5.0 FIRE FIGHTING MEASURES**

5.1 Avoid ignition sources where a fine cocoa dust might be generated.

5.2 Water, carbon dioxide, or powder extinguisher may be used.

5.3 Fire fighters should wear protective clothing and approved respirator.

5.4 Burning may produce carbon monoxide.



## **Olam COCOA POWDER, alkalized, 22 – 24% fat Type D-23-A**

### **6.0 ACCIDENTAL RELEASE MEASURES**

6.1 Recover product by vacuum or broom and shovel. Reject spilt material for food use.

### **7.0 HANDLING AND STORAGE**

7.1 Store in a dry, well-ventilated area, away from strong odours, to prevent entry of moisture and foreign odours.

7.2 Industrial hygiene - avoid breathing dust; use in an area with adequate ventilation. Avoid contact with eyes.

### **8.0 EXPOSURE CONTROLS/PERSONAL PROTECTION**

8.1 Respiratory protection: Dust mask

8.2 Hand protection: Not required

8.3 Eye protection: Not required

8.4 Other: None

### **9.0 PHYSICAL AND CHEMICAL PROPERTIES**

9.1 Appearance: Brown powder

9.2 Odour: Typical cocoa

9.3 pH: 5.5 – 8.6 in a 10% aqueous dispersion

9.4 Melting point: N/A

9.5 Boiling point: N/A

9.6 Specific gravity: approx. 0.3 – 0.4 (g/cm<sup>3</sup>, bulk density)

9.7 Solubility in water: approx. 45% of the powder is soluble in hot water (80°C)

9.8 Explosive properties:

1. min. ignition temp. (spontaneous) of dust cloud: 360° C

2. min. spark energy for ignition: 8700 mJ

3. min. explosive concentration: 60 g/m<sup>3</sup>

4. max. explosion overpressure p max: 7.6 bar

5. max. pressure increase velocity dp/dt max: 305 bar/s (20 l)

6. dust explosion constant Kst: 83 bar.m/s

7. dust explosion class: St 1



**Olam COCOA POWDER, alkalized, 22 – 24% fat  
Type D-23-A**

**10.0 STABILITY AND REACTIVITY**

10.1 Shelf life: 24 months.

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

10.2 Hazardous decomposition products: None known

10.3 Incompatible with: None known

**11.0 TOXICOLOGICAL INFORMATION**

11.1 Alkalized cocoa powder is widely used in beverages and foods.

**12.0 ECOLOGICAL INFORMATION**

12.1 Alkalized cocoa powder is biodegradable.

**13.0 DISPOSAL CONSIDERATIONS**

13.1 Dispose in landfill, **depending upon local regulations**, biodegradable in waste treatment facilities.

**14.0 TRANSPORT INFORMATION**

14.1 No special requirements and no restrictions on transportation by land, sea or air.

**15.0 REGULATORY INFORMATION**

15.1 Alkalized cocoa powder is a food regulated in Directive 2000/36/EC.

**16.0 ADDITIONAL INFORMATION**

16.1 See Product Data Sheet.

The information provided on this PSS is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guide for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered as a warranty or quality specification. The information relates only to the specific material designated and may not be valid for such material used in combination with any other material or in any process, unless specified in the text

End of PSS



**Olam International Limited**  
 9 Temasek Boulevard  
 #11-02 Suntec Tower 2  
 Singapore 038989

Telephone: +65 6339 4100  
 Telefax: +65 6339 9755  
 OlamCocoaEurope@olamnet.com

## Indicative Nutritional Information

### Cocoa Powder D-23-A

#### **Main components**

Total fat	23.0	g/100g
Moisture	4.0	g/100g
Protein	18.9	g/100g
Dietary Fiber	27.5	g/100g
Organic acids	3.4	g/100g
Carbohydrates	10.8	g/100g
- Of which starch	9.9	g/100g
- Of which sugars	0.9	g/100g
- Added sugars	0.0	g/100g
- Polyols	0.0	g/100g
Theobromine	1.8	g/100g
Caffeine	0.2	g/100g
Ash	8.8	g/100g

#### **Fat**

Saturated fat	14.2	g/100g
Mono-unsaturated fat	8.0	g/100g
Poly-unsaturated fat	0.8	g/100g
Trans fat	<0.02	g/100g
Cholesterol	<1	mg/100g

#### **Minerals**

Calcium	130	mg/100g
Chloride	10	mg/100g
Magnesium	470	mg/100g
Phosphorous	600	mg/100g
Potassium	3300	mg/100g
Sodium	20	mg/100g
- Salt (2.5 x [Na])	50	mg/100g
Iron	30	mg/100g
Zinc	6	mg/100g
Copper	3	mg/100g

#### **Vitamins**

Vitamin A	<50	IU/100g
Vitamin B1 (thiamine)	0.1	mg/100g
Vitamin B2 (riboflavin)	0.3	mg/100g
Vitamin B3 (niacin)	1.7	mg/100g
Vitamin B5 (pantothenic acid)	1.3	mg/100g
Vitamin C	<0.1	mg/100g
Vitamin D	<0.05	µg/100g
Vitamin E	7	IU/100g

#### **Energy**<sup>1</sup>

Energy	391	kcal/100g
	1619	kJ/100g
Energy from fat	207	kcal/100g
	851	kJ/100g

<sup>1</sup> Energy calculated according to Regulation (EU) 1169/2011

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