



**BIO Kakao P. (18876)**  
**ORGANIC Cocoa P. (18876)**

**PRODUCT INFORMATION**

Name	Organic cocoa bean powder, 10 - 12% fat, non-alkalized
Product ID	26882
Botanical name	Theobroma cacao
Part Used	Bean
Origin	Non-EU Agriculture
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	NUTRITIONAL VALUES	PER 100g
Assay Fat	max ~17%	Energy	1436 kJ / 343 kcal
Appearance*	Brown-dark brown-reddish fine powder	Fat	12.0 g
Odor & Taste	Characteristical	of which saturated fatty acids	7.1 g
Moisture	max 5.5%	Carbohydrates	19.6 g
Loss on Drying		of which sugar	0.0 g
Total Ash		Fibres	28.9 g
Bulk Density		Protein	24.8 g
Aflatoxin B1	2 µg/kg max	Salt	0.030 g
Total Aflatoxins (B1, B2, G1, G2)	4 µg/kg max		

\*The color may vary

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Solvents	According to Dir. (EC) 2009/32 and amendments for extraction solvents / residual solvents
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria <10,000,000 cfu/g, Yeasts <10,000 cfu/g, Molds <10,000 cfu/g, Salmonella negative/125g, E. Coli <1,000 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
<b>Unintentional contact (traces) in the supply chain cannot be excluded.</b>	
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

**STORAGE AND HANDLING**

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	3 years if sealed and properly stored
Document status template	07.03.2025
Issue date	10.03.2025

**All above information according to the manufacturer / supplier**

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